VA BENE
ITALIANO

Set Dinner for 2

STARTER
choose two

SOUP OF THE DAY
Please ask server for daily soup

MIX GREEN SALAD
honey mustard dressing, almond, crouton

PARMA HAM AND MELON
24-month aged parma ham, Italian cantaloupe

BURATTA WITH HEIRLOOM TOMATO +$68
arugula, heirloom tomato carpaccio
pesto, olive oil (half portion burrata cheese)

BEEF CARPACCIO +$68
cherry tomato, arugula, balsamic, olives

GRILLED SPANISH OCTOPUS +$88
tomato, olive, lemon juice

MAIN COURSE
choose two

MARKET FRESH SEAFOOD RISOTTO
seafood stock, daily market fresh seafood

HOKKAIDO SEA URCHIN TAGLIOLINI
Calamari, chili oil, garlic, parsley

CATCH OF THE DAY
please ask server for the daily fish
serve with seasonal vegetables

BLACK TRUFFLE MUSHROOM TAGLIATELLE (V)
Mushrooms, vegetable stock, truffle cream

BOSTON LOBSTER LINGUINE (S)
Anchovies, basil, garlic oil, tomato sauce

AUSTRALIAN WAGYU TENDERLOIN+$68
130g Tenderloin, seasonal vegetables, mushroom gravy

US BLACK ANGUS RIBEYE +$128
350g with vine cherry tomato and gravy

CHEESY VEAL MILANESE
serve with pasta and top with molten cheese tomato sauce

ROASTED FRENCH SPRING CHICKEN
Seasonal vegetable, gravy

DESSERT
Cake of the day

Upgrade dessert +$68
Tiramisu or Creme Brulee

$598 FOR TWO

Buy one get one Happy Hour drinks

WINE BY GLASS $88
prosecco
pinot grigio (white)
nero d'a vola (red)

MOCKTAILS $68
pineapple rosemary
strawberry basil
mixed fresh fruit jasmine tea

All prices and items including buy one get one drinks are in HKD and subject to 10% service charge.
If you have any food allergies, please kindly notify our servers. (V) for vegetarian (S) for signature
"Not valid in conjunction with other promotion"

VA BENE ITALIANO

3 Course Set Dinner for 1

STARTER
choose one

SOUP OF THE DAY
Please ask server for daily soup

MIX GREEN SALAD
honey mustard dressing, almond, crouton

PARMA HAM AND MELON
24-month aged parma ham, Italian cantaloupe

BURATTA WITH HEIRLOOM TOMATO +$48
arugula, heirloom tomato carpaccio
pesto, olive oil (half portion burrata cheese)

BEEF CARPACCIO +$48
cherry tomato, arugula, balsamic, olives

GRILLED SPANISH OCTOPUS +$68
tomato, olive, lemon juice

MAIN COURSE
choose one

MARKET FRESH SEAFOOD RISOTTO
seafood stock, daily market fresh seafood

HOKKAIDO SEA URCHIN TAGLIOLINI
Calamari, chili oil, garlic, parsley

CATCH OF THE DAY
freshly sourced everyday please ask server for the daily fish

BLACK TRUFFLE MUSHROOM TAGLIATELLE (V)
Mushrooms, vegetable stock, truffle cream

BOSTON LOBSTER LINGUINE (S)
Anchovies, basil, garlic oil, tomato sauce

AUSTRALIAN WAGYU TENDERLOIN
130g Tenderloin, seasonal vegetables, mushroom gravy

US BLACK ANGUS SIRLOIN
200g with gravy and crispy fries

CHEESY VEAL MILANESE
serve with pasta and top with molten cheese tomato sauce

ROASTED FRENCH SPRING CHICKEN
Seasonal vegetable, gravy

DESSERT
Cake of the day

*Upgrade dessert **Tiramisu or Creme Brulee** +$68*

$368 PER PERSON每人

Happy Hour Drinks 50% off

WINE BY GLASS $88
prosecco
pinot grigio (white)
nero d'a vola (red)

MOCKTAILS $68
pineapple rosemary
strawberry basil
mixed fresh fruit jasmine tea

All prices and items are in HKD and subject to 10% service charge.
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