



Antipasti - Starters

Cold Cuts and Cheese Platter

Salumi e Formaggi per 2	\$188
Mixed Cold Cuts and Cheese Platter (Suitable for 2 pax)	
Salumi e Formaggi per 4	\$358
Mixed Cold Cuts and Cheese Platter (Suitable for 4 pax)	
Culatello di Zibello Dallahana Oltre 21 Mesi	\$298
Culatello Ham Aged over 21 Months	
Prosciutto di Parma 30 Mesi e Parmigiano Gennari	\$238
Parma Ham Aged 30 Months and Parmigiano Reggiano	
Coppa di Testa Salcis e Giardiniera	\$158
Pork Head Cold Cut with Picked Vegetables	
Carpaccio di Manzo Rucola e Grana	\$188
Beef Carpaccio with Arugula, Grana Cheese in Lemon Dressing	
Vitello Tonnato	\$188
Slow Cooked Veal Loin with Tuna and Caper Sauce	
Polpo e Patate	\$178
Classic Octopus and Potato Salad	
200g Burrata Fritta e Salsa di Pomodoro	\$258
Fried Burrata with Tomato and Basil Sauce	
300g Burrata con Salumi Misti	\$298
Burrata and Mixed Cold Cuts	
300g Burrata e Prosciutto di Parma	\$328
Burrata and Parma Ham Aged 30 Months	
300g Burrata con Caponata Siciliana	\$278
Burrata with Eggplant Caponata	
300g Burrata Italia	\$268
Burrata with Tomatoes and Basil	

Minimum order: 1 dish per person

Antipasti and Mains will be served with Bread. Additional Bread Basket will cost HK\$15/ each

All prices are subject to 10% service charge



Pasta Fresca - Pasta

Tortelli d'erbetta Burro e Salvia	\$188
Spinach Ravioli in Butter and Sage Sauce	
Cappellacci di Zucca Fonduta al Parmigiano e Aceto Balsamico Essenza .	\$188
Pumpkin Ravioli in Parmigiano Fondue and Balsamic Vinegar	
Tagliatelle alla Parmigiana con Panna e Culatello	\$168
Tagliatelle with Culatello and Cream	
Tortellini in Brodo	\$178
Tortellini in Chicken Consomme	
Tagliatelle alla Bolognese	\$158
Tagliatelle with Bolognese Sauce	
Gnocchi Salsiccia e Porcini	\$178
Gnocchi with Sausage and Porcini Mushrooms	
Rigatoni all' Amatriciana	\$158
Rigatoni with Guanciale Ham in Spiced Tomato Sauce	
Spaghetti al Gambero Rosso di Mazara del Vallo	\$228
Sicilian Red Prawns and Tomato Spaghetti	
Tagliolini al Tartufo Nero	\$208
Black Truffle Tagliolini in Butter and Sage Sauce	



Secondi - Main Courses

Melanzane alla Parmigiana	\$188
Baked Eggplant in Mozzarella, Parmesan Cheese and Tomato Sauce	
Caciucco alla Livornese	\$198
Mixed Seafood Stew Served with Bread	
Ossobuco ai Funghi con Puré	\$258
Traditional Milan Style Braised Veal Shank with Mashed Potato	
Cotoletta alla Milanese	\$328
Butter Fried Veal Cutlet with Garden Salad	
Tagliata di Manzo	\$338
Italian Grass-fed Beef with Greens and Cherry Tomatoes	
Pancia di Maiale Arrosto con Puré e Mostarda	\$198
Roasted Pork Belly with Mashed Potato and Mustard Candied Fruit	
Brasato di Manzo al Barolo e Polenta	\$278
Braised Beef in Barolo Wine and Polenta	



Contorni - Side Dishes

Patate Arrosto Panna Acida e Guanciale	\$78
Roasted Potatoes with Sour Cream and Guanciale	
La Nostra Giardiniera	\$68
Homemade Pickled Vegetables	
Olive Miste Marinate	\$68
Mixed Marinated Olives	
Peperoncini Ripieni al Tonno e Alici	\$68
Stuffed Chili Peppers with Tuna and Anchovies	
Carote al Basilico	\$78
Baked Carrots with Basil	
Caponata di Verdure	\$88
Sicilian Eggplant Stew with Celery, Onions, Bell Peppers, Eggplant, Black Olives and Capers	



Dolci - Desserts

Il Tiramisu' del Filo	\$78
Filippo's Tiramisu	
Gelato alla Crema, Salsa Calda al Cioccolato e Nocciole Pralinate . .	\$88
Vanilla Gelato with Hot Chocolate Sauce and Caramelized Hazelnuts	
Pannacotta al Cioccolato Bianco e Frutti Rossi	\$88
White Chocolate Panna Cotta, Strawberry Sponge and Raspberry Sauce	
I Nostri Gelati e Sorbetti	\$98
Selection of Ice Cream and Sorbets	
Affogato al Caffè	\$98
Hazelnut Ice Cream with Espresso Coffee	
Affogato all Amarena	\$98
Vanilla Ice Cream with Wild Cherry in Syrup	
Torta di Mele Calda e Gelato	\$98
Warm Apple Pie with Ice Cream	

Takeaway Box: \$2 each

Cake Cutting Fee: \$50 per head

All prices are subject to 10% service charge