



APPETIZERS

Seasonal Mixed Green Salad “Datterino” tomato, shallot, balsamic vinaigrette	\$ 140
Angus Beef Carpaccio “2 milk” cheese, almond,rocket and orange dressing	\$ 250
Prime Selection of Cold Cuts Assorted air dried and cured meats	\$ 290

FROM THE BAKERY

HOMEMADE PIZZA 36 HOURS NATURAL FERMENTATION

Margherita Mozzarella, tomato and fresh basil	\$ 160
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

FROM THE PASTA BAR

Tagliolini Pesto sauce with Datterino cherry tomato and French Beans	\$ 190
Tagliatelle Wagyu Beef Bolognese in traditional style	\$ 240
Spaghetti Boston Lobster and “Datterino” cherry tomato	\$ 390

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



FROM THE PASTRY

DESSERTS



Pink Pavlova | Crispy meringue, white chocolate cream, strawberry sorbetto **\$ 100**

In support of the Hong Kong Hereditary Breast Cancer Family Registry

Panna cotta	Almond and cream pudding, wild berries sorbet	\$ 110
Chocolate Babá	Cream and chocolate meringue, rice ice cream	\$ 110
Ricotta Cheese Cannoli	Chocolate chips and candied fruits, stracciatella ice cream	\$ 120
Fondant	Warm chocolate and amaretto fondant, coconut ice cream	\$ 130
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, stracciatella, vanilla, coffee, hazelnut

- Sorbetto: lemon, strawberry, passion fruit

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