



GRADINI

RISTORANTE E BAR ITALIANO

ANTIPASTI

Insalata Caesar HK\$128
Caesar Salad
Romaine Lettuce, Crispy Pancetta, 36m Parmesan Cheese, Anchovy, Caesar Dressing

 **Insalata Di Polpo** HK\$188
Grilled Mediterranean Octopus
Octopus, Red Onion, Caper, Potato, Extra Olive Oil

 **Burrata** HK\$158
Burrata Cheese
Burrata, Plum Tomato, Fresh Basil, Balsamic Vinegar

Vitello Tonnato HK\$168
Cold Slice Veal with Tuna Sauce
Thinly-sliced Veal Loin, Caper, Anchovy, Creamy Tuna Sauce

Torta Di Granchio Fritta HK\$168
Pan-fried Crab Cake with Mixed Berry Salad
Crab Meat, Lime Zest, Vegetable

Tartare Di Manzo HK\$218
Beef Tartare
Beef Tenderloin, Mustard, Caper, Chive, Shallot, Cornichon, Egg Yolk, Extra Olive Oil

Melanzane Arrostito HK\$138
Con Pomodoro
Grilled Eggplant with Tomato Terrine, Fresh Basil, Mascarpone Cheese

ZUPPE

Minestrone Alla Genovese HK\$88
Minestrone
Vegetable, Basil Pesto, Cheese

 **Zuppa Di Funghi** HK\$88
Mushroom Soup
Mushroom, Onion, Cream



 **Signature Dish**  **Vegetarian Dish**
Tasting Portion

All prices are subject to 10% service charge
Please advise our associates if you have any food allergies or special dietary requirements.

PASTA E RISOTTI

Spaghetti Alla Carbonara HK\$188
Carbonara HK\$114 
Pancetta, Egg Yolk, Black Pepper, Extra Olive Oil, 36m Parmesan Cheese

Pappardelle Alla Bolognese HK\$188
Bolognese HK\$114 
Pappardelle, Beef, Pork, Mixed Vegetable, 36m Parmesan Cheese, Tomato Sauce

 **Linguine Alle Vongole Veraci** HK\$288
Linguine, Clams HK\$150 
Linguine, Clam, Garlic, Chili, Extra Olive Oil

 **Tagliolini Freschi E Astice** HK\$438
Tagliolini, Lobster HK\$219 
Housemade Tagliolini, Maine Lobster, Tomato

Caviale Ravioli Di Granchio HK\$250
Caviar, Crab Ravioli HK\$150 
Caviar, Crab Meat, Cream

Risotto Al Tartufo HK\$258
Truffle Risotto HK\$149 
Truffle, Mushroom

CARNE E PESCE

Filetto Di Merluzzo In Padella HK\$368
Pan-fried Chilean White Cod Fillet
Lemon Zest, Garlic, Fresh Herb, Extra Olive Oil

Branzino Acqua Pazz HK\$468
Whole Italian Sea Bass
Cherry Tomato, Italian Parsley, White Wine

Lonza Di Maiale Fritta HK\$368
In Padella
Pan-fried Mangalica Pork
Pork Loin, Gravy

 **Carré Di Agnello Al Forno** HK\$438
Roasted Tasmanian Rack of Lamb
Herb Crust, Chianti Mustard

Vitello Alla Milanese HK\$438
'Milanese Style' Veal
Fresh Lemon, Red Onion, Caper

Bistecca Di Controfiletto HK\$488
Alla Griglia
'Grilled U.S. Prime Sirloin Steak (10oz)
Potato, Gravy

Eggplant Parmigiana HK\$188
Eggplant Parmesan
Eggplant, Tomato Sauce, Mozzarella Cheese

CONTORNI

Pure Di Patate HK\$78
Mashed Potato

Pomodori Ripieni HK\$78
Stuffed Tomato

Piselli Con Pancetta HK\$78
Pea with Pancetta

Verdure Di Stagionali HK\$78
Seasonal Vegetable

Insalata Mista HK\$78
Mixed Salad

SPUNTINI

Bruschetta HK\$68

Arancini HK\$68

Parma Ham & Cantaloupe HK\$68

Bocconcini Di Mozzarella and Cherry Tomato HK\$68

DOLCI

Gai Daan Jai
Egg Waffle HK\$108
Mixed Berry, Hong Kong Milk Tea Gelato
(Please allow 20-30 minutes for preparation time)

Tiramisù Classico Del Pasticcere HK\$98
Tiramisu
Espresso, Savoiardi, Chocolate, Mascarpone Cream, Cacao

Churros HK\$98
Fried Pastry Dough, Cinnamon Sugar, Condensed Milk, Hazelnut Chocolate Sauce

Sfogliatina Alle Mele Con Gelato Alla Vaniglia HK\$98
Apple Filo Pastry
Baked Apple Slice, Filo Pastry, Vanilla Gelato, Cinnamon Powder
(Please allow 20-30 minutes for preparation time)

Peach Melba HK\$98
Peach, Vanilla Gelato, Raspberry Sauce

Selezione Di Gelati HK\$78
Selection of Gelatos