

# ABBRACCIO

## A-LA-CARTE

(A minimum spending of \$350 per person)

### ANTIPASTI

**Soup of the day \$ 88**

**Cheese Breadstick \$ 98**

Freshly baked dough with garlic butter and parmesan served with pesto.

**Vitello Tonnato \$198**

Veal, tuna sauce, capers, Parmigiano Reggiano 24M shaves

**Polpetoni \$198**

House-made Angus Beef meatballs, Italian tomato sauce, Parmesan cheese

**Piedmontese Carne Cruda \$228**

Knife-chopped Angus beef tartare, citrus seasoning, Parmigiano Cheese Crust, Pine Nuts

**Piovra \$228 (+\$58 with Dinner Set)**

Octopus, rocket, lemon, Parmigiano Reggiano 24M shaves, radish, pine nuts, bright citrus dressing.

**Duck Prosciutto \$228 (+\$38 with Dinner Set)**

House cured Duck breast, Parmesan shaves, Pickled veggie

### PIZZE

**CLASSICHE (Artisan tomato sauce base)**

**Marinara \$188**

Artisan Tomato sauce, garlic slices, oregano, basil, extra virgin olive oil, marinated white anchovies (cheese free)

**Margherita DOP \$198**

Mozzarella di bufala Campana DOP, Artisan Tomato sauce, fresh basil

**Tonno \$208**

Mozzarella di bufala Campana DOP, Artisan Tomato sauce, tuna, onion, fresh oregano

**Quattro Formaggi \$218 (+\$38 with Dinner Set)**

Agerola Fior di Latte, Gorgonzola, Asiago, Grana Padano 24 months

**Gamberi \$218 (+\$38 with Dinner Set)**

Mozzarella di bufala Campana DOP, Prawns, Artisan Tomato Sauce, Burrata

**BIANCA (white sauce base)**

**Cacio e Pepe \$198**

Mozzarella, Cheddar, freshly ground Black Pepper

**Carciofo Spinaci \$218 (+\$38 with Dinner Set)**

Fior Di Latte Mozzarella, Tender Marinated Artichoke hearts, spinach in cream, Pecorino cheese, Chili Flakes, Basil (deep dish style)

**Contadina \$228 (+\$48 with Dinner Set)**

Artisan white sauce, Shredded Chicken Breast, Cream Cheese, Mozzarella, Cheddar and Sautéed Leek

**CREAZIONI (+\$48 with Dinner Set)**

**Nduja di Manzo (spicy) \$228**

Our house-made spicy beef Nduja, Artisan tomato sauce, mozzarella di buffalo Campana DOP, Burrata cheese, fresh Parsley.

**Al Pesto \$228**

Tomato Sauce, mozzarella di buffalo Campana DOP, sundried tomatoes, pesto sauce, burrata cheese, fresh rocket

**Bresaola \$228**

Mozzarella di buffalo Campana DOP, bresaola, rocket, Grana Padano 24 months

**Salmone Nero (charcoal black dough) \$248**

Black pizza dough, Artisan tomato sauce, mozzarella di buffalo Campana DOP, cherry tomatoes, Smoked Atlantic Salmon, Fresh rocket, smoked black caviar.

### INSALATE

**Latturga e Tartufo \$158**

Lettuce leaves, gorgonzola, toasted almond slices, truffle dressing.

**Insalata di Pollo \$158**

Mix garden leaves, chicken breast, Tomato, Grana Padano 24 months, onion in mild spices, balsamic vinegar crema.

**Caprese \$178 (+\$38 with Dinner Set)**

Cherry Tomatoes, Buffalo mozzarella, basil

**Frisella \$228 (+\$48 with Dinner Set)**

Dough crust, Buffalo burrata, tuna, tomatoes, olives, anchovies, oregano, lemon zest, basil, extra virgin olive oil

### PASTA

**Sugo all'Arrabbiata \$198**

Penne, Artisan Tomato sauce, white wine, fresh chili, black pepper

**Pesto Genovese \$198**

Spaghetti, Pesto Sauce alla Genovese style

**Alla Bolognese \$208**

Spaghetti, Slow-cooked beef ragu, Grana Padano

**Salmone e Panna \$218**

Penne, cream, white wine, smoked salmon, brandy

**Frutti di Mare \$218**

Spaghetti, Seafood medley, White Wine, chili flakes

### DI MARE

**Fresh grilled Tiger Prawns \$328**

Sage, rosemary, roasted garlic, extra virgin olive oil

**Pesci e Giambotta \$278**

Green Halibut fillet grilled, Rustic Braised Vegetables

### CARNE

**Punta d'Anca (300g) \$358**

Sage, rosemary, roasted garlic, extra virgin olive oil

**Filetto (220g) \$328**

Sage, rosemary, roasted garlic, extra virgin olive oil

**Carré di Agnello \$358**

Grilled lamb chops, sweet potatoes purée, gremolata, lemon wedges

### DOLCI

**Gelatto (2 scoops) \$88**

Check the ice cream flavors available with your server

**Affogato \$88**

Ice cream, espresso

**Tiramisu Classico \$118**

Mascarpone, Cacao, Savoiardi, espresso

**Cannoli \$128**

Pastry tubes filled with sweet ricotta, candied orange and dark chocolate, pistachio

**Cheese Platter \$198**

Fine Italian & French Cheese | Fresh and aged selected from the best producers.

## DINNER SET

**3 courses - \$398 per person (Select any of above Menu)**

**1 Antipasti or Insalate + 1 Pizza or Pasta + 1 Dolci**

**4 courses - \$498 per person (Select any of above Menu)**

**1 Antipasti or Insalate + 1 Pizza or Pasta + 1 Carne or Di Mare + 1 Dolci**

Please inform your server of any food-related allergies ~ ~ All prices are in HK\$ and subject to 10% service charge