

Antipasti / Starters

SV	Insalata primavera	138
	Baby gem lettuce, avocado, sweet corn, asparagus, white balsamic dressing	
	Insalata Joia	138
	Mixed seasonal salad, citrus, baby colored carrots, raddish, mustard sauce	
SV	Insalata di pomodori	168
	Italian heirloom tomato, tuna sauce, pickled red onion, tomato sorbet	
	Prosciutto di Parma affinato con melone cantalupo	198
	Cured Parma ham, cantaloupe melon, rocket salad	
	Carpaccio di Manzo marinato alle erbe	198
	Cured Wagyu beef eye of round, Piedmont hazelnut, dry egg yolk, Carpaccio style	
	Burrata di Puglia, con pomodori e basilico	198
	Burrata from Puglia, fresh Italian tomato, basil pesto	
	Carpaccio di gamberi	208
	Fresh prawn carpaccio, citrus sauce, pine nuts, pomegranate	
	Vitello tonnato	208
	Pink veal rump, tuna sauce, caper leaves	
	Cozze con aglio e vino bianco	228
	Steamed black mussels 500g, Pinot grigio wine and garlic	
S	Insalata di Polpo al limone di Amalfi	238
	Octopus salad, chickpeas puree, dry cherry tomato, basil cress	
	Piatto di salumi artigianali Italiani	288
	Selection of cold cuts, salami and ham, pickles Sharing plate for 2	

S: Seasonal inspiration V: Vegetarian

Please inform us of any food allergies at the time of order. Our dishes may contain nuts
All prices are subject to 10% service charge in HK\$ and rounded up to the nearest dollar

Zuppe / Soups

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| S | Minestrone di verdure di stagione
Italian seasonal vegetables soup | 138 |
| | Zuppa di funghi, crosta di Parmigiano, funghi ripassati
Wild porcini mushroom soup, parmesan crust | 158 |
| S | Zuppa di astice, pannocchia di mare, verdure primavera
Boston Lobster bisque, spring vegetables | 198 |

Paste / Pasta

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| VS | Gnocchi alla Sorrentina
Hand made Ricotta cheese gnocchi with tomato sauce, fresh burrata cheese | 208 |
| VS | Tonnarello ai funghi porcini, salsa di Parmigiano Reggiano
Handrolled Tonnarello pasta, porcini mushrooms, aged parmesan cheese sauce | 248 |
| S | Ravioli di gamberi con salsa d' aragosta
Homemade prawn ravioli with lobster sauce, basil oil | 248 |
| | Orecchiette con salsiccia e friarielli
Puglia artisanal orecchiette pasta with Italian sausage, turnip tops, chili | 268 |
| S | Risotto alla Pescatora
Seafood Carnaroli risotto, cherry tomato, lemon zest | 268 |
| | Linguine alle Vongole Veraci
Artisanal linguine, clams, white wine, chili, garlic and Italian parsley | 278 |
| S | Agnolotti al ragu di agnello da latte, piselli e fave e pecorino di fossa
Hand made ravioli of milk fed lamb, fresh peas and fava beans, pecorino cheese | 288 |
| | Spaghetti Martelli all'Astice e basilico
Artisanal Martelli spaghetti with fresh Boston lobster, tomato & Basil | 388 |

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Secondi / Main Courses

Seafood

Filetto di cernia, risotto di sedano rapa e salsa al vino bianco 268
Grouper fillet, celery root risotto, chicory, white wine sauce

Filetto di spigola in padella, purea di finocchi e indivia brasata 288
Pan fried Mediterranean sea bass, fennel puree, braised red endive, citrus emulsion

S Grigliata mediterranea 308
Grilled Mediterranean seafood, scampi, octopus, prawns, scallops

Meat

Galletto arrosto, peperoni e patate 248
Roasted spring chicken, bell pepper stew, crispy fried potatoes

Filetto di maiale con confettura di albicocche speziate e salsa di taleggio 288
Pork tenderloin rolled in mushroom and Parma ham, apricot chutney, taleggio cheese sauce

Agnello in crosta di erbe e parmigiana di verdure 318
Australian lamb rack in herb crust, vegetable cake, onion puree

Bistecca di manzo con patate 398
350 gr Grilled rib eye served with homemade fried potatoes, red wine sauce

S: Seasonal Inspiration, V- Vegetarian

Pizze / Stone baked pizza

V Focaccia all'Aglio	118
Garlic pizza bread	
V Margherita	158
Tomato, mozzarella, fresh basil	
V Verdure di stagione	168
Zucchini, bell pepper, taggiasca olive, tomato, buffalo mozzarella	
Calzone prosciutto e funghi	178
Cooked ham, button mushrooms, tomato, buffalo mozzarella	
Fiorentina	188
Tomato, mozzarella, smoked pancetta, turnip tops, Italian egg, Pecorino cheese	
Pizza bianca con zucchini e alici	188
Zucchini, mozzarella and anchovies pizza	
Fresca	198
Parma ham, Parmesan, tomato, rocket, mozzarella	
Pizza bianca con capocollo e pomodori ciliegini	198
Capocollo ham, Taleggio cheese, mozzarella, cherry tomato, rocket	
Diavola Siciliana	208
Spicy salami, black olives, tomato, mozzarella, Parmesan cheese	
Pizza bianca con salmone affumicato scozzese	208
Scottish smoked salmon, mozzarella, stracchino cheese, cherry tomato	

Our pizzas are made with "00" flour, extra virgin olive oil, fresh yeast, buffalo mozzarella cheese

S: Seasonal inspiration V: Vegetarian

Dolci / Desserts

Tiramisu Mascarpone cream with ladyfingers and coffee sauce	108
Torta al limone con sorbetto di arance Traditional lemon cake, blood orange sorbet	98
Semifreddo al pistacchio, salsa di limone Sicilian green pistacchio parfait, lemon sauce	108
Mousse al doppio cioccolato, sorbetto di lamponi Dark and milk chocolate mousse, raspberry sorbet	98
Crostata di frutta Fruit tart, light pastry cream	108
Gelato alla vaniglia affogato con espresso “Intenso” Napoletano Vanilla ice cream drowned in “intenso” espresso coffee	98
Selezione di formaggi artigianali Italiani Selection of artisanal Italian cheese, homemade apricot chutney	198

Sorbetti & Gelati

Italian basil	Dark chocolate
Tropical mango	Vanilla Madagascar
S: Amalfi lemon	Bronte pistacchio
S: Sicilian blood orange	Stracciatella
Banana & Passion Fruit	Mascaporne amaretti

Choose Your Own Flavor

1 Scoop	HK\$ 38
3 Scoops	HK\$ 98

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