DESSERT (CHOICE OF ONE)

BANCO DEI DOLCI Home-made Dessert Buffet Counter

GELATI DELLA CASA +\$45 2 scoops of home-made gelato (Milk/Chocolate/Vanilla/Coffee) CRÈME CIOCCOLATO Chocolate Crème

SORBETTI +\$45

2 Scoops of Sorbet (dairy free) (Strawberry/Blood Orange/Lemon/Mandarin)

QUALITA' ITALIANA

It takes courage to be simple.

Since 2004 in Hong Kong sourcing from Italy's best small family farms, artisan producers and wineries to deliver an authentic Italian food experience.





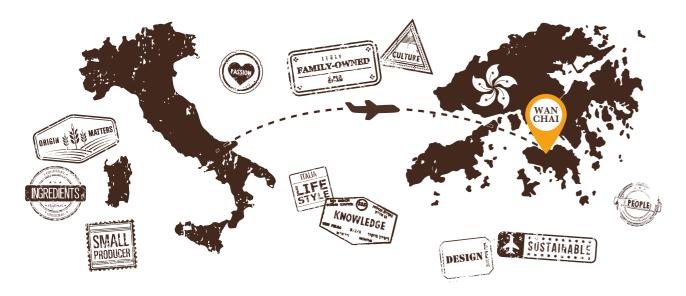


CONTEMPORARY ITALIAN DEVOTED TO INGREDIENTS



YOUR ITALIAN MARKETPLACE CREATED BY FOOD EXPERTS

PROUDLY FROM ITALY



"VALUE ORIGIN, COME VISIT US"



ITALIAN BRUNCH

CLASSIC & REGIONAL ITALIAN









ITALIAN BRUNCH

STARTS AT HKD\$338 PER PERSON

ANTIPASTI BUFFET COUNTER OR CHOICE OF APPETISER

& CHOICE OF MAIN

&

HOME-MADE DESSERT BUFFET

ESPRESSO +\$18 SELECTION COFFEE OR TEA +\$28

Brunch items cannot be shared or will otherwise be charged accordingly





APPETISER (CHOICE OF ONE)

BUFFET COUNTER (Buffet only: \$298)

BANCO DI PROSCIUTTI, INSALATE, CONDIMENTI ITALIANI ASSORTIMENTO DI FORMAGGI

Freshly sliced assortment of Hams and Charcuterie, Italian Salads, Italian Condiments and selection of Cheeses

OR

ZUPPA DI LEGUMI ALLA TOSCANA
Traditional Beans Soup, Spelt, Mushrooms

ΩĐ

UOVA STRAPPAZZATE ALLA CALABRESE

Organic Scrambled Eggs, Spicy Salami Slices

OR

TRIPPA ALLA ROMANA

Roman-style Beef Tripe topped with Pecorino Cheese

KIDS MENU \$208

Buffet + Main Course of Kids Menu

PASTA AL POMODORO/PANNA DI LATTE/BOLOGNESE

Pasta with Tomato Sauce / Cream Sauce / Meat Ragù

OR

PETTO ALLA GRIGLIA

Grilled Half Spring Chicken with Mixed Vegetables

Only Pasta / Main Course \$168 Only Buffet \$128

* kids below 3 years old can enjoy the buffet counter for free

2-HOUR -FREE-FLOW

ADD \$198 per person

PERONI DRAFT
PROSECCO
WHITE WINE
RED WINE

Wegetarian

MAIN COURSE (CHOICE OF ONE)

LIGHT

BURRATA CON POMODORINI

Fresh Burrata Cheese with Mixed Italian Tomatoes

INSALATINA DI RUCOLA CAPRINO E LAMPONI

Rocket Salad with Caprino Cheese and Raspberry Sauce



BURRATA

PRIMI

LINGUINE AI FRUTTI DI MARE

Linguine with Mixed Seafood and Cherry Tomato Sauce +28

CANNELLONI DI RICOTTA E CARCIOFI

Cannelloni Pasta filled with Ricotta Cheese and Artichoke

MACCHERONI ALL' AMATRICIANA

Small Rigatoni, Guanciale Pork Cheek, Tomato Sauce - Amatriciana Style

TORTELLINI PANNA E TARTUFO

Meat filled Tortellini with Light Truffle Cream Sauce



COTOLETTA DI VITELLO ALLA MILANESE

SECONDI

GUANCIA DI MANZO BRASATA AL CHIANTI Braised Beef Cheek in Chianti Wine with Mashed Potatoes

COTOLETTA DI VITELLO ALLA MILANESE
Veal Milanese (Boneless), Roasted Potatoes

Veal Milanese (Boneless), Roasted Potatoes, Rocket Salad +48

POLLETTO AL ROSMARINO

Aromatic Herbs-Marinated Spring Chicken, Grilled Asparagus +38

FILETTO DI BRANZINO ALLA RIMINESE

Seabass Fillet Lightly Breaded with Seasonal Vegetables +48

BISTECCA DI MANZO ALLA BRACE

Char-grilled Beef Steak with Mixed Leaves +58

IN AN EFFORT TO REDUCE FOOD WASTE, PLEASE ONLY TAKE WHAT YOU CAN EAT