

## DAL BANCO SALUMI From Our Ham Counter

<b>Prosciutto di Parma</b>	188
Parma Ham DOP (18 Months)	
WITH	
Italian Melon	
OR	
Marinated Figs	
OR	
Parmigiano Reggiano (24 Months)	
<b>Piatto Misto di Affettati</b>	
Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie (suitable for sharing)	
Selection of 3	238
Selection of 5	298

## SPECIALITA' CLASSICHE - The classic


<b>Burrata e Pomodori</b> 	188
Burrata Cheese with Mixed Fresh Italian Tomato	
<b>Carpaccio di Manzo</b>	198
Beef Carpaccio with Rocket Salad and Parmesan	
<b>Vitello Tonnato</b>	178
Sliced Roasted Veal Loin with Tuna and Capers Sauce	
<b>Insalata di Mare Polipo e Seppia</b>	178
Cuttlefish and Octopus with Herb, Lemon and Olive Oil	
<b>Trippa alla Romana</b>	138
Roman-Style Beef Tripe Topped with Pecorino Cheese	
<b>Calamari Fritti</b>	168
Deep-fried Sicilian Calamari with Spicy Sauce	
<b>Padella di Vongole al Vino</b>	198
Sauteed Clams with White Wine Sauce	





Vegetarian

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

## INSALATE - Salad

<b>Rucola con Uva, Salsa di Fichi, Pecorino Toscano</b> 	188
Rocket Salad with Grape, Lemon-Marinated Fig and Tuscan Pecorino Cheese	
<b>Lattuga con Salsa Fredda d' Acciughe, Parmigiano e Tartufo</b>	158
Butter Lettuce with Anchovy, Parmigiano and Black Truffle Dressing	
<b>Rape Rosse, Caprino e Arance</b>	138
Beetroots Salad with Citrus, Mint, Pistachio, Goat Cheese	

## ZUPPE - Soup

<b>Stracciatella alla Romana</b>	98
Organic Italian Chicken Egg and Pecorino Cheese in Chicken Consomme	
<b>Minestrone di Verdure Miste</b> 	118
Minestrone Vegetable Soup	
<b>Zuppa di Pomodorini Freschi alla Pesto</b> 	128
Mixed Fresh Tomato Soup with Pesto	





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## PIZZA

*Our Dough is made with San Pellegrino Mineral Water,  
Paolo Mariani flour and Natural Yeast from Italy*

### ROSSE - TOMATO BASE

<b>Marinara</b> 	98
Tomato Sauce, Garlic and Parsley	
<b>Margherita</b> 	148
Tomato Sauce, Mozzarella and Basil	
<b>Piccante</b>	188
Tomato sauce, Spicy Italian Salami, Taggiasca Olive and Mozzarella	
<b>Funghi e Salsiccia</b>	188
Tomato Sauce, Mixed Mushroom, Sausage, and Mozzarella	

### BIANCHE - NO TOMATO BASE

<b>Prosciutto, Rucola e Scaglie di Parmigiano</b>	218
Parma Ham, Rocket Salad, Parmigiano, Stracchino and Mozzarella Cheese	
<b>Trifola</b> 	238
Black Truffle Paste, Mixed Green Leaves, Mascarpone and Mozzarella	
<b>Cinque Formaggi Pastorella</b> 	198
Fresh Five Cheeses (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) and Spinach	
<b>Caprese</b> 	168
Buffalo Mozzarella, Fresh Cherry Tomato and Basil	



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## PASTA e RISOTTO

<b>Gnocchi al Gorgonzola Pomodoro e Rucola</b>  	168
Gnocchi with Gorgonzola, Tomato and Rocket Leaves	
<b>Ravioli Ricotta e Spinaci in Salsa Goccia d' Oro alle Erbe</b>  	168
Spinach and Ricotta-filled Ravioli, Sage Butter and Light Tomato	
<b>Strozzapreti con Prosciutto, Funghi e Tartufo</b> 	188
Hand-Twisted Pasta with Italian Ham, Mushroom and Black Truffle	
<b>Scialatelli allo Scoglio</b> 	198
Scialatelli Pasta with Mixed Seafood and Fresh Cherry Tomato	
<b>Linguine all' Aragosta</b>	588
Linguine with Lobster and Fresh Tomato <i>(Suitable for sharing)</i>	
<b>Risotto Funghi Misti alle Erbe Aromatiche</b> 	198
Carnaroli Risotto with Mixed Mushroom and Herb	

## I RAGU' DELLA TRADIZIONE Pasta in Traditional Ragu Sauce

<b>NORTH: Tagliatelle alla Bolognese</b>	188
Tagliatelle with Veal, Pork and Beef Ragu	
<b>CENTRAL: Bucatini Amatriciana</b>	158
Square Bucatini with Guanciale Pork Cheek and Tomato Sauce	
<b>SOUTH: Mezze Maniche al Ragu' Napoletano (No Tomato)</b>	198
Rigatoni with Veal Meat Sauce Napolitan Style	



Vegetarian  Hand-made pasta

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## SECONDI PIATTI

<b>IL Branzino di Orbetello 500g approx.</b>	388
Seabass - Choose Your Style:	
SALE Sea Salt Baked	
OR	
GRIGLIA Grilled Lightly Breaded with Aromatic Herbs (Rimini Style)	
OR	
MEDITERRANEA Braised Mediterranean Flavour (Cherry Tomato, Olive, Caper)	
<b>Polletto alla Brace</b>	228
Free-range spring chicken with rosemary, roasted potato and spinach	
<b>Scamorza al Forno</b> 	178
Baked Scamorza Cheese with Grilled Vegetable	
<b>Cotoletta ala Milanese (Vitello di Casa Verecelli)</b>	288
Breaded Milanese Style Veal Cotoletta (boneless) , served with Rocket Salad and Sweet Tomato	
<b>Ossobuco Vino e Funghi (Vitello di Casa Vercelli)</b>	368
Veal Ossobuco Braised with Wine and Mushroom Served with Mashed Potato	
<b>Agnello alla Scottadito</b>	328
Chargrilled Lamb Chop with Grilled Vegetable and Roasted Potato	
<b>Tagliata di Manzo al Parmigiano</b>	348
Beef Sirloin with Parmigiano and Roasted Potato and Greens with Balsamic Vinegar	

## DA DIVIDERE - To Share

<b>Fiorentina Toscana</b>	1188
Italian Porterhouse Chianina Beef (Approx 1.2kg) with Grilled Vegetable	

## CONTORNI DI TRATTORIA - Side Dish 58

Creamed Mashed Potato/ Roasted Potato/Seasonal Vegetable/Grilled Vegetable/  
Saut ed Spinach



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