



SEMI BUFFET LUNCH FROM HK\$228

Free-flow Antipasti & Salad Bar · Main · Tea/Coffee

Additional \$50 to upgrade beverage to one selected glass of red/white wine

Choose one main from the below:

PASTA AND RISOTTO

SPAGHETTI CARBONARA

Pancetta with Parmesan and Yolk Sauce

LINGUINE ALLE VONGOLE

Sautéed Boston Clams in White Wine Broth with Herbs,
Garlic and Chili

PENNE ALLE BEEF CHEEK RAGU

Falling Apart Chunks of Beef Cheek in a Rich Red Wine
Tomato Sauce Tossed with Penne

SPAGHETTI AGLIO OLIO ALLE PRAWN

Sautéed Garlic with Chili and Prawn and Tossed with
Capers and Herb Croutons

RISOTTO AL FUNGHI PORCINI

Mushroom Risotto with Parmesan Cheese and Arugula

BLACK RISOTTO

Squid Ink Risotto with Seared Scallops and White Wine Sauce

FRESHLY BAKED PIZZA

LA PIZZA DI PEPINO

Ham, Cheese, Tomato Sauce and Egg,
Served with Crème Fraîche

PROSCIUTTO E FUNGHI

Tomato Sauce, Mushroom and Parma Ham

FRUTTI DI MARE

Tomato Sauce, Shrimp, Squid, Mussel and Clam

CAMPAGNOLA

Asparagus, Zucchini, Eggplant, Capsicum,
Buffalo Mozzarella and Tomato Sauce

PICCANTE CON PEPPERONI

Pepperoni Sausages, Cheese and Tomato Sauce

Additional \$98 with main course upgrade to the below items

OSSO BUCO

Baby Veal Shank Braised in Tomato Gravy and Creamy Polenta

BEEF RIBEYE (7 oz)

Grilled Beef Rib Eye with Truffle Gnocchi and Seasonal Vegetables

PORK MILANESE

Crispy Pork Chop in Parmesan and Herbs Crust

SEA BASS AL PESTO

Vegetables Tian and Black Olives

Additional \$58 with one dessert below

HOUSE MADE TIRAMISU

Sponge Cake Soaked in Coffee with Mascarpone and
Topped with Cacao Powder

CREMA CATALANA

Caramelized Vanilla Cream

All prices are subject to 10% service charge