

# CANTINA

## Lunch Menu

### Appetizer

*Baby octopus with peas in spicy tomato sauce*

*or*

*Green courgette soup with baby squid and lemon zest*

*or*

*Lollo rossa lettuce and watercress salad with pear, Blu '61 cheese and duck speck +HK\$88*

*or*

*Sicilian red prawn carpaccio with lemon, pistachio and pomegranate +HK\$128*

### Pasta

*Cavatelli with braised pork ribs, beef and fennel sausage ragù*

*or*

*Ricotta and spinach ravioli with butter and sage sauce v*

*or*

*Linguine with clams and mullet bottarga +HK\$98*

*or*

*Tagliolini with black truffle and aged Parmesan cheese +HK\$168 v*

### Main Course

*Marinated chicken with new potatoes and tenderstem broccoli*

*or*

*Pan fried seabass fillet with vegetable caponata*

*or*

*Grilled octopus with 'nduja, celeriac and octopus mayo*

*or*

*Grilled Australian rib-eye with grilled shallots and mustard sauce (300g) +HK\$238*

### Dessert

*Tiramisù*

*(Classic - Pistachio - Hazelnut)*

*or*

*Cassata*

*Sicilian ricotta cheesecake with chocolate and candied fruit*

*or*

*Cannolo*

*Sicilian crispy pastry filled with ricotta and pistachio*

*2 COURSES HK\$278 per person*

*3 COURSES HK\$348 per person*

*4 COURSES HK\$428 per person*

v Vegetarian      vg Vegan  
10% service charge