

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 CARAMEL
Crème Caramel

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.

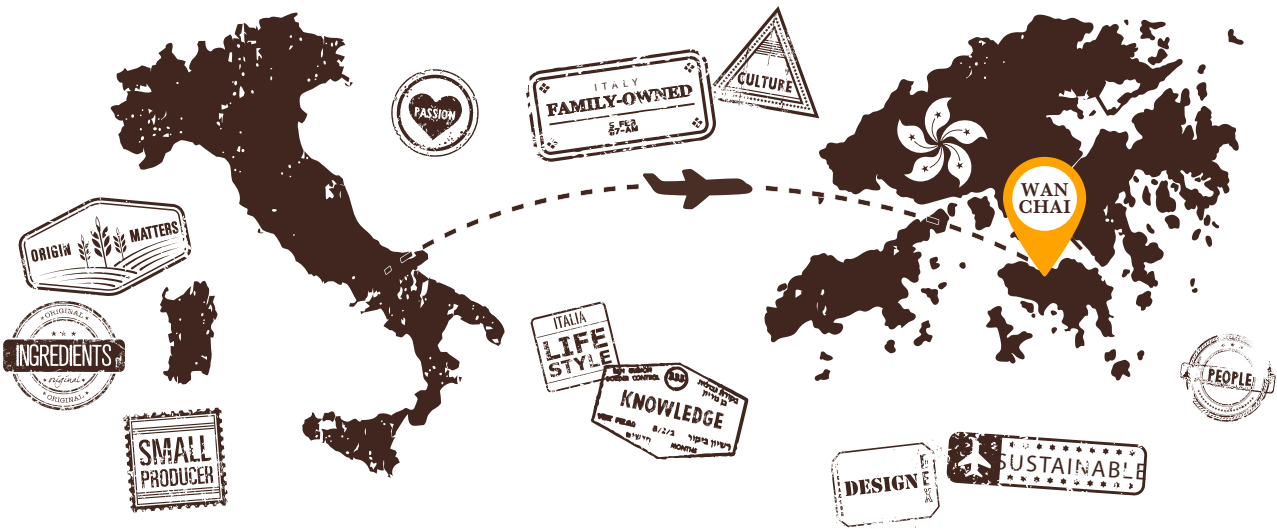


TRIBUTE TO ITALY’S
CLASSIC CUISINE.

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

2020
Già
TRATTORIA ITALIANA
ITALIAN BRUNCH
CLASSIC & REGIONAL ITALIAN



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

ITALIAN BRUNCH

STARTS AT **HKD\$338** PER PERSON

ANTIPASTI BUFFET COUNTER OR CHOICE OF APPETISER

&

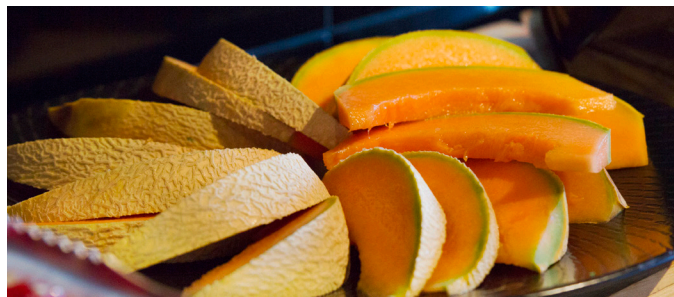
CHOICE OF MAIN

&

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

UOVA STRAPPAZZATE ALLA CALABRESE
Organic Scrambled Eggs, Spicy Salami Slices

OR

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

KIDS MENU \$198

Buffet + Main Course of Kids Menu

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

PETTO DI POLLO
Grilled Chicken Breast with Seasonal Vegetables

Only Pasta / Main Course \$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**

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

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 AL RADICCHIO, PERE, NOCI, GORGONZOLA 

Red Chicory Salad, Pears, Walnuts, Gorgonzola Cheese

MOZZARELLA FRITTA CON MELANZANE AL FUNGHETTO 

Golden Crust Mozzarella Cheese with Eggplant and Tomatoes

PRIMI

LINGUINE ALLE VONGOLE, ZUCCHINE, BOTTARGA

Linguine, Clams, Zucchini, Bottarga

TROCCOLI ALLO SCOGLIO

Troccoli Pasta (Thick Fresh Spaghetti) with Mixed Seafood and Tomato Sauce

MELANZANE ALLA PARMIGIANA 

Layered Eggplant, Tomato Sauce, Mozzarella, Parmesan Cheese

MACCHERONI ALL' AMATRICIANA

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

GNOCCHI AL GORGONZOLA E TARTUFO NERO 

Gnocchi with Gorgonzola Cheese and Black Truffle

PENNE ALLA PUTTANESCA DI TONNO

Penne with Cherry Tomatoes, Capers, Olives, Anchovies and Tuna

RISOTTO AI FUNGHI E LENTICCHIE 

Carnaroli Risotto with Mixed Mushrooms and Lentils

SECONDI

ZUPPA DI PESCE ALLA MEDITERRANEA

Mixed Seafood Soup “Mediterranean” Style, Wine Tomato Sauce

SPEZZATINO DI VITELLO E FUNGHI

Classic Veal Stew, Marsala Wine, Mixed Mushrooms and Polenta

COTOLETTA DI VITELLO ALLA MILANESE

Veal Milanese (Boneless), Roasted Potatoes, Rocket Salad +38

POLLETTO AL ROSMARINO

Aromatic Herbs-Marinated Spring Chicken, Roasted Potatoes +\$38

ORATA ALLA RIMINESE

Seabream Fillet Lightly Breaded with Broccoli and Lentils

TAGLIATA DI MANZO AL PARMIGIANO

Beef Sirloin, Parmigiano with Baked Tomato and Mixed Leaves +88



COTOLETTA DI VITELLO
ALLA MILANESE

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

ALL DISHES ARE FOR DINE-IN ONLY, UNFINISHED DISHES CAN BE BROUGHT HOME AT \$5 PER TAKE OUT BOX.



Vegetarian