


DAL BANCO SALUMI
Appetizers Suitable for Sharing

Prosciutto di Parma	188
Parma Ham DOP (18 Months)	
Choice of 1	
Italian Melon	
OR	
Marinated Figs	
OR	
Parmigiano Reggiano (24 Months)	
Piatto Misto di Affettati (Selection of 3)	228
Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie	
Tagliere della Trattoria (Selection of 6)	388
Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie	
Serve with Cheese, Pickles and jam	
Burrata (300g) col Prosciutto di Parma	288
Burrata Cheese with Parma Ham	
 Burrata (300g) Come in Puglia	278
Burrata Cheese, Italian Tomatoes and Marinated Eggplants	

SPECIALITA' CLASSICHE
The Classics

 Burrata (125g) e Pomodori Misti Italiani	198
Burrata Cheese with Mixed Fresh Italian Tomato	
Carpaccio di Manzo	218
Beef Carpaccio with Rocket Salad and Parmesan	
Vitello Tonnato	188
Sliced Roasted Veal Loin with Tuna and Caper Sauce	
Insalata di Mare Polipo e Seppia	188
Cuttlefish and Octopus with Herbs, Lemon and Olive Oil	
Trippa alla Romana	158
Roman-Style Beef Tripe Topped with Pecorino Cheese	
Calamari Fritti	168
Deep-fried Sicilian Calamari with Spicy Sauce	
Padella di Vongole al Vino	218
Sautéed Clams with White Wine Sauce	

 Vegetarian

*Kindly advise your server of any allergies. Prices are in HKD and are subjected to 10% Service Charge
Unfinished dishes can be brought home at \$ 5/per take out box*


INSALATE

Salad

-  **Rucola con Uva, Salsa di Fichi, Pecorino Toscano** 148
Rocket Salad with Grape, Lemon-Marinated Figs and Tuscan Pecorino
- Lattuga con Salsa Fredda d'Acciughe, Parmigiano e Tarufo** 168
Butter Lettuce with Anchovy, Parmigiano and Black Truffle Dressing
- Rape Rosse, Caprino e Arance** 148
Beetroots Salad with Citrus, Mint, Pistachio, Goat Cheese

ZUPPE

Soup

-  **Minestrone di Verdure Miste** 118
Minestrone Vegetable Soup

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PIZZA

*Our Dough is made with San Pellegrino Mineral Water,
Paolo Mariani Flour and Natural Yeast from Italy*




ROSSE

Tomato Base

-  **Marinara** 108
Tomato Sauce, Garlic and Parsley
-  **Margherita** 158
Tomato Sauce, Mozzarella and Basil
- Piccante** 198
Tomato Sauce, Spicy Italian Salami, Taggiasca Olive and Mozzarella
- Funghi e Salsiccia** 198
Tomato Sauce, Mixed Mushroom, Sausage and Mozzarella

BIANCHE

No Tomato Base

- Prosciutto, Rucola e Scaglie di Parmigiano** 238
Parma Ham, Rocket Salad, Parmigiano, Stracchino and Mozzarella Cheese
-  **Trifola** 258
Black Truffle Paste, Mixed Green Leaves, Mascarpone and Mozzarella
-  **Cinque Formaggi Pastorella** 198
Fresh Five Cheese (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) and Spinach
-  **Anna Capri** 178
Buffalo Mozzarella, Pesto, Cherry Tomatoes

Additional Topping:

38/each

Egg	Stracchino
Gorgonzola	Spinach
Mushrooms	Sundried Tomatoes
Green Olives	Rocket Salad
Black Olives	Mixed Green

68/each

Parma Ham	Spicy Salami
Salame Milano	Tuna
Sausage	

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PASTA FRESCA

Handmade Pasta

(Made with eggs)

-  **Gnocchi al Gorgonzola, Pomodoro e Rucola** 188
Gnocchi with Gorgonzola, Tomato and Rocket Leaves
-  **Ravioli di Magro in Salsa Goccia d'Oro** 188
Spinach and Ricotta-filled Ravioli, Sage Butter and Light Tomato
- Strozzapretti alla Norcina e Fave** 198
Hand-Twisted Pasta with Parma Ham, Fava Beans and Black Truffle
- Scialatelli Napoletani alle Vongole e Bottarga** 218
Homemade Scialatelli Pasta with Clams, Zucchini, Pine Nuts and Bottarga
- Tagliatelle alla Bolognese** 198
Tagliatelle with Classic Bolognese, Mixed Meat Ragout
- Tagliolini Gamberi Rossi di Mazzara** 348
Tagliolini, Red Prawn Pasta, Tomato Sauce

PASTA SECCA E RISOTTO

Dry Pasta

- Linguine all'Aragosta (200g of Pasta)** 688
Linguine with Whole Chopped Lobster and Fresh Tomato *(Suitable for Sharing)*
- Bombolotti Rigatoni all' Amatriciana** 178
Short Rigatoni with Amatriciana, Guanciale Ham, Check, Tomatos Sauce
- Fusilloni al Ragù di Vitello e Funghi** 208
Large Fusilli with Veal Meat, Mushroom Sauce (No Tomatoes)
-  **Risotto Funghi Misti alle Erbe Aromatiche** 198
Carnaroli Risotto with Mixed Mushroom and Herbs

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SECONDI PIATTI

Main Course

IL Branzino di Orbetello 428

Seabass (Approx. 500g)

Choose your style

SALE: Sea Salt Baked

OR

GRIGLIA: Grilled Lightly Breaded with Aromatic Herbs (Rimini Style)



Scamorza al Forno

208

Baked Scamorza Cheese with Grilled Vegetables

Polletto alla Brace

248

Free-range Spring Chicken with Rosemary, Roasted Potato and Spinach

Cotoletta alla Milanese (Vitello di Casa Vercelli)

328

Bread Milanese Style Cotoletta (Boneless) served with Rocket Salad and Roasted Potatoes

Ossobuco Vino e Funghi (Vitello di Casa Vercelli)

388

Veal Ossobuco Braised with Wine and Mushroom served with Mashed Potato

Agnello alla Scottadito

358

Char-grilled Lamb Chop with Roasted Potato

Tagliata di Manzo al Parmigiano

388

Beef Sirloin with Balsamic Vinegar and Mixed Greens, Shaved Parmigiano

DA DIVIDEDRE

To Share

Costata di Bue

1048

Australian Black Angus Rib (Approx. 1kg) with Roasted Potatoes

Fiorentina

1298

Australian Black Angus Porterhouse Steak (Approx. 1.2kg) with Roasted Potatoes

CONTORNI DI TRATTORIA

Side Dish

Creamed Mashed Potato

Roasted Potato

Seasonal Vegetables

Grilled Vegetables

Creamed Gorgonzola Spinach

78/each



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