



THE *Italian* CLUB

WINE BAR • STEAK HOUSE • PIZZA GOURMET

MENU



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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



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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	HK\$ 75
GRILLED TOMINO CHEESE Grilled traditional Italian cheese	HK\$ 85
FASSONA BEEF TARTARE Hand chopped and marinated Italian “La Granda” Fassona beef with green salad	HK\$ 145
BURRATA CHEESE Gr. 125 Weekly delivery from Puglia, Italy	HK\$ 145
COLD CUTS & CHEESE BOARD With high quality cooked ham, salami Milano, coppa Piacentina, Grana Padano, Montasio cheese, Gorgonzola cheese and toasted Altamura bread	HK\$ 160
PARMA HAM AGED 20 MONTHS Authentic Parma ham aged 20 months served with Altamura bread	HK\$ 145
BRESAOLA CARPACCIO SALAD Authentic Valtellina Beef Bresaola, fresh rocket, Grana Padano, Altamura bread	HK\$ 145
CULATELLO DI ZIBELLO “SPIGAROLI” The king of Italian cold cuts served with Altamura bread	HK\$ 195

+10% SERVICE CHARGE



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PASTA

All of the Best Italian Pastas

SPAGHETTI TOMATO SAUCE With Italian tomato sauce, extra virgin olive oil, fresh basil	HK\$ 105
PENNE ARRABBIATA With Italian tomato sauce, chili, extra virgin olive oil, fresh basil	HK\$ 105
SPAGHETTI CARBONARA With egg and cheese sauce, bacon	HK\$ 125
PORCINI MUSHROOM RISOTTO Carnaroli rice, Italian Porcini mushroom, Grana Padano cheese	HK\$ 125
LASAGNA BOLOGNESE Authentic lasagna with Italian tomato sauce, besciamella sauce, pork and beef meat, Parmigiano Reggiano	HK\$ 125
SPAGHETTI CLAM Spaghetti with clams in white sauce	HK\$ 145
SPAGHETTI MEDITERRANEAN SAUCE With Italian tomato sauce, buffalo mozzarella, olives, extra virgin olive oil, fresh basil	HK\$ 145
SPAGHETTI CARBONARA WITH TUSCANY BLACK TRUFFLE With egg and cheese sauce, bacon, fresh sliced Tuscany black truffle	HK\$ 145



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HOT STONE BEEF & STEAK

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

“FASSONA” VEAL LA GRANDA, ITALY

FIorentINA

Gr. 1000 grilled bone-in veal tenderloin with Tuscan seasoning (serves 2 people)

HK\$ 1,150

USDA CERTIFIED BLACK ANGUS, USA

150+ DAYS GRAIN FED

T-BONE STEAK

Gr. 1000 grilled bone-in veal T-Bone Steak (serves 2 people)

HK\$ 780

TENDERLOIN

Gr. 350 grilled tenderloin steak

HK\$ 350

RIB-EYE

350 Gr. Boneless rib eye fillet

HK\$ 315

STRIPLOIN

250 Gr. Grilled Bistecca

HK\$ 225

A4 KAGOSHIMA WAGYU, JAPAN

400+ DAYS GRAIN FED

STRIPLOIN

250 Gr. Grilled Bistecca

HK\$ 750



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SIDES & SALADS

Daily prepared with fresh ingredients.

MASHED BUTTERED POTATOES	HK\$ 65
MASHED FRESH BASIL POTATOES	HK\$ 85
ROASTED POTATOES	HK\$ 65
MUSHROOM Sautee' champignon mushrooms	HK\$ 65
MIXED FRESH SALAD With lettuce, radish, onions, tomato	HK\$ 65
GRILLED MIXED VEEGETABLES With pepper, zucchini, red radish, eggplant	HK\$ 125
ITALIAN SALAD With buffalo mozzarella, lettuce, red chicory, rocket salad, onions, tomato	HK\$ 125
CAPRESE SALAD Freshly sliced tomatoes, fresh buffalo mozzarella cheese, extra virgin olive oil, fresh basil	HK\$ 125

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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.*

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\$ 115

MARGHERITA

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

HK\$ 125

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\$ 135

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\$ 135

MUSHROOM

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

HK\$ 135

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\$ 145

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\$ 145



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CONTEMPORARY

The best toppings from Italian artisanal producers

FOCACCIA PESTO & RICOTTA

Gr. 300 Italian flour dough, Italian pesto sauce, Italian ricotta cheese, pine nuts, Italian extra virgin olive oil, fresh basil

HK\$ 145

5 CHEESES

Gr. 300 Italian flour dough, fresh buffalo mozzarella from Campania, Montasio Cheese, Gorgonzola Cheese, Grana Padano Cheese, Fontina Cheese

HK\$ 145

FOCACCIA PARMA HAM & STRACCHINO CHEESE

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

HK\$ 165

FOCACCIA CULATELLO DI ZIBELLO

Gr. 300 Italian flour dough, fresh buffalo mozzarella from Campania, Italian extra virgin olive oil, Culatello di Zibello "Spigaroli"

HK\$ 185

MUSHROOM & TUSCANY SLICED BLACK TRUFFLE

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

HK\$ 195



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TIRAMISU'

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

TRADITIONAL TIRAMISU' Fresh Mascarpone cream, Savoiardi biscuits, espresso coffee, cocoa powder	HK\$ 65
STRAWBERRY TIRAMISU' Strawberry-flavored fresh Mascarpone cream, Savoiardi biscuits, strawberry juice, Fresh strawberries	HK\$ 85
PISTACHIOS TIRAMISU' Pistachio-flavored fresh Mascarpone cream, Savoiardi biscuits, espresso coffee, pistachios	HK\$ 85
PINEAPPLE TIRAMISU' Pineapple-flavored fresh Mascarpone cream, Savoiardi biscuits, pineapple juice, fresh pineapple slice	HK\$ 85
WHISKEY CREAM TIRAMISU' Baileys-flavored fresh Mascarpone cream, Savoiardi biscuits, espresso coffee, dark chocolate	HK\$ 85



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ITALIAN SIGNATURE COCKTAILS

The most iconic cocktails from Italy

HAPPY HOURS EVERY DAY FROM 5 TO 7PM

	HH	NH
SWIZT Organic Moscato d'Asti DOCG "Maggiorina" by Massimo Rivetti Family Winery, Aperol, soda water, fresh Lime juice, on the rocks.	HK\$ 68	HK\$ 88
SPRITZ Prosecco Superior Valdobbiadene DOCG "Ville d'Arfanta" by Vinicola Serena, Aperol, soda water, on the rocks	HK\$ 68	HK\$ 88
BELLINI Prosecco Superior Valdobbiadene DOCG "Ville d'Arfanta" by Vinicola Serena, Peach juice	HK\$ 68	HK\$ 88
SPRUZZATO Chardonnay Piedmont DOC "Primo Bianco" by Cascina Faletta, Bitter Campari, on the rocks	HK\$ 88	HK\$ 108
NEGRONI Bitter Campari, Vermouth Rosso Oscar 697, Gin, on the rocks	HK\$ 88	HK\$ 108
NEGRONI SBAGLIATO Bitter Campari, Vermouth Rosso Oscar 697, Prosecco Superior Valdobbiadene DOCG "Ville d'Arfanta" by Vinicola Serena, on the rocks	HK\$ 88	HK\$ 108
AMERICANO Bitter Campari, Vermouth Rosso Oscar 697, soda water, on the rocks	HK\$ 88	HK\$ 108

+10% SERVICE CHARGE



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WINES ON THE MONTH BY GLASS

Try the unique taste of Italian native grape

HAPPY HOURS EVERY DAY FROM 5 TO 7PM

WHITE & ROSE'

			HH	NH
1.	PROSECCO SUPERIOR VALDOBBIADENE DOCG 2016 "VILLE D'ARFANTA" SPARKLING WHITE	REGION: VENETO	100% GLERA HK\$ 58	HK\$ 68
2.	MOSCATO D'ASTI DOCG 2016 "MAGGIORINA" MASSIMO RIVETTI SPARKLING SWEET WHITE	REGION: PIEDMONT	100% MOSCATO HK\$ 68	HK\$ 78
3.	CHARDONNAYI DOC 2015 "PRIMO BIANCO" CASCINA FALETTA WHITE	REGION: PIEDMONT	100% CHARDONNAY HK\$ 58	HK\$ 68
4.	ROERO ARNEIS DOCG 2016 "FRANCO" PODERI VAIOT WHITE	REGION: PIEDMONT	100% ROERO ARNEIS HK\$ 68	HK\$ 78
5.	GAVI DI GAVI DOCG 2016 SYLLA SEBASTE WHITE	REGION: PIEDMONT	100% CORTESE HK\$ 68	HK\$ 78
6.	VERDICCHIO JESI DOC 2016 "SUPRINO" BROCCANERA WHITE	REGION: MARCHE	100% VERDICCHIO HK\$ 68	HK\$ 78
7.	TREBBIANO D'ABRUZZO DOC 2016 "COLLEMORINO" BARBA WHITE	REGION: ABRUZZO	100% TREBBIANO HK\$ 58	HK\$ 68
8.	PICOLIT DOCG 2013 RONCO MARGHERITA SWEET WHITE	REGION: FRIULI VENEZIA GIULIA	100% PICOLIT HK\$ 190	HK\$ 220
9.	RAMANDOLO DOCG "DRI" SWEET WHITE	REGION: FIRULI VENEZIA GIULIA	100% VERDUZZO HK\$ 148	HK\$ 178
10.	PINOT NOIR ROSE' "MARI" DRUSIAN SPARKLING ROSE'	REGION: VENETO	100% PINOT NOIR HK\$ 78	HK\$ 88
11.	ROSE' "ARIA" CASCINA SALERIO ROSE'	REGION: PIEDMONT	85% BARBERA, 15% BRACHETTO HK\$ 68	HK\$ 78

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RED

			HH	NH
1.	BARBERA D'ASTI DOCG 2016 "ARBUC" MASSIMO BO RED	REGION: PIEDMONT 100% BARBERA	HK\$ 58	HK\$ 68
2.	LANGHE ROSSO DOC "VIA RIVETTI" MASSIMO RIVETTI RED	REGION: PIEDMONT BLEND	HK\$ 58	HK\$ 68
3.	NEBBIOLO D'ALBA DOCG 2015 SYLLA SEBASTE RED	REGION: PIEDMONT 100% NEBBIOLO	HK\$ 68	HK\$ 78
4.	BARBARESCO DOCG 2013 MASSIMO RIVETTI RED	REGION: PIEDMONT 100% NEBBIOLO	HK\$ 98	HK\$ 118
5.	BAROLO DOCG 2012 SYLLA SEBASTE RED	REGION: PIEDMONT 100% NEBBIOLO	HK\$ 108	HK\$ 128
6.	BAROLO CRU DOCG 2012 "BRICCO AMBROGIO" NEGRETTI RED	REGION: MARCHE 100% NEBBIOLO	HK\$ 148	HK\$ 178
7.	CHIANTI DOCG 2016 COSIMO MARIA MASINI RED	REGION: TUSCANY BLEND	HK\$ 68	HK\$ 78
8.	CHIANTI RESERVE DOCG POGGIO DEL MORO RED	REGION: TUSCANY 100% SANGIOVESE	HK\$ 138	HK\$ 158
9.	SUPER TUSCAN 2013 "RASEA" POGGIO DEL MORO RED	REGION: TUSCANY 100% SANGIOVESE	HK\$ 188	HK\$ 208
10.	MONTEPULCIANO DOCG 2015 "YANG" BARBA RED	REGION: ABRUZZO 100% MONTEPULCIANO	HK\$ 78	HK\$ 88
11.	RUCHE' DOCG 2015 "IL CHIOSTRO" ISIRI RED	REGION: PIEDMONT 100% RUCHE'	HK\$ 78	HK\$ 88

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