

DAL BANCO SALUMI From Our Ham Counter

Prosciutto di Parma	188
Parma Ham DOP (18 Months)	
WITH	
Italian Melon	
OR	
Marinated Figs	
OR	
Parmigiano Reggiano (24 Months)	
Piatto Misto di Affettati	
Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie (suitable for sharing)	
Selection of 3	238
Selection of 5	298

SPECIALITA' CLASSICHE - The classic


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




Vegetarian

Kindly advise your server of any allergies. Prices are in HKD and are subjected to 10% service charge.

INSALATE - Salad

- Rucola con Uva, Salsa di Fichi, Pecorino Toscano**  188
Rocket Salad with Grape, Lemon-Marinated Fig and Tuscan Pecorino Cheese
- 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

- Stracciatella alla Romana** 98
Organic Italian Chicken Egg and Pecorino Cheese in Chicken Consomme
- Minestrone di Verdure Miste**  118
Minestrone Vegetable Soup
- Zuppa di Pomodorini Freschi alla Pesto**  128
Mixed Fresh Tomato Soup with Pesto




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 	198
Fresh Five Cheeses (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) and Spinach	
Caprese 	168
Buffalo Mozzarella, Fresh Cherry Tomato and Basil	



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PASTA e RISOTTO

Gnocchi al Gorgonzola Pomodoro e Rucola  	168
Gnocchi with Gorgonzola, Tomato and Rocket Leaves	
Ravioli Ricotta e Spinaci in Salsa Goccia d' Oro alle Erbe  	168
Spinach and Ricotta-filled Ravioli, Sage Butter and Light Tomato	
Strozzapreti con Prosciutto, Funghi e Tartufo 	188
Hand-Twisted Pasta with Italian Ham, Mushroom and Black Truffle	
Scialatelli allo Scoglio 	198
Scialatelli Pasta with Mixed Seafood and Fresh Cherry Tomato	
Linguine all' Aragosta	588
Linguine with Lobster and Fresh Tomato <i>(Suitable for sharing)</i>	
Risotto Funghi Misti alle Erbe Aromatiche 	198
Carnaroli Risotto with Mixed Mushroom and Herb	

I RAGU' DELLA TRADIZIONE Pasta in Traditional Ragu Sauce

NORTH: Tagliatelle alla Bolognese	188
Tagliatelle with Veal, Pork and Beef Ragu	
CENTRAL: Bucatini Amatriciana	158
Square Bucatini with Guanciale Pork Cheek and Tomato Sauce	
SOUTH: Mezze Maniche al Ragu' Napoletano (No Tomato)	198
Rigatoni with Veal Meat Sauce Napolitan Style	




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Hand-made pasta

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SECONDI PIATTI

IL Branzino di Orbetello 500g approx.	388
Seabass - Choose Your Style:	
SALE Sea Salt Baked	
OR	
GRIGLIA Grilled Lightly Breaded with Aromatic Herbs (Rimini Style)	
OR	
MEDITERRANEA Braised Mediterranean Flavour (Cherry Tomato, Olive, Caper)	
Scamorza al Forno 	178
Baked Scamorza Cheese with Grilled Vegetable	
Cotoletta ala Milanese (Vitello di Casa Verecelli)	288
Breaded Milanese Style Veal 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
Chargrilled Lamb Chop with Grilled Vegetable and Roasted Potato	
Tagliata di Manzo al Parmigiano	348
Beef Sirloin with Parmigiano and Roasted Potato and Greens with Balsamic Vinegar	

DA DIVIDERE - To Share

Pollo al Sale e Fieno	438
Free-range Organic Whole Chicken (Approx. 800g) Baked in Salt Crust with Hay and Herb (45min cooking)	
Fiorentina Toscana	1188
Italian Porterhouse Chianina Beef (Approx 1.2kg) with Grilled Vegetable	

CONTORNI DI TRATTORIA - Side Dish 58

Creamed Mashed Potato/ Roasted Potato/Seasonal Vegetable/Grilled Vegetable/
Sautéed Spinach



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