



## APPETIZERS

### COLD DISHES

Seasonal Mixed Green Salad   Datterino tomato, shallot, balsamic vinaigrette	\$ 140
Fine Italian Cheese   Selected from the best producers	\$ 190
Buffalo Burrata   Organic tomato, basil, balsamic dressing	\$ 190 /half \$ 340 /whole
Japanese Blue Fin Tuna Tartare   Fresh orange and confit tomato	\$ 240
Italian Fassona Beef Tartare   Rocket, Cherry tomato, Chives, Parmesan shaves	\$ 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 eggplant with tomato sauce, Parmesan cheese, mozzarella and fresh basil	\$ 190
Sausage and Peppers   Homemade sausage with bell peppers and tomato sauce	\$ 220
Baby Octopus   Stew of Italian "Moscardini" octopus, potato, tomato, garlic bread	\$ 290
Fritto Misto   Deep fried selection of only Italian seafood with classic condiment	\$ 290

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



## **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 and shaved parmesan cheese	\$ 190
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

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## FROM THE PASTA BAR

### HOMEMADE PASTA

Tagliolini   Pesto sauce with Datterino cherry tomato and French Beans	\$ 190
Tagliolini   Classic carbonara	\$ 190
Tagliatelle   Prime beef and mortadella ham meatballs in tomato sauce	\$ 220
Tagliatelle   Wagyu beef Bolognese in traditional style	\$ 240
Fettuccine   Sicilian red prawn, zucchini and Sardinian Bottarga	\$ 390

### ARTISANAL PASTA FROM MASSIMO MANCINI

Mezze Maniche   Homemade sausage, mushroom with Pecorino cheese cream sauce	\$ 240
Spaghetti   Garlic, olive oil and chilli pepper with Sardinian bottarga	\$ 240
Trenette   Clams with garlic, olive oil and chilli pepper	\$ 290

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## 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	
Iberico Pork Neck 200 gr   Spain	\$ 290
Whole Spring Chicken 500 gr   US	\$ 350
Beef Tenderloin 150 gr   US	\$ 390
Lamb Chop Scottadito Style 240 gr   US	\$ 390
Prime Sirloin Steak 260 gr   US	\$ 450
Veal Chop 450 gr   Holland	\$ 520
Prime Bone in Rib Eye 1.2 kg   US	\$ 1300
Fiorentina Style Mayura T-Bone Steak 1.5 kg   Australia	\$ 1900

>> All meat dishes are served with CIAK mustard sauce and horseradish cream

### FISH

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

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## FROM THE PASTRY

### DESSERTS

Pink Pavlova   Crispy meringue, white chocolate cream, strawberry sorbetto	\$ 100
Semifreddo   Wild berries, apricot emulsion, raspberry sorbetto	\$ 100
Ricotta Cheese Cannoli   Chocolate chips and candied fruits, stracciatella ice cream	\$ 120
Apple Crumble Tart   Vanilla ice cream	\$ 130
Praline Cake   Chocolate cream, hazelnut ice cream	\$ 130
Fondant   Warm chocolate and amaretto fondant, coconut ice cream	\$ 130
Tiramisu   Lady finger sponge, coffee jelly, coffee ice cream	\$ 140
Lemon Tart   Soft meringue, praline crumbles, vanilla ice cream	\$ 140
Gelato and Sorbetto   with crumbles and berries	Per Scoop \$ 50
- Gelato: chocolate, stracciatella, vanilla, coffee, hazelnut	
- Sorbetto: lemon, strawberry, passion fruit	

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