



APPETIZERS

COLD DISHES

Seasonal Mixed Green Salad Datterino tomato, shallot, balsamic vinaigrette	\$ 140
Fine Italian Cheese Selected from the best producers	\$ 190
Buffalo Burrata Organic tomato, basil, balsamic dressing	\$ 190 /half \$ 340 /whole
Japanese Blue Fin Tuna Tartare Fresh orange and confit tomato	\$ 240
Italian Fassona Beef Tartare Rocket, Cherry tomato, Chives, Parmesan shaves	\$ 250
Prime Selection of Cold Cuts Assorted air dried and cured meats	\$ 290

HOT DISHES

Classic Minestrone Soup Mixed vegetables and pesto	\$ 140
Baked Smoked Scamorza Cheese Homemade sausage and croutons	\$ 180
Eggplant Parmigiana Baked eggplant with tomato sauce, Parmesan cheese, mozzarella and fresh basil	\$ 190
Sausage and Peppers Homemade sausage with bell peppers and tomato sauce	\$ 220
Sautéed Clams White wine sauce, parsley and garlic bread	\$ 240
Baby Octopus Stew of Italian "Moscardini" octopus, potato, tomato, garlic bread	\$ 290
Fritto Misto Deep fried selection of only Italian seafood with classic condiment	\$ 290

All prices are in Hong Kong dollars and subjected to 10% service charge



FROM THE BAKERY OVEN 36 HOURS NATURAL FERMENTATION

HOMEMADE PIZZA

Margherita Tomato sauce, Mozzarella and fresh basil	\$160
Piccante Tomato sauce, Spicy salame and mozzarella	\$ 180
Marinara Tomato sauce, "Cantabrian" anchovies, oregano and garlic	\$ 190
Pesto Mozzarella, pesto sauce, semi-dried cherry tomato, sun-dried tomato and shaved parmesan cheese	\$ 190
Bufala Tomato sauce, fresh buffalo mozzarella and basil	\$ 230
Norcina Homemade sausage, mushroom and mozzarella	\$ 240
Prosciutto and Formaggi Parma ham, gorgonzola, taleggio cheese, mozzarella	\$ 240
Estiva Mozzarella, cherry tomato, rocket, Parma ham and shaved parmesan	\$ 260
2 Gusti Pick your 2 favorites from the above selection	\$ 280

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FROM THE PASTA BAR

HOMEMADE PASTA

Tagliolini Pesto sauce with Datterino cherry tomato and French Beans	\$ 190
Tagliolini Classic carbonara	\$ 190
Tagliatelle Prime beef and mortadella ham meatballs in tomato sauce	\$ 220
Tagliatelle Wagyu beef Bolognese in traditional style	\$ 240
Fettuccine Sicilian red prawn, zucchini and Sardinian Bottarga	\$ 390

ARTISANAL PASTA FROM MASSIMO MANCINI

Mezze Maniche Homemade sausage, mushroom with Pecorino cheese cream sauce	\$ 240
Spaghetti Garlic, olive oil and chilli pepper with Sardinian bottarga	\$ 240
Trenette Clams with garlic, olive oil and chilli pepper	\$ 290

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FROM THE CHARCOAL GRILL

(20-45 minutes preparation time)

MEAT

Homemade Sausage CIAK signature	\$ 140
>> Choose in between the classic or the spicy version from our Chef's original recipe	
Iberico Pork Neck 200 gr Spain	\$ 290
Whole Spring Chicken 500 gr US	\$ 350
Beef Tenderloin 150 gr US	\$ 390
Lamb Chop Scottadito Style 240 gr US	\$ 390
Prime Sirloin Steak 260 gr US	\$ 450
Veal Chop 450 gr Holland	\$ 520
Prime Bone in Rib Eye 1.2 kg US	\$ 1300
Fiorentina Style Mayura T-Bone Steak 1.5 kg Australia	\$ 1900

>> All meat dishes are served with CIAK mustard sauce and horseradish cream

FISH

Roasted Baby Cuttlefish Aromatic bread crumbs, lemon sauce Italy	\$ 320
Pan-Fried Cod Seafood jus, clams and green asparagus Alaska	\$ 360
Whole Grilled Seabass (for two) Italy	\$ 680

CHOOSE YOUR OWN SIDES

\$ 80 /Portion

Potato Roasted or mashed	Steamed French beans
Potato fries	Sautéed spinach
Sautéed mushrooms	Mixed green salad

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FROM THE PASTRY

DESSERTS

Pink Pavlova Crispy meringue, white chocolate cream, strawberry sorbetto	\$ 100
Semifreddo Wild berries, apricot emulsion, raspberry sorbetto	\$ 100
Ricotta Cheese Cannoli Chocolate chips and candied fruits, stracciatella ice cream	\$ 120
Apple Crumble Tart Vanilla ice cream	\$ 130
Praline Cake Chocolate cream, hazelnut ice cream	\$ 130
Fondant Warm chocolate and amaretto fondant, coconut ice cream	\$ 130
Tiramisu Lady finger sponge, coffee jelly, coffee ice cream	\$ 140
Lemon Tart Soft meringue, praline crumbles, vanilla ice cream	\$ 140
Gelato and Sorbetto with crumbles and berries	Per Scoop \$ 50
- Gelato: chocolate, stracciatella, vanilla, coffee, hazelnut	
- Sorbetto: lemon, strawberry, passion fruit	

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