

DAL BANCO SALUMI
Appetizers Suitable for Sharing

Prosciutto di Parma Parma Ham DOP (18 Months) Choice of 1 Italian Melon OR Marinated Figs OR Parmigiano Reggiano (24 Months)	178
Piatto Misto di Affettati (Selection of 3) Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie	208
Tagliere della Trattoria (Selection of 6) Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie Serve with Cheese, Pickles and Jam	368
Burrata (300g) col Prosciutto di Parma Burrata Cheese with Parma Ham	278
 Burrata (300g) Come in Puglia Burrata Cheese Italian Tomatoes Marinated Eggplants	268

SPECIALITA' CLASSICHE
The Classics

 Burrata (125g) e Pomodori Misti Italiani Burrata Cheese with Mixed Fresh Italian Tomato	188
Carpaccio di Manzo Beef Carpaccio with Rocket Salad and Parmesan	198
Vitello Tonnato Sliced Roasted Veal Loin with Tuna and Caper Sauce	178
Insalata di Mare Polipo e Seppia Cuttlefish and Octopus with Herbs, Lemon and Olive Oil	178
Trippa alla Romana Roman-Style Beef Tripe Topped with Pecorino Cheese	138
Calamari Fritti Deep-fried Sicilian Calamari with Spicy Sauce	168
Padella di Vongole al Vino Sautéed Clams with White Wine Sauce	198



*Kindly advise your server of any allergies. Prices are in HKD and are subjected to 10% Service Charge
Unfinished dishes can be brought home at \$ 5/per take out box*

INSALATE

Salad

-  **Rucola con Uva, Salsa di Fichi, Pecorino Toscano** 148
Rocket Salad with Grape, Lemon-Marinated Figs and Tuscan Pecorino
- Lattuga con Salsa Fredda d'Acciughe, Parmigiano e Tartufo** 158
Butter Lettuce with Anchovy, Parmigiano and Black Truffle Dressing
- Rape Rosse, Caprino e Arance** 138
Beetroots Salad with Citrus, Mint, Pistachio, Goat Cheese

ZUPPE

Soup

-  **Minestrone di Verdure Miste** 118
Minestrone Vegetable Soup
-  **Zuppa di Legumi con Funghi, Orzo e Farro** 128
Mixed Beans Soup with Mushrooms, Spelt and Farro

PIZZA

*Our Dough is made with San Pellegrino Mineral Water,
Paolo Mariani Flour and Natural Yeast from Italy*

ROSSE

Tomato Base

	Marinara	98
	Tomato Sauce, Garlic and Parsley	
	Margherita	148
	Tomato Sauce, Mozzarella and Basil	
	Piccante	188
	Tomato Sauce, Spicy Italian Salami, Taggiasca Olive and Mozzarella	
	Funghi e Salsiccia	188
	Tomato Sauce, Mixed Mushroom, Sausage and Mozzarella	

BIANCHE

No Tomato Base

	Prosciutto, Rucola e Scaglie di Parmigiano	218
	Parma Ham, Rocket Salad, Parmigiano, Stracchino and Mozzarella Cheese	
	Trifola	238
	Black Truffle Paste, Mixed Green Leaves, Mascarpone and Mozzarella	
	Cinque Formaggi Pastorella	188
	Fresh Five Cheese (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) and Spinach	
	Anna Capri	168
	Buffalo Mozzarella, Pesto, Cherry Tomatoes	

Additional Topping:

28/each		68/each	
Egg	Stracchino	Parma Ham	Spicy Salami
Gorgonzola	Spinach	Salame Milano	Tuna
Mushrooms	Sundried Tomatoes	Sausage	
Green Olives	Rocket Salad		
Black Olives	Mixed Green		

PASTA FRESCA

Handmade Pasta

(Made with eggs)

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|---|--|-----|
|  | Gnocchi al Gorgonzola, Pomodoro e Rucola
Gnocchi with Gorgonzola, Tomato and Rocket Leaves | 168 |
|  | Ravioli di Magro in Salsa Goccia d'Oro
Spinach and Ricotta-filled Ravioli, Sage Butter and Light Tomato | 168 |
| | Strozzapretti alla Norcina e Fave
Hand-Twisted Pasta with Parma Ham, Fava Beans and Black Truffle | 188 |
| | Scialatelli Napoletani alle Vongole e Bottarga
Homemade Scialatelli Pasta with Clams, Zucchini, Pine Nuts and Bottarga | 198 |
| | Tagliatelle alla Bolognese
Tagliatelle with Classic Bolognese, Mixed Meat Ragout | 188 |
| | Tagliolini Gamberi Rossi di Mazzara
Tagliolini, Red Prawn Pasta, Tomato Sauce | 328 |

PASTA SECCA E RISOTTO

Dry Pasta

- | | | |
|---|--|-----|
| | Linguine all'Aragosta (200g of Pasta)
Linguine with Whole Chopped Lobster and Fresh Tomato <i>(Suitable for Sharing)</i> | 588 |
| | Bombolotti Rigatoni all' Amatriciana
Short Rigatoni with Amatriciana, Guanciale Ham, Cheek, Tomato Sauce | 158 |
| | Fusilloni al Ragù di Vitello e Funghi
Large Fusilli with Veal Meat, Mushroom Sauce (No Tomatoes) | 198 |
|  | Risotto Funghi Misti alle Erbe Aromatiche
Carnaroli Risotto with Mixed Mushroom and Herbs | 198 |



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SECONDI PIATTI

Main Course

IL Branzino di Orbetello 388

Seabass (Approx. 500g)

Choose your style:

SALE: Sea Salt Baked

OR

GRIGLIA: Grilled Lightly Breaded with Aromatic Herbs (Rimini Style)

Scamorza al Forno 198

Baked Scamorza Cheese with Grilled Vegetables

Polletto alla Brace 228

Free-range Spring Chicken with Rosemary, Roasted Potato and Spinach

Cotoletta alla Milanese (Vitello di Casa Vercelli) 298

Breaded Milanese Style Cotoletta (Boneless) served with Rocket Salad and Sweet Tomato

Ossobuco Vino e Funghi (Vitello di Casa Vercelli) 368

Veal Ossobuco Braised with Wine and Mushroom served with Mashed Potato

Agnello alla Scottadito 328

Char-grilled Lamb Chop with Roasted Potato

Tagliata di Manzo al Parmigiano 348

Beef Sirloin with Balsamic Vinegar and Mixed Greens, Shaved Parmigiano

DA DIVIDERE

To Share

Costata di Bue 998

Australian Black Angus Rib (Approx. 1kg) with Roasted Potatoes

Fiorentina 1288

Australian Black Angus Porterhouse Steak (Approx. 1.2kg) with Roasted Potatoes

CONTORNI DI TRATTORIA

Side Dish

Creamed Mashed Potato

Seasonal Vegetables

Creamed Gorgonzola Spinach

Roasted Potato

Grilled Vegetables

68/each

 Vegetarian

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