



Italian Week Dinner Tasting Menu
29 May – 4 June

Appetizer

Chickpea fritters with lime mayo v
and

Baby octopus with peas in spicy tomato sauce
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\$198

Pasta

Cavatelli with braised pork ribs, beef and fennel sausage ragù
or

Rigatoni with artichokes, Guanciale ham and Pecorino cheese
or

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

Scialatielli with lobster +HK\$288

Main Course

Grilled octopus with 'nduja, celeriac and octopus mayo
or

Marinated chicken with new potatoes and tenderstem broccoli
or

Breaded veal cutlet "elephant ear" with fried rosemary and sea salt - 450g +HK\$218 for 2 guests
or

Salt baked whole Mediterranean sea bass with vegetables caponata +HK\$388 for 2 guests

Dessert

Cannolo

Sicilian crispy pastry filled with ricotta and pistachio
or

Tiramisù

(Classic / Pistachio / Hazelnut)

HK\$788 per person



v Vegetarian vg Vegan

menu to be enjoyed by the entire table, 10% service charge