

Lunch

STARTERS	Cavolo Romanesco   Cauliflower Red Pepper Romesco Sauce Toasted Almond Grilled Artichoke128	FROM THE SEA		SIDES	Funghi Trifolati Mushrooms Sautéed Garlic Parsley48		
	Burrata Pugliese   Burrata Cheese Tomatoes Aged Balsamic Basil118		Cacciucco Alla Livornese  Tuscany Seafood Stew Lobster Prawns Mussels Calamari Perch698		Patate Arrosto Roasted Potatoes Duck Fat Rosemary48		
	Schiacciata All 'Olio  Warm Tuscan Flatbread Extra Virgin Olive Oil Whipped Ricotta98		Branzino Arrosto Roasted Whole Perch White Bean Stew Basil228		Broccolini Saltati Parmigiano Reggiano Chili Lemon Zest48		
	Bruschetta   Ricotta Cheese Fig Jam Prosciutto Di Parma Honey88				Insalatina Di Rucola Arugula Balsamic Parmesan48		
	Panzanella   Traditional Tuscany Bread Salad Tomatoes Cucumber Red Onion Basil68						
SOUPS	Crema Ai Funghi  Porcini Mushroom Soup Truffle Parsley Dust88	FROM THE LAND	Agnello Alla Scottadito Grilled New Zealand Lamb Chops Cannellini Beans Garlic Sage298	DESSERTS	Torta Della Nonna   Traditional Custard Tart Lemon Pine Nuts Icing Sugar88		
	Ribollita   Classic Tuscan Bread & Vegetable Soup Cannellini Beans Kale78		Porchetta Italian Style Roasted Pork Rosemary Parsley Garlic Mushroom168		Tiramisu   Classic Italian Favorite Coffee-Soaked Ladyfingers Mascarpone Cream88		
PASTA & PIZZA	Pici Pasta Con Funghi E Tartufo  Hand-Rolled Pici Mushroom Black Truffle Parmigiano188	LOCAL TOUCH	Agnello Alla Scottadito Jiangjin  Grilled Domestic Lamb Chops Green Jiangjin Pepper Green Onion Rosemary Flavored Rost Potato268	SIGNATURE BEVERAGE	Italian WinesGlass		
	Pizza Cinghiale E Pecorino  Tomato Sauce Mozzarella Boar Ragù Parmigiano Fresh Rosemary188		Branzino Aspro & Piccante    Whole Roasted Perch Lobster Sauce Pickled Pepper & Garlic Coriander238		Ruffino Orvieto Classico DOC Umbria Italy (White)88		
	Pizza Prosciutto E Rucola  Tomato Sauce Mozzarella Prosciutto Di Parma Rocket Parmigiano168		Pici “La Zi Ji” Style    Hand-Rolled Pasta Chongqing Spicy Chicken Bell Pepper Garlic Chili Oil Tomato Local Chives158		Banfi Centine Rosso IGT Tuscany Italy (Red)128		
	Pizza Bianca Con Funghi E Salsiccia  Fennel Sausage Mushrooms Mozzarella Rosemary158	FROM THE GRILL	Bistecca Alla Fiorentina M3 Dry-Aged Porterhouse Olive Oil 800Gr1088		Ruffino Vin Santo del Chianti Serelle DOC Tuscany Italy (Sweet)288		
	Pappardelle Al Cinghiale  Wide Egg Pasta Slow-Cooked Pork Ragù Juniper Berry Rosemary148		Costata Di Manzo Australian M6 Ribeye 300Gr798		Coffees & Teas		
	Risotto Alla Fiorentina   Carnaroli Risotto Spinach Artichokes Parmigiano Reggiano128		Filetto Di Manzo Australian Wagyu Beef Tenderloin M3+ 250Gr398		Pu 'er Specially Paired with Beef68		
	Spaghetti Al Pomodoro  Cherry Tomato Parmigiano Reggiano Basil Olive Oil118		All our Meats are served with a choice of one side dish and a selection from our daily sauces & flavored butters from our flavour box		Tie Guanyin Specially Paired with Seafood68		
					Aged White Tea Specially Paired with Desserts68		
					Tuscan Iced Tea Oolong Lavender Honey Sparkling Water68		
					NK's Shakerato Espresso Sugar Ice68		

- Menu items may contain nuts and other allergens
- Please let us know if you have any allergies, special dietary needs or restrictions
- Prices are in CNY and include service charge and tax



Dinner

STARTERS	Battuta Di Carne Beef Tartare Anchovies Caper Confit Egg Yolk 188	PASTA & PIZZA	Pizza Niccolo Chongqing Mozzarella Cream Black Truffle Sausage Cook Ham Mushroom Olive Artichokes 208	FROM THE GRILL	Tomahawk Dry-Aged M3 1.3Kg 1488
	Cozze Alla Marinara Fresh Mussels White Wine Garlic Parsley Tomato Pane Toscano 168		Pici Pasta Con Funghi E Tartufo Hand-Rolled Pici Mushroom Shaved Black Truffle Parmigiano Reggiano 188		Bistecca Alla Fiorentina M3 Dry-Aged Porterhouse Olive Oil 800Gr 1088
	Tagliere Di Affettati Selection Cured Meats: Prosciutto Di Parma Pistachio Mortadella Coppa Praga Ham Mostarda 168		Pizza Cinghiale E Pecorino Tomato Sauce Mozzarella Slow-Cooked Black Pork Ragù Parmigiano Fresh Rosemary 188		Bistecca Di Manzo Australian Wagyu M3+ Bone in Ribeye 800Gr 988
	Carpaccio Di Manzo Beef Carpaccio Rocket Shaved Parmigiano Balsamic 128				Costata Di Manzo Australian M6 Ribeye 300Gr 798
	Cavolo Romanesco Cauliflower Red Pepper Romesco Sauce Toasted Almond Grilled Artichoke 128				Filetto Australian Wagyu Beef Tenderloin M3+ 250Gr 398
SOUPS	Burrata Pugliese Burrata Cheese Tomatoes Aged Balsamic Basil 118	FROM THE SEA	Cacciucco Alla Livornese Tuscan Seafood Stew Lobster Prawn Mussels Calamari Perch 698	SIDES	All our Meats are served with a choice Of one side dish and a selection from our daily Sauces & flavored butters from our flavors box
	Schiacciata All' Olio Warm Tuscan Flatbread Extra Virgin Olive Oil Whipped Ricotta 98		Salmone Ai Ferri Grilled New Zealand King Salmon Fregola Sarda Pasta Tomato Capers Black Olive 328		Cavolo Nero Sautéed Kale Garlic Chili 48
	Bruschetta Ricotta Cheese Fig Jam Prosciutto Di Parma Honey 88		Branzino Arrosto Roasted Whole Perch White Bean Stew Basil 228		Funghi Trifolati Mushrooms Sautéed Garlic Parsley 48
					Patate Arrosto Roasted Potatoes Duck Fat Rosemary 48
					Broccolini Saltati Broccoli Parmigiano Reggiano Chili Lemon Zest 48
PASTA & PIZZA	Crema Ai Funghi Porcini Mushroom Soup Truffle Parsley Dust 88	FROM THE LAND	Agnello Alla Scottadito Grilled New Zealand Lamb Chops Cannellini Beans Garlic Sage 298	DESSERTS	Insalatina Di Rucola Arugula Balsamic Parmesan 48
	Ribollita Classic Tuscan Bread & Vegetable Soup Cannellini Beans Kale 78		Pollo Alla Cacciatora Tuscan Chicken Tomato Black Olive Sage Rosemary White Wine 178		Cantucci E Vin Santo Traditional Almond Biscuits Vanilla Ice Cream 108
	Pizza Bianca Con Funghi E Salsiccia White Pizza Fennel Sausage Mushrooms Mozzarella Rosemary 168		Porchetta Italian Style Roasted Pork Rosemary Parsley Garlic Mushroom 168		Tiramisu Classic Italian Favorite Coffee-Soaked Ladyfingers Mascarpone Cream 88
	Pizza Prosciutto E Rucola Tomato Sauce Mozzarella Prosciutto Di Parma Rocket Parmigiano 168				Torta Della Nonna Traditional Custard Tart Lemon Pine Nuts Icing Sugar 88
	Pappardelle Al Cinghiale Wide Egg Pasta Slow-Cooked Wild Boar Ragù Juniper Rosemary 148				Zuccotto Semi-Freddo Chocolate Almond Cake Fresh Berries 88
PASTA & PIZZA	Risotto Alla Fiorentina Carnaroli Risotto Spinach Artichokes Parmigiano Reggiano 128	LOCAL TOUCH	Agnello Alla Scottadito Jiangjin Grilled Domestic Lamb Chops Green Jiangjin Pepper Green Onion Rosemary Flavored Rost Potato 268		Crostata di Frutta Daily Fruit Tart Pistachio Cream 78
	Spaghetti Al Pomodoro Cherry Tomato Parmigiano Reggiano Basil Olive Oil 118		Branzino Aspro & Piccante Whole Roasted Perch Lobster Sauce Pickled Pepper & Garlic Coriander 238		Gelato Del Giorno Selection of Italian Ice Cream White Coffee Pistachio Sichuan Pepper Strawberry Vanilla Chocolate Lemon Sorbet 68
			Pici “La Zi Ji” Hand-Rolled Pasta Chongqing Spicy Chicken Bell Pepper Garlic Chili Oil Tomato Local Chives 158		

WEEKLY SPECIALS

MONDAY

TUSCAN TASTING NIGHT
Antipasto & Wine

Any Starter + A Glass of Prosecco
or House Wine

TUESDAY

PASTA & PIZZA ROMANTICA
(For Two)

Any 2 Pastas + 1 Pizza

WEDNESDAY

MUSSELS NIGHT

Cozze Alla Marinara

THURSDAY

FLORENTINE NIGHT

Bistecca Alla Fiorentina
M3 800Gr + 2 Free Sides

FRIDAY

DESSERT FLIGHT

A Tasting Journey Of Five
Signature Sweet Creations 198

SATURDAY & SUNDAY TUSCAN FEAST (For Two)

4-COURSE TASTING MENU
Starter : Creamy Puglia Burrata
Pasta : Pici Pasta Con Funghi E Tartufo
Main : Pollo Alla Cacciatora or Porchetta
Dessert : Tiramisu or Torta Della Nonna
Includes: 1 Glass of Red Wine Per Person

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Contains seafood

Contains nuts

Gluten-free

Contains gluten

Vegetarian

Spicy

Signature dish

Contains pork

Healthy

Locally sourced