



Italian Week - 4-Course Lunch

29 May – 2 June

Appetizer

Baby octopus with peas in spicy tomato sauce

or

Green courgette soup with baby squid and lemon zest

or

Lollo rossa lettuce and watercress salad with pear, Blu '61 cheese and duck speck +HK\$88

or

Sicilian red prawn carpaccio with lemon, pistachio and pomegranate +HK\$128

Pasta

Cavatelli with braised pork ribs, beef and fennel sausage ragù

or

Ricotta and spinach ravioli with butter and sage sauce v

or

Linguine with clams and mullet bottarga +HK\$98

or

Tagliolini with black truffle and aged Parmesan cheese +HK\$168 v

Main Course

Marinated chicken with new potatoes and tenderstem broccoli

or

Pan fried seabass fillet with vegetable caponata

or

Grilled octopus with 'nduja, celeriac and octopus mayo

or

Grilled Australian rib-eye with grilled shallots and mustard sauce (300g) +HK\$238

Dessert

Tiramisù

(Classic - Pistachio - Hazelnut)

or

Cassata

Sicilian ricotta cheesecake with chocolate and candied fruit

or

Cannolo

Sicilian crispy pastry filled with ricotta and pistachio

HK\$388 per person



v Vegetarian vg Vegan
10% service charge