THE Italian CLUB
WINE BAR • STEAK HOUSE • PIZZA GOURMET

MENU
OUR PHILOSOPHY

The Italian Club brings to Hong Kong all the traditional and authentic Italian ingredients by artisanal producers from their specific territory in Italy.

Only the best selected and certified suppliers for an authentic Italian experience.

ALLERGIES

Please inform our staff about any intolerance.
APPETIZER

Traditional Italian appetizers
made with authentic Italian ingredients

**BRUSCHETTA**
Toasted Altamura bread, chopped fresh tomatoes, fresh garlic, monocultivar extra virgin olive oil, fresh basil

**GRILLED TOMINO CHEESE**
Grilled traditional Italian cheese

**FASSONA BEEF TARTARE**
Hand chopped and marinated Italian “La Granda” Fassona beef with green salad

**BURRATA CHEESE Gr. 125**
Weekly delivery from Puglia, Italy

**COLD CUTS & CHEESE BOARD**
With high quality cooked ham, salami Milano, coppa Piacentina, Grana Padano, Montasio cheese, Gorgonzola cheese and toasted Altamura bread

**PARMA HAM AGED 20 MONTHS**
Authentic Parma ham aged 20 months served with Altamura bread

**BRESAOLA CARPACCIO SALAD**
Authentic Valtellina Beef Bresaola, fresh rocket, Grana Padano, Altamura bread

**CULATELLO DI ZIBELLO “SPIGAROLI”**
The king of Italian cold cuts served with Altamura bread

+10% SERVICE CHARGE
MEDITERRANEAN SEA RED SHRIMP

Since Romanians and still nowadays, Mediterranean sea has been known for the quality of its seafood, like its famous Red Tuna that every day is shipped directly to Japan and sold in auction at crazy high price to the best chefs.

Red Shrimps are famous and delicious as well, with their sweet taste that lasts even after slightly cooked.

We propose you in 3 traditional Mediterranean recipes, slightly and separately cooked to preserve and enhance its unique taste.

CATALANA
Slightly boiled Mediterranean Red Shrimps with fresh celery, cherry tomatoes, red onions, extra virgin olive oil, fresh lemon juice and pepper
HKD 228

SPAGHETTI
Our signature tomato sauce with Mediterranean Red Shrimps
HKD 268

GRILLED
Mediterranean Red Shrimps simply grilled served with pepper, extra virgin police oil and fresh lemon

10 pieces gr 250 HKD 480
20 pieces gr 500 HKD 880
40 pieces gr 1000 HKD 1,550

WINE PAIRING
DON KLOCKS
Pantelleria Bianco D.O.P.2016
100 % Moscato di Alessandria (ZIBIBBO) Grapes
13.5 VOL
Pantelleria, Sicily
Glass HKD 138 – Bottle HKD 760

+10% SERVICE CHARGE
PASTA

Our pastas are all prepared with Pasta Mancini and Home-Made Traditional Sauces

BUCATINI AMATRICIANA
with home-made traditional Italian tomato sauce, Pecorino DOP cheese, Guanciale DOP cold cut, extra virgin olive oil
HK$ 185

SPAGHETTI CACIO E PEPE
with Pecorino DOP cheese and fresh ground pepper
HK$ 185

SPAGHETTI GARLIC, EXTRA VIRGIN OLIVE OIL & CHILI PEPPER
The authentic “Aglio, Olio e Peperoncino”, freshly prepared
HK$ 135

SPAGHETTI TOMATO SAUCE
with home-made traditional Italian tomato sauce, extra virgin olive oil, fresh basil
HK$ 135

SPAGHETTI ARRABIATA
with home-made traditional Italian tomato sauce, chili, extra virgin olive oil, fresh basil
HK$ 135

SPAGHETTI CARBONARA
Home-made sauce with pork Guanciale, fresh egg, Pecorino cheese, Parmigiano Reggiano cheese, extra virgin olive oil
HK$ 165

SPAGHETTI BOLOGNESE SAUCE
with home-made traditional Italian meat tomato sauce, Parmigiano Reggiano
HK$ 165

LASAGNA BOLOGNESE
Authentic lasagna with Italian tomato sauce, besciamella sauce, pork and beef meat, Parmigiano Reggiano
HK$ 165

VEGETARIAN LASAGNA
Lasagna PASTA with Italian pesto sauce, besciamella sauce, Parmigiano Reggiano
HK$ 165

SPAGHETTI PESTO
with home made traditional pesto sauce made with fresh basil, garlic, Pecorino cheese, Parmigiano Reggiano cheese, fresh garlic
HK$ 165

SPAGHETTI MEDITERRANEAN SAUCE
with home-made traditional Italian tomato sauce, buffalo mozzarella, olives, extra virgin olive oil, fresh basil
HK$ 165

SPAGHETTI CARBONARA WITH TUSCANY BLACK TRUFFLE
Home-made sauce with pork Guanciale, fresh egg, Pecorino cheese, Parmigiano Reggiano cheese, extra virgin olive oil, sliced Tuscany black truffle
HK$ 198 +10% SERVICE CHARGE
HOT STONE BEEF & STEAK

Fassona, Black Angus or Chicken. Choose your favorite one.

All our steak are served with 4 different home-made sauces produced daily with Italian Extra Virgin Olive Oil: EVO & Chili, EVO & White Truffle, EVO & Balsamic Vinegar and EVO, Lemon Juice & Garlic.

“FASSONA” VEAL LA GRANDA, PIEDMONT - ITALY

Try the real taste of beef with the best selection of beef cuts from La Granda, Association of Family Farmers and Slow Food Presidia. Unique taste and texture, all the quality of Italian traditional products.

**FIORENTINA**
Gr. 1000 grilled bone-in veal tenderloin with Tuscan seasoning (serves 2 people)  
HK$ 1,250

**RIB EYE**
Gr. 350 grilled Rib Eye, lightly marbled  
HK$ 630

**STRIP LOIN**
Gr. 350 grilled Strip Loin, well marbled  
HK$ 630

**USDA CERTIFIED BLACK ANGUS, USA**

150+ DAYS GRAIN FED

**T-BONE STEAK**
Gr. 1,300, 6cm thick grilled bone-in veal T-Bone Steak (serves 2 people)  
HK$ 980

**TENDERLOIN**
Gr. 350 grilled tenderloin steak  
HK$ 420

**RIB-EYE**
350 Gr. Boneless rib eye fillet  
HK$ 380

**STRIPLOIN**
250 Gr. Grilled Bistecca  
HK$ 300

**ORGANIC-FED CHICKEN**

**MEDITERRANEAN STYLE CHICKEN BREAST**
Gr. 250 Organic-Fed chicken breast marinated n Extra Virgin Olive Oil, fresh lemon juice, garlic and Italian herbs served with grilled vegetables  
HK$ 250

+10% SERVICE CHARGE
THE ITALIAN BURGER

100% hand-chopped Certified USDA Prime Black Angus Strip-loin, the Best Italian cheeses, Italian authentic cold cuts and home-made sauces

THE BIG ITALIAN
2x 125gr 100% Certified USDA Prime Black Angus Strip-loin, Melted Fontina DOP Cheese, Julienne of lettuce, Red onions, Home-made pink sauce

THE BLACK ITALIAN TRUFFLE
1x 125gr 100% Certified USDA Prime Black Angus Strip-loin, Grilled Tomino Cheese, Tuscany sliced black truffle

THE ITALIAN BACON
1x 125gr 100% Certified USDA Prime Black Angus Strip-loin, Crunchy Guanciale (Italian Bacon) Fresh Buffalo Mozzarella, Home-made pink sauce

THE ITALIAN CHEESE BURGER
1x 125gr 100% Certified USDA Prime Black Angus Strip-loin, Melted Fontina DOP Cheese, Ketchup

THE ITALIAN TRIPLE CHEESE BURGER
1x 125gr 100% Certified USDA Prime Black Angus Strip-loin Melted mix of Fontina DOP Cheese, Gorgonzola DOP, Buffalo mozzarella

THE ITALIAN CHICKEN BURGER
1x 125gr 100% organic-fed chicken breast, fresh buffalo Mozzarella fresh tomato, lettuce julienne, red onions, home-made pink sauce

+10% SERVICE CHARGE
SIDES & SALADS

Daily prepared with fresh ingredients.

ROASTED POTATOES  HK$ 75
MUSHROOM  HK$ 75
Sauteé’ champignon mushrooms

ARTICHOKE  HK$ 85
Sauteé’ champignon mushrooms

MIXED FRESH SALAD  HK$ 65
With lettuce, red cicory, onions, tomato

GRILLED MIXED VEGETABLES  HK$ 125
With pepper, zucchini, red radish, eggplant

ITALIAN SALAD  HK$ 135
With buffalo mozzarella, lettuce, red chicory, rocket salad, onions, tomato

CAPRESE SALAD  HK$ 135
Freshly sliced tomatoes, fresh buffalo mozzarella cheese, extra virgin olive oil, fresh basil

+10% SERVICE CHARGE
PIZZA GOURMET
A new approach the most appreciated food in the world. The best ingredients sourced from small producers in Italy, 48 hours slow leavening and all our love for Pizza.

CLASSIC
The most famous and authentic Italian pizzas

MARINARA
Gr. 300 Italian flour dough, Italian tomato sauce, Italian extra virgin olive oil, fresh garlic, fresh basil
HK$ 125

MARGHERITA
Gr. 300 Italian flour dough, Italian tomato sauce, fresh buffalo mozzarella from Campania, Italian extra virgin olive oil, fresh basil
HK$ 145

NAPOLE
Gr. 300 Italian flour dough, Italian tomato sauce, fresh buffalo mozzarella from Campania, anchovies, capers
HK$ 155

GRILLED VEGETABLES
Gr. 300 Italian flour dough, Italian tomato sauce, fresh buffalo mozzarella from Campania, peppers, zucchini, eggplants Italian extra virgin olive oil, fresh basil
HK$ 155

COOKED HAM
Gr. 300 Italian flour dough, Italian tomato sauce, fresh buffalo mozzarella from Campania, high quality cooked ham, Italian extra virgin olive oil
HK$ 155

MUSHROOM
Gr. 300 Italian flour dough, Italian tomato sauce, fresh buffalo mozzarella from Campania, Italian mushrooms, Italian extra virgin olive oil
HK$ 155

DEVIL
Gr. 300 Italian flour dough, Italian tomato sauce, fresh buffalo mozzarella from Campania, spicy Italian salami, chili flakes, Italian extra virgin spicy olive oil
HK$ 165

20 MONTHS AGED PARMA HAM
Gr. 300 Italian flour dough, Italian tomato sauce, fresh buffalo mozzarella from Campania, 20 months aged certified Parma ham, Grana Padano cheese, Italian extra virgin olive oil
HK$ 185

+10% SERVICE CHARGE
PIZZA GOURMET

A new approach to Pizza. The best ingredients sourced from small producers in Italy.
Choose among our 2 doughs: Traditional with white flour or our Organic Whole Grain flour dough.

CONTEMPORARY

The best toppings from Italian artisanal producers

FOCACCIA PESTO & RICOTTA  HK$ 165
Gr. 300  Italian flour dough, Italian pesto sauce, Italian ricotta cheese, pine nuts, Italian extra virgin olive oil, fresh basil

5 CHEESES  HK$ 185
Gr. 300  Italian flour dough, fresh buffalo mozzarella from Campania, Montasio Cheese, Gorgonzola Cheese, Grana Padano Cheese, Fontina Cheese

FOCACCIA PARMA HAM & STRACCHINO CHEESE  HK$ 195
Gr. 300  Italian flour dough, fresh buffalo mozzarella from Campania, 20 months aged Parma ham, Stracchino spreadable cheese, Italian extra virgin olive oil, fresh basil

FOCACCIA CULATELLO DI ZIBELLO  HK$ 205
Gr. 300  Italian flour dough, fresh buffalo mozzarella from Campania, Italian extra virgin olive oil, Culatello di Zibello “Spigaroli”

MUSHROOM & TUSCANY SLICED BLACK TRUFFLE  HK$ 225
Gr. 300  Italian flour dough, Italian tomato sauce, fresh buffalo mozzarella from Campania, Italian mushrooms, hand-sliced black truffle from Tuscany, Italian extra virgin olive oil, fresh basil

+10% SERVICE CHARGE
TIRAMISU’

The most appreciated dessert from Italy, daily home-made with fresh ingredients and different flavors.

TRADITIONAL TIRAMISU’  HK$ 65
Fresh Mascarpone cream, Savoiardi biscuits, espresso coffee, cocoa powder

STRAWBERRY TIRAMISU’  HK$ 85
Strawberry-flavored fresh Mascarpone cream, Savoiardi biscuits, strawberry juice, fresh strawberries

MANGO TIRAMISU’  HK$ 85
Mango fresh Mascarpone cream, Savoiardi biscuits, espresso coffee, pistachios

PINEAPPLE TIRAMISU’  HK$ 85
Pineapple-flavored fresh Mascarpone cream, Savoiardi biscuits, pineapple juice, fresh pineapple slice

WHISKEY CREAM TIRAMISU’  HK$ 85
Baileys-flavored fresh Mascarpone cream, Savoiardi biscuits, espresso coffee, dark chocolate

+10% SERVICE CHARGE