



## KONTRASTO

Inspired from the past, progressive in the present, projected into the future.

### Benvenuto

Scampo Fusillo	Langoustine tail, lardo di Colonnata, butter cauliflower Egg white fusillone, bagna cauda, carabinieri
Virtù Gricia	Mixed pasta, mixed seafood, mixed jus Spaghettone, pecorino sauce, powdered guanciale
Sogliola or Short Rib or Wagyu	Dover sole, cabbage, prawn, Mediterranean sauce Slow-cooked short rib, parmesan, jus Kuromame A5, caviar, white asparagus (add \$380)
Crema Caffé	Coffee gel, mascarpone, meringue

### Piccola Pasticceria

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6 courses menu HK\$ 1180

6 glasses wine pairing HK\$900

*Chef Fabiano Palombini*

Final bill will include 10% service charge + 1% donation to ZFPA



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### Benvenuto

Caviale Scampo	Cured yolk, burrata, oscietre Kaviari Langoustine tail, lardo di Colonnata, butter cauliflower
Fusillo Virtù Spaghettonne	Egg white fusillone, bagna cauda, carabinieri Mixed pasta, mixed seafood, mixed jus Smoked tuna belly, bell pepper sauce, capers
Sogliola	Dover sole, cabbage, prawn, Mediterranean sauce
Short Rib or Wagyu	Slow-cooked short rib, parmesan, jus Kuromame A5, caviar, white asparagus (add \$380)
Babà	Zacapa 25YO Rum babà

### Piccola Pasticceria

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8 courses menu HK\$ 1580

8 glasses wine pairing HK\$1200

*Chef Fabiano Palombini*

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