


## ANTIPASTO

### Appetizer

- ✓ LA MELANZANA 148  
*Baked Eggplant "Parmigiana Tribute" - Gratinated with Parmigiano, Fresh Tomato & Basil*
- INSALATA DI POLIPO E PATATE 188  
*Octopus & Crushed Potatoes Salad, Sicilian Olives & Capers*
-  CARPACCIO MISTO DI MARE AI MILLE SAPORI MEDITERRANEI 238  
*Scallops, Red Shrimps & Amberjacks' Carpaccio Marinated with Thousand Flavors of the Mediterranean*
- CAPELANTE AL GUANCIALE CREMA DI MAIS E TARTUFO NERO 258  
*Sea Scallops Wrapped with Pork Cheek, Italian Clams & Black Truffles Sauce*
-  CARNE CRUDA DI FASSONA CONDIMENTO ALBESE E CAVIALE 278  
*Fassona Beef Tartare with Cold Broth & Oscietra Caviar*

## INSALATA

### Salad

- ✓ CEVICHE DI POMODORI DI MERCATO BY GIANDO 158  
*Ceviche with Selection of Imported Italian Tomatoes & Light Sour Sauce*
- FINOCCHIO, AGRUMI E ACCIUGHE 148  
*Crispy Fennel Salad, Citrus & Marinated Anchovies with Mediterranean "Colors"*
-  ✓ BARBABIETOLE CON RUCOLA, BELLINI, CAPRINO E BALSAMICO 178  
*Beetroot Salad with Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts & Aged Balsamic*

✓ Vegetarian  Chef's Recommendation

Kindly advise your server of any allergies.  
All prices are in HKD and is subjected to 10% service charge.

## ZUPPA

### Soup

- ✓ MINISTRONE CLASSICO 118  
*Classic Vegetable Minestrone Soup (with at least 12 kinds of vegetables)*
- CREMA DI MELANZANA, CON NDUJA E GRANCHIO 168  
*Smoked Eggplant Soup with King Crab Meat, Spicy Nduja & Sausage Crumbles*

## RISOTTO

### Risotto

- ✓ RISOTTO FUNGHI DI BOSCO E MARSALA 218  
*Carnaroli Risotto with Wild Mushrooms & Marsala*
- RISOTTO ARAGOSTA, POMODORO E ZAFFERANO 288  
*Carnaroli Risotto with Lobster, Cherry Tomatoes & Saffron*

## PASTA

### Dry



- FUSILLONE MONOGRANO BURRATA, CACIO, PEPE E CIPOLLOTTO 198  
*Felicetti Spiral Fusilli with Spring Onions Confit, Burrata Cheese, Pecorino & Black Pepper (Re-visitation of Classic Roman "Cacio Pepe")*
- 👨‍🍳 GIANNI'S SPAGHETTI AI RICCI DI MARE 328  
*Spaghetti "Aglio Olio" Style with Fresh Sea Urchin & Bottarga*
- Freshly Made*
- RAVIOLI DI BACCALÀ AFFUMICATO, BURRO E CAPPERI 218  
*Homemade Ravioli Filled with Slightly Smoked Cod Fish with Butter & Capers*
- TAGLIOLINI AL CAVIALE E LIMONE 288  
*Thick Tagliolini with Lemon Chives & Oscietra caviar*
- CAVATELLI DI PASTA FRESCA ALLO SCOGLIO 228  
*Hand-Crafted Shell Pasta with Mixed Seafood & Fresh Cherry Tomato Sauce*
- STROZZAPRETI N'DUJA, SALSICCIA E CACIORICOTTA 218  
*Hand-Twisted Pasta with Spicy Nduja, Italian Sausage & Cacioricotta Cheese*
- 👨‍🍳 FETTUCCINE AL RAGÙ DI VOLATILI DI CORTILE 218  
*Homemade Fettuccine with Farmyards (Pheasant, Guinea Fowl, Duck, Chicken) Tomato Ragout*


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## SECONDI PIATTI

### Mains

- ✓ SCAMORZA AL FORNO CON VERDURE ALLA GRIGLIA 198  
*Baked Scamorza Cheese (Cow's Milk) & Mixed Grilled Vegetables*
-  BRANZINO COTTO AL SALE CON CRUDITÉ MEDITERRANEI 388  
*Salt-Baked Italian Seabass with Mediterranean Tomato Crudités & Seasonal Vegetables*
- SOGLIOLA ALLA MUGNAIA AI DUE CARCIOFI ED ERBE AROMATICHE 418  
*Pan-fried Deboned Whole Dover Sole with Artichokes & Aromatic Herbs*
- PETTO DI FAGIANO ARROSTO AI FICHI, MARSALA E FEGATINI 258  
*Roasted Guinea Fowl Breast Filled with Royale of Figs, Thyme & Sautéed Mushrooms*
- VITELLO DA LATTE CROSTA AL PISTACCHIO, FUNGHI TRIFOLATI 428  
PASSATA DI MELA E SALSA AL TARTUFO  
*Roasted Milk-Fed Veal Chop with Pistachio Crust, Sautéed Mushrooms, Golden Apple Purée & Truffle Reduction*
- AGNELLO CON RICOTTA E PEPE, VERZE COTTE E SALSA ALL'AGLIO NERO 348  
*Lamb Chop 'Cacio E Pepe' - with Ricotta Cheese, Black Peppers, Braised Cabbage & Black Garlic Sauce*
-  TAGLIATA DI MANZO (DEDICATO A G.A. L' AVVOCATO) 368  
*Grilled Black Angus Sirloin Steak (300g), "Gianni Agnelli's Steak and Fries" – Roasted & Fried Baby Potatoes with Mixed Salad*

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# TRADIZIONALE

## Classic Favorites

 BARRATA COME IN PUGLIA	198
<i>Burrata Cream Mozzarella, Vinegar Marinated Eggplant, Mixed Fresh Italian Tomatoes</i>	
DUO DI PROSCIUTTI DOP	258
<i>Two Ways - Devodier 24 Months Parma Ham with Italian Melon</i>	
CALAMARETTI E ZUCCHINE FRITTI	198
<i>Fried Baby Calamari &amp; Zucchini with Bed of Italian Frisée &amp; Tartar Sauce</i>	
COSTATA DI VITELLO ALLA MILANESE CON RUCOLA E POMODORINI	468
<i>Milanese Style Breaded Veal Chop, Arugula &amp; Sweet Tomatoes</i>	
COSTATA DI MANZO	1038
<i>Stockyard Australian Natural Grain-Fed Grilled Prime Rib Steak (approx. 1kg), Grilled Vegetables &amp; Potatoes</i>	

**MENU CURATED AND DESIGNED BY:**  
Executive Chef Owner Gianni Caprioli  
with Chef de Cuisine Sebastiano Ricciardetto

 Vegetarian  Chef's Recommendation

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