



FOOD & BEVERAGE PACKAGES

Your Home Away from Home

T R A T T O R I A

I T A L I A N A

TRADIZIONALE

ANTIPASTI

BURRATA COME IN PUGLIA (V)

Burrata Cheese with Mixed Italian Tomatoes and Basil (V)

OR

SALMONE MARINATO, INSALATA DI FINOCCHI E PATATE

Marinated Salmon, Fennel and Potato Salad

PRIMI

RISOTTO AI FUNGHI MISTI DI STAGIONE E PESTO D'ERBE

Mixed Mushrooms Risotto with Herbs Pesto

SECONDI

POLLETTO ALL ROSMARINO CON PATATE E SPINACI

Spring Chicken Lightly Spiced with Rosemary served with Roasted Potatoes

OR

FILETTO DI BRANZINO IN GUAZZETTO DI POMODORO, OLIVE, CAPPERI

Baked Seabass Fillet "Mediterranean Style" Black Olives, Capers and Basil

TORRATORIA

SCAMORZA CON VERDURE GRIGLIATE (V)

Baked Scamorza Cheese with Grilled Vegetables (V)

DOLCI

IL TIRAMISU DI GIA

Gia's Homemade Tiramisu

578/per person

Please be informed that the menu proposed is subjected to change upon seasonality
Any food restrictions/allergies, please do let us know in advance
All prices are in HKD and is subject to 10% Service Charge
(V): Vegetarian

CLASSICO

ANTIPASTI

(To share)

**MOZZARELLA DI BUFALA,
INSALATA DI POMODORO BASILICA (V)**
Buffalo Mozzarella with Tomatoes Salad and Basil (V)

**LATTUGA CON SALSA FREDDA D'ACIUGHE,
PARMIGIANA E TARTUFO NERO**
Butter Lettuce Anchovy, Parmigiana and Black Truffle Dressing

CALAMARI FRITTI, ZUCCHINI CON SALSA TARTARE
Fried Calamari and Zucchini with Lemon Tartare Sauce

PRIMI

MEZZE MANICHE ALLA BOLOGNESE
Mezze Maniche Pasta with Beef Ragout Bolognese Style

OR

RISOTTO ALLO ZAFFERANO, GAMBERI CON ERBE FINI
Saffron Risotto with Prawns and Herbs

SECONDI

**MERLUZZO AL FORNO, FUNGHI E SCALOGNO, VONGOLE,
SOFFICE DI PATATE**
Baked Cod Fish with Mushrooms, Shallots, Clams and Mashed Potatoes

OR

AGNELLO ALLO SCOTTADITO
Char-grilled Lamb Chops with Roasted Potatoes and Grilled Vegetables

OR

TAGLIATA DI MANZO CON PARMIGIANA
Beef Sirloin with Parmigiana and Grilled Vegetables

DOLCI

IL GELATONE DI GIA
*Homemade Milk Ice Cream (500gr) served with
Mixed Berries, Hazelnut, Chocolate and Strawberry Sauce*

768/per person

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BEVERAGE PACKAGE

SPECIALE

358/2 hours

(Free flow)

Includes:

- Sparkling Wine: Merotto – Valdobbiadene Prosecco DOCG
- White Wine: Castelle – Falanghina del Sannio DOC 2017
- Red Wine: Amastuola Organic Wines – Aglianico Puglia IFT 2013
- Juices: Apple/Orange
- Soft Drinks: Coke/Coke Light/Sprite
- Water: Still/Sparkling

*Complementary: Coffee & Tea

518/3 hours

(Free flow)

Upgrade to **OTTIMO** for additional + 128/per chosen hour

- Peroni Draught Beer
- Our finest red wine selected

The list of wines are sample only
Our wines are based per seasonality and availability

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