



Tasting Menu

Cicchetti

Panelle con ricotta al tartufo su focaccia croccante
Chickpea fritters & truffle ricotta on crispy focaccia v

Insalata di crescione e indivia, mela verde, caprino, quinoa, noci
Watercress and endive salad with green apple, goat cheese, quinoa and walnuts v

Moscardini e piselli in salsa di pomodoro piccante
Baby octopus with peas in spicy tomato sauce

- Add -

Carpaccio di gamberi rossi siciliani con limone, pistacchio e melograno
Sicilian red prawn carpaccio with lemon, pistachio & pomegranate, caviar
+ 98 HKD per guest

Pasta

Cavatelli al sugo di carne
Cavatelli with braised pork ribs, beef and fennel sausage ragu

Linguine alle vongole e bottarga di muggine
Linguine with clams & mullet bottarga

Main Courses

Calamari ripieni con Nduja, bietola e mandorle serviti su salsa vergine
Grilled calamari with tomato, Nduja, chard and almond with sauce vierge

Pollo alla Stemperata
Chicken legs sicilian style with carrots, celery and green olives
or

Milanese di vitello orecchia di elefante - 450g
450g Breaded veal cutlet with fried rosemary & sea salt
+ 210 HKD for 2 / 3 guests

Dessert

Cannolo Siciliano
Sicilian crispy pastry filled with ricotta and pistachio

Tiramisu' al tavolo
Table side tiramisu' (Classic / Pistachio / Hazelnut)

728 HKD per person
Menu is designed to be shared and available for entire table only