

# **Dinner Tasting Menu**

# Cicchetti

Burrata with San Daniele ham and home-made tomato marmalade Maritozzo sandwich with BBQ pulled pork, crispy crackling and chives Grilled octopus salad with lamb's lettuce, confit potato, pancetta and grapefruit or Sicilian red prawns carpaccio with grated caviar and Bronte's pistachio +HK\$135 per portion

## Pasta

Mezze maniche with spicy octopus ragu' Risotto with saffron and Italian sausage or Tagliolini with Italian truffle and aged Parmesan +HK\$290 or Linguine lobster and lime +HK\$180 Oscietra caviar +HK\$108

#### Portate Principali

Smoked half chicken tomato and ginger marinade Confit suckling pig with potato millefeuille and cavolo nero Or 450g breaded veal cutlet with shaved Italian black truffle and truffle mayonnaise +HK\$240 Or Salt baked sea bass, vegetables caponata, salmoriglio sauce +HK\$170

#### Contorni

Truffle mash potato Datterini tomato and shallots salad

### Dessert

Table side tiramisu' (Classic / Pistachio / Hazelnut) Strawberries and white chocolate tarte

HK\$988 per person Menu is designed to be shared and available for entire table only

> v Vegetarian vg Vegan 10% service charge