

## PIEMONTE REGION TASTING MENU

### AMUSE-BOUCHE

#### UOVO

poached organic eggs • cheese sauce • Alba white truffle  
Chardonnay Collio BIO DOC, Friuli, Gradis'ciutta, 2024/  
grappa infused, Trentino, Marzadro, Pino Mugo

#### RAVIOLI

handmade 5 cheese ravioli • sage • Alba white truffle  
Nascetta Borea DOC, Piemonte, Rivetto, 2020/  
grappa barrique, Piemonte, Quaglia, Barolo

#### SGROPPINO

lemon sorbet • prosecco

#### BRANZINO

Mediterranean sea bass • morel mushrooms • champagne sauce • Alba white truffle  
or

#### VITELLO

pan-roasted Italian veal loin • fontina • lardo • root vegetables • Alba white truffle  
Barolo del Comune di Serralunga d'Alba DOCG, Piemonte, Rivetto, 2019/  
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

#### TIRAMISU

pistachio tiramisu • caramelised pistachio  
grappa barrique, Friuli, Tosolini, Triple Cask

#### PICCOLA PASTICCERIA

petit four

\$1,588 per person

Signature Club member \$1,388 per person

wine or grappa pairing \$528

All of the above dishes include 2 grams of Alba white truffle  
Extra Alba white truffles are sold by weight at \$120 per gram  
All prices are in Hong Kong dollars and subject to a 10% service charge  
If you have any dietary requirement or allergy, please inform our service team  
(S) - SIGNATURE (V) - VEGETARIAN  
Not applicable to any discount or cash coupon



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## APPETISER

### THE MISTRAL ANTIPASTI TABLE

buffet style • Parma ham • coppa • speck • salami • lardo • mortadella  
mixed olives • pickles • artisan cheeses • Italian salads • seasonal dressing

To enjoy the Antipasti Table, guests are kindly requested to order a main course dish  
from our à la carte menu. One main course per person is required.

\$328

### SFORMATO (S) (V)

double-baked soufflé • fontina • parmesan • Romanesco

\$168

### SPINACI (V)

spinach salad • goat cheese • pumpkin chips • aged balsamic

\$168

### POLPETTE

Italian meat ball • stracciatella cheese • spicy tomato sauce • focaccia

\$168

### BURRATA (S)

Apulia burrata cheese • Parma ham • frisee • Datterini tomatoes

\$208

### VITELLO

Italian veal loin • truffle & tuna mayonnaise • capers • frisse

\$248

### GRANCHIO & ARAGOSTA (S)

Boston lobster & Alaskan crab meat salad • saffron mayonnaise • crunchy fennel

\$328

### MINISTRONE (V)

Genovese minestrone soup • basil pesto

\$148

### CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli

\$168



## PASTA

### RAVIOLI (S)

ravioli • ricotta • parmesan • egg yolk • carbonara sauce  
\$228

### AGNOLOTTI (S)

duck agnolotti • Parma ham • porcini • black truffle sauce  
\$248

### PACCHERI

paccheri • Lugania sausage • wild mushroom cream sauce • parmesan chips  
\$248

### LASAGNA

Fabio's grandmother recipe • Neapolitan beef ragu • mozzarella • parmesan  
besciamelle • Italian tomato sauce  
\$248

### TAGLIOLINI (S)

tagliolini • Alaskan crab meat • crab bisque • chilli • San Marzano & Datterini tomatoes  
\$298

### LINGUINE

linguine • Boston lobster • lobster bisque • San Marzano & Datterini tomatoes  
\$348



## MEAT

### MAIALE

grilled 250 grams Iberico pork chop • Marsala sauce  
\$348

### OSSOBUCCO

Italian veal shank • saffron camaroli rice • San Marzano tomato sauce  
\$398

### AGNELLO

Australian lamb rack • spice bread crust • Porto sauce  
\$398

### FILETTO (S)

smoked & pan-roasted 200 grams M4 Wagyu tenderloin • veal jus  
\$498

### T-BONE

1 kg Australian Angus Pure T-bone • Italian mixed leaves • hand cut fries  
\$1,198

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### SPECIAL PRICE

### TOMAHAWK

1.5 kg Australian Angus Pure tomahawk steak • Italian mixed leaves • hand cut fries  
~~\$1,398~~  
\$788

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## SEAFOOD

### MERLUZZO

pan-baked black cod • spinach • fennel • porcini mushroom & vermouth sauce  
\$348

### FRITTURA

deep-fried cod fillet • prawns • squids • mussels • zucchini • truffle aioli sauce  
\$398

### BURRIDA DI PESCE (S)

slow-cooked stew • garoupa • king prawn • clams • mussels  
baby cuttlefish • Datterini & San Marzano tomatoes  
\$398

## SIDE DISH

### INSALATA (V)

Italian mixed leaves • parmesan • Datterini tomatoes  
\$68

### BROCCOLINI (V)

broccolini • garlic • olive oil  
\$68

### PATATE (V)

hand cut fries • truffle mayonnaise  
\$68

### SPINACI (V)

Italian wild spinach • crispy garlic  
\$68

### FUNGHI (V)

wild mushrooms • shallots • thyme  
\$68



## AUTHENTIC NEAPOLITAN PIZZA

12-inch base

Our pizza dough is crafted from the finest Italian “00” flour, pure natural spring water, a pinch of sea salt and wild yeast.

Through a meticulous 24-hour natural proofing process, these simple yet exceptional ingredients transform into a light, airy crust that perfectly balances delicate crispness with a satisfying chew.

This time-honored craftsmanship captures the true essence of Neapolitan tradition in every bite.

We honor Italy’s rich culinary heritage by sourcing only the finest artisan ingredients from across its regions.

### MARGHERITA (V)

San Marzano tomato & mozzarella base • basil • olive oil  
\$188

### PICCANTE

Margherita base • spicy salami • basil  
\$208

### 5 FORMAGGI

5 Italian cheese base • rocket  
\$248

### REGINA

Margherita base • Parma ham • cherry mozzarella • rocket • Datterini tomatoes  
\$268

### LUGANIGA

black truffle & mozzarella base • Lugania sausage • wild mushrooms • rocket  
\$288

### FRITTA (S)

deep-fried pizza • bone ham • salami • mozzarella • ricotta • rocket • Arrabiata sauce  
\$298

### EXTRA TOPPING

Parma ham • Lugania sausage • Ventricina salami • bone ham  
grilled vegetables • mushrooms • cherry mozzarella • rocket  
\$50 each

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**DOLCE**

<p><b>SEMIFREDDO (S)</b> \$118          half-frozen pistachio mousse          croccante biscuit • raspberry sauce</p>	<p><b>CAPRESE AL CIOCCOLATO</b> \$118          chocolate &amp; almond cake          toffee sauce • hazelnut ice cream</p>
<p><b>TIRAMISU (S)</b> \$118          signature tiramisu • mascarpone cheese          Kimbo coffee • finger bisquit • cacao</p>	<p><b>TORTA AL FORMAGGIO</b> \$118          eggless cheese cake          strawberry compote • vanilla cream</p>
<p><b>TARTA DI LIMONI</b> \$118          Amalfi lemon meringue tart          caramelised hazelnut • lemon sorbet</p>	<p><b>AFFOGATO</b> \$118          vanilla ice-cream • cacao          warm chocolate • Kimbo coffee</p>
<p><b>PIZZA ALLA CREMA PORTOGHESE</b> \$148          Portuguese custard tart style pizza</p>	<p><b>COPPA GELATO</b> \$148          pistachio &amp; hazelnut &amp; chocolate          ice-cream • macaron • chocolate sauce</p>

**DESSERT WINE**

<p><b>BOTTEGA MOSCATO NV</b> \$550</p>
<p><b>BOTTEGA PINK MOSCATO NV</b> \$620</p>
<p><b>MOSCATO D'ASTI</b> \$650</p>
<p><b>VIN SAN GIUSTO BLANC,          SAN GIUSTO A RENTENNANO,          2009 (375 ML)</b> \$880</p>

**DIGESTIF**

<p><b>AMARETTO</b> \$75</p>
<p><b>AVERNA AMARO</b> \$75</p>
<p><b>FRANGELICO</b> \$75</p>
<p><b>LIMONCINO</b> \$88</p>

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