

SPIGA

STARTER

ASPARAGI VERDI, BERNESE ALLE ERBE

Steamed Italian white asparagus, herbs bearnaise and toasted almonds

Add Oscetra caviar +98HKD

Franciacorta Ugo Vezzoli NV

PASTA

RISOTTO CARCIOFI E PECORINO

Acquerello risotto rice with artichokes, pecorino and mint

Verdicchio 'Le Vaglie' Stefano Antonucci 2021

OR

TAGLIATELLE, POMODORI, LIMONE E GAMBERI ROSSI (+ \$125)

Homemade tagliatelle, tomato essence, lemon and Sicilian red prawn crudo

Sauvignon Blanc Alois Lageder 2021



SPIGA

MAIN COURSE

HALIBUT, VONGOLE E SPUGNOLE

Roasted halibut fillet with clams and morel mushrooms

Pinot Grigio Ronco del Gelso 2020

OR

FILETTO DI MANZO, PATATA, AGLIO NERO E ASPARAGI (+ \$158)

Organic Australian Beef tenderloin, black garlic mashed potatoes and grilled jumbo asparagus

Sauvignon Blanc Alois Lageder 2021

DESSERT

LA FRAGOLA

Pavlova, vanilla chantilly, strawberry sorbet, blackberry basil caviar

Moscato d'Asti 'Biancospino' la Spinetta 2022

\$588

Sommelier's Pairing + 298

Price in Hong Kong dollars, subject to 10% service charge



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