



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\$ 85
GRILLED TOMINO CHEESE Grilled traditional Italian cheese	HK\$ 115
FASSONA BEEF TARTARE Hand chopped and marinated Italian “La Granda” Fassona beef with green salad	HK\$ 155
BURRATA CHEESE Gr. 125 Weekly delivery from Puglia, Italy	HK\$ 155
COLD CUTS & CHEESE BOARD With high quality cooked ham, salami Milano, coppa Piacentina, Grana Padano, Montasio cheese, Gorgonzola cheese and toasted Altamura bread	HK\$ 185
PARMA HAM AGED 20 MONTHS Authentic Parma ham aged 20 months served with Altamura bread	HK\$ 165
BRESAOLA CARPACCIO SALAD Authentic Valtellina Beef Bresaola, fresh rocket, Grana Padano, Altamura bread	HK\$ 165
CULATELLO DI ZIBELLO “SPIGAROLI” The king of Italian cold cuts served with Altamura bread	HK\$ 205

+10% SERVICE CHARGE



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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



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PASTA

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

BUCATINI AMATRICIANA	HK\$ 185
with home-made traditional Italian tomato sauce, Pecorino DOP cheese, Guanciale DOP cold cut, extra virgin olive oil	
SPAGHETTI CACIO E PEPE	HK\$ 185
with Pecorino DOP cheese and fresh ground pepper	
SPAGHETTI GARLIC, EXTRA VIRGIN OLIVE OIL & CHILI PEPPER	HK\$ 135
The authentic “Aglione, Olio e Peperoncino”, freshly prepared	
SPAGHETTI TOMATO SAUCE	HK\$ 135
with home-made traditional Italian tomato sauce, extra virgin olive oil, fresh basil	
SPAGHETTI ARRABBIATA	HK\$ 135
with home-made traditional Italian tomato sauce, chili, extra virgin olive oil, fresh basil	
SPAGHETTI CARBONARA	HK\$ 165
Home-made sauce with pork Guanciale, fresh egg, Pecorino cheese, Parmigiano Reggiano cheese, extra virgin olive oil	
SPAGHETTI BOLOGNESE SAUCE	HK\$ 165
with home-made traditional Italian meat tomato sauce, Parmigiano Reggiano	
LASAGNA BOLOGNESE	HK\$ 165
Authentic lasagna with Italian tomato sauce, besciamella sauce, pork and beef meat, Parmigiano Reggiano	
VEGETARIAN LASAGNA	HK\$ 165
Lasagna PASTA with Italian pesto sauce, besciamella sauce, Parmigiano Reggiano	
SPAGHETTI PESTO	HK\$ 165
with home made traditional pesto sauce made with fresh basil, garlic. Pecorino cheese, Parmigiano Reggiano cheese, fresh garlic	
SPAGHETTI MEDITERRANEAN SAUCE	HK\$ 165
with home-made traditional Italian tomato sauce, buffalo mozzarella, olives, extra virgin olive oil, fresh basil	
SPAGHETTI CARBONARA WITH TUSCANY BLACK TRUFFLE	HK\$ 198
Home-made sauce with pork Guanciale, fresh egg, Pecorino cheese, Parmigiano Reggiano cheese, extra virgin olive oil, sliced Tuscany black truffle	

+10% SERVICE CHARGE



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HOME-MADE RAVIOLI

The Italian version of dumplings, made daily with fresh eggs, Italian organic flour and the best and authentic fillings from our artisanal producers

RAVIOLI 4 DOP CHEESES WITH SLICED BLACK TRUFFLE

HK\$ 248

Home-made egg pasta Ravioli filled with Pecorino DOP, Gorgonzola DOP and Montasio DOP cheeses with butter and Parmigiano DOP cheese cream and sliced black truffle from Tuscany

RAVIOLI CULATELLO & PARMIGIANO REGGIANO DOP

HK\$ 228

Home-made egg pasta Ravioli filled with authentic Culatello di Zibello by Massimo Spigaroli, Parmigiano Reggiano DOP cheese and sautéed with organic butter cream

RAVIOLI CARBONARA

HK\$ 208

Home-made egg pasta Ravioli filled with Guanciale cold cut, Pecorino DOP cheese, Black pepper in home-made traditional Carbonara sauce

RAVIOLI BOLOGNESE SAUCE

HK\$ 208

Home-made egg pasta Ravioli filled with Chardonnay-sautéed Black Angus striploin, Onions, carrot and celery in home-made traditional Bolognese sauce with Parmigiano Reggiano DOP

RAVIOLI 20 MONTHS AGED PARMA HAM & BUFFALO MOZZARELLA

HK\$ 188

Home-made egg pasta Ravioli filled with 20 months aged certified Parma Ham, Buffalo Mozzarella DOP cheese and sautéed with organic butter cream and Parmigiano Reggiano DOP cheese

VEGGIE RAVIOLI

HK\$ 168

Home-made egg pasta Ravioli filled with grilled zucchini, pepper, mushrooms, eggplants, sautéed with extra virgin olive oil, garlic and Parmigiano Reggiano DOP



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HOME-MADE TAJARIN

From Alba, the authentic "Tajarin". Hand made noodles prepared daily with organic Italian flour and fresh eggs. Simple and delicious.

TAJARIN PARMIGIANO CHEESE, BUTTER AND SLICED BLACK TRUFFLE **HK\$ 248**

Home-made egg pasta Tajarin noodles with Parmigiano DOP cheese, fresh organic butter and slices of black truffle from Tuscany

TAJARIN CULATELLO & PARMIGIANO REGGIANO DOP **HK\$ 228**

Home-made egg pasta Tajarin noodles with authentic Culatello di Zibello by Massimo Spigaroli, Parmigiano Reggiano DOP cheese and sautéed with organic butter cream

TAJARIN CARBONARA **HK\$ 208**

Home-made egg pasta Tajarin noodles with Guanciale cold cut, Pecorino DOP cheese, Black pepper and fresh eggs in home-made traditional Carbonara sauce

TAJARIN BOLOGNESE SAUCE **HK\$ 208**

Home-made egg pasta Tajarin noodles Chardonnay-sautéed Black Angus striploin, Onions, carrot and celery in home-made traditional Bolognese sauce with Parmigiano Reggiano DOP

TAJARIN PESTO **HK\$ 208**

Home-made egg pasta Tajarin noodles with our signature Pesto sauce made with fresh basil And garlic, pecorino DOP cheese, Italian extra virgin olive oil and pine benas.



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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\$ 280

ORGANIC-FED CHICKEN

MEDITERRANEAN STYLE CHICKEN BREAST

Gr 250 Organic-Fed chicken breast marinated in Extra Virgin Olive Oil, fresh lemon juice, garlic and Italian herbs served with grilled vegetables

HK\$ 250

+10% SERVICE CHARGE



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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

HK\$ 188

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

HK\$ 188

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

THE ITALIAN BACON

HK\$ 168

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

HK\$ 148

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

THE ITALIAN TRIPLE CHEESE BURGER

HK\$ 188

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

THE ITALIAN CHICKEN BURGER

HK\$ 148

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

+10% SERVICE CHARGE



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SIDES & SALADS

Daily prepared with fresh ingredients.

ROASTED POTATOES	HK\$ 75
MUSHROOM Sautee' champignon mushrooms	HK\$ 75
ARTICHOKES Sautee' champignon mushrooms	HK\$ 85
MIXED FRESH SALAD With lettuce, red cicory, 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\$ 135
CAPRESE SALAD Freshly sliced tomatoes, fresh buffalo mozzarella cheese, extra virgin olive oil, fresh basil	HK\$ 135

+10% SERVICE CHARGE



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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

NAPOLI

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



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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.*

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\$ 165

5 CHEESES

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

HK\$ 185

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\$ 195

FOCACCIA CULATELLO DI ZIBELLO

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

HK\$ 205

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\$ 225



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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
MANGO TIRAMISU' Mango 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