

APPETIZERS

COLD DISHES

Seasonal Mixed Green Salad Datterino tomato, shallot, balsamic vinaigrette	\$140
Fine Italian Cheese Selected from the best producers	\$180
Buffalo Burrata Organic tomato, basil, balsamic dressing \$190 /half \$340	/whole
Japanese Blue Fin Tuna Tartare Fresh orange and confit tomato	\$ 240
"Polmard" Beef Tartare Rocket and cherry tomato salad, Parmesan shaves	\$ 250
Angus Beef Carpaccio "2 milk" cheese, almond, rocket and orange dressing	\$ 250
Prime Selection of Cold Cuts Assorted air dried and cured meats	\$ 290
HOT DISHES	
Classic Minestrone Soup Mixed vegetables and pesto	\$140
Baked Smoked Scamorza Cheese Homemade sausage and croutons	\$180
Eggplant Parmigiana Baked with tomato sauce, Parmesan cheese,	\$190
mozzarella and fresh basil	
Fritto Misto Deep fried selection of only Italian seafood with classic condiment	\$ 290



FROM THE BAKERY OVEN 36 HOURS NATURAL FERMENTATION

HOMEMADE PIZZA

Margherita Mozzarella, tomato and fresh basil	\$160
Piccante Spicy salame and mozzarella	\$ 180
Pesto Mozzarella, pesto sauce, semi-dried cherry tomato, sun-dried tomato	\$ 190
and shaved parmesan cheese	
Mediterranea Mozzarella, tomato sauce, Mediterranean anchovies,	\$ 210
black olives and garlic oil	
Bufala Tomato sauce, fresh buffalo mozzarella and basil	\$ 230
Norcina Homemade sausage, mushroom and mozzarella	\$ 240
Prosciutto and Formaggi Parma ham, gorgonzola, taleggio cheese, mozzarella	\$ 240
Estiva Mozzarella, cherry tomato, rocket, Parma ham and shaved parmesan	\$ 260
2 Gusti Pick your 2 favorites from the above selection	\$ 280



FROM THE PASTA BAR

HOMEMADE PASTA

Tagliolini Datterino cherry tomato and pesto sauce	\$ 180
Tagliolini Classic carbonara	\$190
Tagliatelle Prime beef and mortadella ham meatballs in tomato sauce	\$ 220
Tagliatelle Wagyu beef Bolognese in traditional style	\$ 240
Lasagnette Homemade sausage, mushroom and buffalo mozzarella	\$ 240
Fettuccine Italian mazzancolle king prawns and zucchini	\$ 360
ARTISANAL PASTA FROM MASSIMO MANCINI	
Mezze Maniche Tomato sauce, "guanciale" cured pork cheek, "Amatriciana" style	\$ 200
Spaghetti Garlic, olive oil and chilli pepper with Sardinian bottarga	\$ 240
Trenette Clams with garlic, olive oil and chilli pepper	\$290



FROM THE CHARCOAL GRILL

(20-45 minutes preparation time)

MEAT

Homemade Sausage CIAK signature	\$140
>> Choose in between the classic or the spicy version from our Chef's original recipe	
lberico Pork Neck 250 gr Spain	\$ 290
Beef Tenderloin 150 gr US	\$ 360
Lamb Chop Scottadito Style 240 gr US	\$ 360
Prime Sirloin Steak 260 gr US	\$ 450
Prime Bone in Rib Eye 1.2 kg US	\$1300
Fiorentina Style Mayura T-Bone Steak 1.5 kg Australia	\$1900
Roasted Spring Chicken France \$ 220 /half	\$ 350 /whole

 $[\]mathbin{\gt\!\!\!>}$ All meat dishes are served with $\ensuremath{\mathsf{CIAK}}$ mustard sauce and horseradish cream

FISH& SEAFOOD

Bread Crumbed Calamari & Prawn Skewers with grilled zucchini Italy	\$ 350
Pan-Fried Cod Seafood jus, clams and green asparagus Alaska	\$ 360
Whole Grilled Seabass (for two) Italy	\$ 680

CHOOSE YOUR OWN SIDES \$80 /Portion

Potato | Roasted or mashed Grilled mixed seasonal vegetables

Potato fries Sautéed spinach

Sautéed mushrooms Mixed green salad

All prices are in Hong Kong dollars and subjected to 10% service charge



FROM THE PASTRY

DESSERTS

Meringue Crispy meringue, white chocolate cream, passion fruit sorbetto	\$100
Panna cotta Almond and cream pudding, wild berries sorbet	\$110
Ricotta Cheese Cannoli Chocolate chips and candied fruits, stracciatella ice crean	n \$ 120
Fondant Warm chocolate and amaretto fondant, coconut ice cream	\$130
Warm Apple Tart Vanilla ice cream	\$140
Tiramisu Lady finger sponge, coffee jelly, coffee ice cream	\$140
Lemon Tart Crispy praline, vanilla ice cream	\$140

Gelato and Sorbetto | with crumbles and berries

Per Scoop \$50

- Gelato: chocolate, pistachio, stracciatella, vanilla, coffee, hazelnut
- Sorbetto: lemon, strawberry, passion fruit