

DESSERT

BANCO DEI DOLCI
Home-made Dessert Buffet Counter

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

SORBETTI +\$45
2 Scoops of Sorbet (dairy free)
(Strawberry/Blood Orange/White Peach/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.





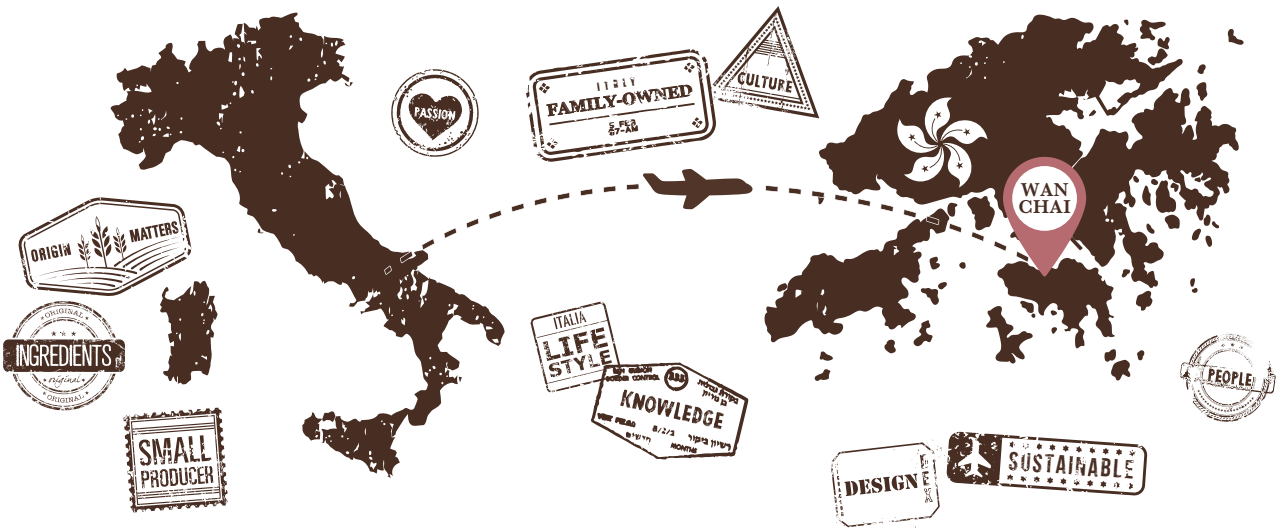


TRIBUTE TO ITALY’S
CLASSIC CUISINE.

CONTEMPORARY ITALIAN
DEVOTED TO INGREDIENTS

YOUR ITALIAN MARKETPLACE
CREATED BY FOOD EXPERTS

PROUDLY FROM ITALY



“VALUE ORIGIN, COME VISIT US”

ALL PRICES ARE IN HKD AND IS SUBJECT TO 10% SERVICE CHARGE

Già TRATTORIA ITALIANA WINTER
ITALIAN BRUNCH
CLASSIC & REGIONAL ITALIAN



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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

MINISTRONE DI VERDURE 
Classic Mixed Seasonal Vegetable Minestrone

OR

TORTELLINI IN BRODO DI CAPONE
Tortellini in Rooster Broth

OR

UOVA STRAPPAZZATE CON FUNGHI E SALSA AL PARMIGGIANO 
Stuffed Eggs with Mushrooms and Parmesan Sauce

OR

TRIPPA ALLA ROMANA
Roman-style Beef Tripe topped with Pecorino Cheese

KID'S MENU \$188

Buffet & main of kids menu

PASTA AL POMODORO/PANNA DI LATTE/BOLOGNESE
Pasta with Tomato Sauce/Cream Sauce/Meat Ragù

PIZZA MARGHERITA
Tomato Sauce, Mozzarella, and Basil
For extra toppings +\$12 each

Extra Toppings: *tomato, mushroom, cooked ham, olives, capsicum*

Only Pasta or Pizza \$148

Only Buffet \$108

* 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

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All dishes are for dine-in only, unfinished dishes can be brought home at \$5 per take out box.



Vegetarian

MAIN COURSE (CHOICE OF ONE)

LIGHT

INSALATINA MISTA, KALE, NOCI, 
E GORGONZOLA

Mixed Salad with Kale, Walnuts and Gorgonzola Cheese

SCAMORZA AFFUMICATA AL FORNO 
CON VERDURE SALTATE DI STAGIONE

Smoked Scamorza Cheese with Sauteed Vegetables



INSALATINA MISTA, KALE, NOCI,
E GORGONZOLA

PRIMI

LINGUINE VONGOLE E BOTTARGA
CON POMODORINI MARINATE

Bottarga Linguine with Clams and Sundried Tomatoes

LASAGNE ALLA BOLOGNESE
Lasagna Bolognese

PENNE ALLA PUTTANESCA E TONNO

Penne with Cherry Tomatoes, Capers, Olives and Tuna

GNOCCHI AI QUATTRO FORMAGGI 
CON SPINACI E NOCI

Gnocchi with Four Cheese, Spinach and Walnuts

RISOTTO ALLA ZUCCA E TARTUFO 

Carnaroli Risotto with Pumpkin and Winter Black Truffle



LINGUINE VONGOLE E BOTTARGA
CON POMODORINI MARINATE

SECONDI

ZUPPA DEL PESCATORE

Mixed Seafood Soup with Cherry Tomato and
Aromatic Grilled Bread

SPEZZATINO DI GUANCIA AL VINO SU POLENTA

Beef Cheek Stew in Chianti Wine Broth with Mushrooms on Polenta

SCOTTADITO D'AGNELLO CON
CREMA DI LENTICCHIE E PATATE AL FORNO

Grilled Lamb Chops with Roasted Potato and Grilled Vegetables +\$48

COTOLETTA DI VITELLO ALLA MILANESE

Veal Milanese (boneless) with Roasted Potato and
Rocket Salad +\$38

POLLETTO AL ROSMARINO

Aromatic Herbs-Marinated Spring Chicken with
Mashed Potatoes and French Beans +\$38

TAGLIATA DI MANZO AL PARMIGIANO

Beef Sirloin with Parmigiano and Grilled Vegetables +\$88



COTOLETTA DI VITELLO
ALLA MILANESE

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