



## Antipasti

	HK\$
<b>Stracciatella di Bufala con Ciliegini e Prosciutto di Parma</b> Creamy Buffalo Mozzarella with Sautéed Cherry Tomatoes, Rocket, Basil and Parma Ham	165
<b>Insalata di Cesare</b> Traditional Caesar Salad	135
<b>Insalata di Spinaci Crudi con Funghi Pancetta</b> <b>Crocante Grana e Mandorle</b> Fresh Spinach and Mushroom Salad, Shaved Grana Padano Cheese, Crispy Pancetta and Roasted Almonds, dressed with Extra Virgin Olive Oil and Lemon Juice	135
<b>Insalata Caprese a Modo Mio</b> Layered Buffalo Mozzarella, Tomatoes, Grilled Eggplant and Basil, dressed with Extra Virgin Olive Oil and Balsamic Vinegar Reduction	145
<b>Insalata Greca con Sfilacci D'Agnello Salsa di Yogurt e Menta</b> Marinated Feta Cheese, Shredded Lamb Meat, Cherry tomato, Rocket, Red Onion and Olives, dressed with a Minted Yoghurt Sauce and Extra Virgin Olive Oil	155
<b>Tagliata di Tonno con Mousse D'Avocado e</b> <b>Sorbetto di Zenzero e Menta</b> Seared Tuna on a Bed of Avocado Mousse with Fresh Tomato, Extra Virgin Olive Oil and Balsamic Vinegar Reduction, served with a Ginger and Mint Sorbet	125
<b>Pepata di Cozze Nere e Vongole</b> Sautéed Black Mussels and Clams with Extra Virgin Olive Oil, Garlic, Chili Pepper, White Wine and Herbs, served with Grilled Ciabatta	165

## Zuppa

<b>Vellutata di Zucca con Pancetta</b> <b>Pecorino Ed Olio al Tartufo</b> Creamy Pumpkin Soup with Crispy Bacon, Pecorino Romano Cheese and White Truffle Infused Extra Virgin Olive Oil served with Bread Croutons	85
<b>Crema di Patate e Porcini con Gnocchetti al Rosmarino</b> Potato Cream Soup with Porcini Mushrooms and Home-Made Gnocchi with Rosemary Flavor	88



## *Pizze*

	HK\$
<b>Margherita</b> Mozzarella, Basil and Tomato Sauce	135
<b>Napoletana</b> Mozzarella, Basil, Capers, Anchovies and Tomato Sauce	140
<b>Funghi e Prosciutto Cotto</b> Mozzarella, Button Mushrooms, Ham and Tomato Sauce	155
<b>Delle Murge</b> Buffalo Stracciatella, Cherry Tomato and Rocket	140
<b>Diavola</b> Tomato Sauce, Mozzarella, Spicy Salami and Chili Pepper	150
<b>Vegetariana</b> Tomato, Mozzarella, Assorted Vegetables and Basil	140
<b>Calzone con Funghi Spinaci e Ricotta</b> Mozzarella, Ricotta Cheese, Spinach, Mushrooms and Tomato Sauce	165

## *Primi Piatti*

<b>Fregola Sarda ai Frutti di Mare</b> Traditional Pasta from Sardinia, Assorted Seafood and Fresh Tomato Sauce with Mediterranean Herbs	215
<b>Linguine ai Frutti di Mare</b> Traditional Linguine with Clams and Black Mussels	175
<b>Spaghettoni con Bottarga di Tonno Menta e Limone</b> Home-Made Thick Spaghetti with Extra Virgin Olive Oil, Garlic, Italian Salted Tuna Eggs, Mint and Lemon Zest	160
<b>Risotto con Carote Rosse Capesante e Vodka</b> Italian Rice with Beetroot, Vodka and Mint, topped with Seared Scallops	185
<b>Guancia di Manzo Alla Milanese con Rughetta</b> Braised Beef Cheek "Milano Style" served on a Bed of Saffron Risotto with Fresh Rocket	195
<b>Ravioli di Burrata e Limone con Salsa di Ciliegini</b> Home-Made Dumplings filled with Burrata and Lemon in Cherry Tomato and Fresh Basil Sauce	165
<b>Pappardelle con Gamberi Funghi Porcini e Salsiccia Sgranata</b> Home-Made Larae Noodles with Shrimps, Porcini Mushrooms and Italian Sausage	210

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Prices are subject to 10% service charge



## *Secondi di Carne*

	HK\$
<b>Parmentier di Agnello al Tartufo con Fiocchi di Patate</b> Lamb Parmentier with Mashed Potatoes, in Truffle Extra Virgin Olive Oil and Potato Flakes	245
<b>Tagliata di Manzo Wagyu con Salsa di Aceto Balsamico</b> Thick Slices of Grilled Wagyu Rib-Eye and Roasted Potatoes, served with Our Chef's Special Balsamic Vinegar and Extra Virgin Olive Oil Sauce	265
<b>Coscia di Pollo Disossata con Pomodori Alle Erbette e Polenta</b> Roasted Boneless Chicken with Polenta and Gratinated Tomato with Herbs Extra Virgin Olive Oil and Tomato Coulis	155

## *Secondi di Pesce*

<b>Merluzzo in Salsa Mediterranea con Julienne di Verdure</b> Cod Fish in a Mediterranean Sauce with Fresh Tomato, Capers Olives and Herbs served with Julienned Sautéed Vegetables	225
<b>Filetto di Salmone con Finocchi Stufati e Pepe Rosa</b> Roasted Salmon Fillet served with Braised Fennel and Pink Peppercorn	195
<b>Branzino in Crosta di Sale Marino</b> Roasted Whole Californian Sea Bass served with Extra Virgin Olive Oil, Lemon Juice Vinaigrette and a Garden Salad	280
<b>Zuppa di Pesce con Crostoni di Pane All'Aglio</b> Seafood Soup "South Italian Style" with Fresh Tomato Sauce and Mediterranean Herbs, served with Garlic Croutons	240



## *Dolci*

	HK\$
<b>Tiramisu</b> Probably the Most Popular Italian Dessert...	70
<b>Torta di Pere e Cioccolato con Gelato alla Cannella</b> Pear and Chocolate Pie served warm with Cinnamon Ice-Cream	70
<b>Fondente al Cioccolato</b> Rich Coverture Dark Chocolate Cake, served hot with a Sweet Molten Centre, sided with Vanilla Ice-Cream and Raspberry Coulis	70
<b>Crème Brulee con Salsa di Fragola e Peperone</b> with Strawberry and Bell Pepper Sauce	55
<b>Tortino di Ricotta agli Agrumi con Gelato Malaga</b> Citrus Flavored Ricotta Cheese Tart served with Malaga Ice-Cream	70
<b>Sorbetto Artigianale</b> Please ask our server for chef's daily choice of Sorbets	45
<b>Gelato Artigianale</b> Please ask our server for the chef's daily choice of Ice-Cream	55
<b>di LUX Selezione di Dolci</b> A Selection of our Sweets	145

## *Digestivi*

<b>Alloro</b> Home-Made Italian Digestif	55
<b>Grappa</b> Grappa di Prosecco	82 Grappa di Tignanello,
<b>Sherry/ Port</b> Tio Pepe, Dow's Fine Ruby Port, Dow's Fine Tawny Port	52