



Tasting Menu

Appetizer

Baby octopus with peas in spicy tomato sauce

or

Beef carpaccio with mustard dressing, Tropea onion and capers

or

Burrata with Jerusalem artichoke puree, crispy artichoke and confit tomato v

or

Sicilian red prawn carpaccio with lemon, pistachio and pomegranate +HK\$198

Pasta

Cavatelli with braised pork ribs, beef and fennel sausage ragù

or

Rigatoni with artichokes, Guanciale ham and Pecorino cheese

or

Caserecce with sardines, wild fennel, pine nuts and raisins

or

Squid ink gnocchi with clams, mussels, prawns and squid +HK\$98

Main Course

Eggplant Parmigiana v

or

Grilled octopus with 'nduja, celeriac and octopus mayo

or

Marinated chicken with new potatoes and tenderstem broccoli

or

Breaded veal cutlet "elephant ear" with fried rosemary and sea salt - 450g +HK\$218 for 2 guests

or

Salt baked whole Mediterranean sea bass with vegetables caponata +HK\$288 for 2 guests

Dessert

Tiramisù

(Classic / Pistachio / Hazelnut)

or

Cannolo

Sicilian crispy pastry filled with ricotta and pistachio

HK\$688 per person

menu to be enjoyed by the entire table

v Vegetarian vg Vegan
10% service charge