



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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ITALIAN SUMMER MENU

From Italy the best Summer Menu to keep you fresh

APPETIZERS

PARMA HAM AGED 20 MONTHS & MELON	HK\$ 185
BLACK ANGUS BEEF CARPACCIO USDA Prime Certified Black Angus Tenderloin, thinly sliced and served with Grana Padano DOP Cheese and Fresh Rocket salad, Extra Virgin Olive oil and Fresh Lemon	HK\$ 185
FASSONA BEEF TARTARE BRUSCHETTA WITH TUSCANY BLACK TRUFFLE Fassona beef Tartare by La Granda with slices of Tuscany Summer Black Truffle on toasted Altamura bread	HK\$ 205

PASTA & PASTA SALADS

SICILY RED SHRIMPS & ZUCCHINI SPAGHETTI Italian Spaghetti with Sicily Red Shrimps and fresh zucchini	HK\$ 268
PASTA SALAD Cold Penne Pasta with Olives, Cherry Tomatoes, Buffalo Mozzarella and Extra Virgin Olive Oil	HK\$ 188
RICE SALAD Cold Italian "Carnaroli" Rice with pickled onions, cucumber pickles, cherry tomatoes, olives, pickled artichokes, zucchini, peppers	HK\$ 198

SALADS

SEAFOOD SALAD Slightly boiled Baby Squid, Musky Octopus, Mussels, Clams, Sicily Red Shrimps, lettuce, cherry tomatoes, Modena Balsamic Vinegar IGP, Extra Virgin Olive oil, Toasted Altamura Bread	HK\$ 288
TENDERLOIN SALAD Grilled 120gr USDA Prime Certified Black Angus Tenderloin cubes, rocket, Parmigiano Reggiano DOP cheese, Modena Balsamic Vinegar IGP, Toasted Altamura Bread	HK\$ 288
BURRATA SALAD Fresh Burrata cheese from Puglia, Parma Ham aged 20 Months, lettuce, rocket salad,, Toasted Altamura Bread	HK\$ 208
CHICKEN SALAD Grilled 100gr Organic-Fed chicken breast, lettuce, Grana Padano DOP cheese, boiled egg, Toasted Altamura Bread	HK\$ 198

+10% SERVICE CHARGE



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APPETIZER

*Traditional Italian appetizers
made with authentic Italian ingredients*

	SINGLE	DOUBLE
BRUSCHETTA Toasted Altamura bread, chopped fresh tomatoes, fresh garlic, mono-cultivar extra virgin olive oil, fresh basil	HK\$ 85	HK\$ 160
ITALIAN PICKLED VEGETABLES APPETIZER PLATTER Marinated Eggplants, Marinated Artichokes, Marinated Spicy Green Peppers, Borreto Onions with toasted Altamura bread	HK\$ 135	HK\$ 260
GRILLED TOMINO CHEESE Grilled traditional Italian cheese from Piedmont	HK\$ 135	HK\$ 260
FASSONA BEEF TARTARE 100gr Hand chopped and marinated Italian “La Granda” Fassona beef with green salad and Altamura bread	HK\$ 165	HK\$ 310
BURRATA CHEESE Gr. 125 Weekly delivery from Puglia, Italy	HK\$ 155	HK\$ 300
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	HK\$ 340
PARMA HAM AGED 20 MONTHS 80gr Authentic Parma ham aged 20 months served with Altamura bread	HK\$ 165	HK\$ 340
BRESAOLA CARPACCIO SALAD 80gr Authentic Valtellina Beef Bresaola, fresh rocket, Grana Padano, Altamura bread	HK\$ 165	HK\$ 340
CULATELLO DI ZIBELLO “SPIGAROLI” The king of Italian cold cuts served with Altamura bread	HK\$ 225	HK\$ 430

+10% SERVICE CHARGE



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SICILY 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 Sicily Red Shrimps with fresh celery, cherry tomatoes, red onions, extra virgin olive oil, fresh lemon juice and pepper

HKD 248

SPAGHETTI OR RIGATONI

In our signature tomato sauce with Sicily Red Shrimps

HKD 288

GRILLED

Sicily Red Shrimps grilled and served with pepper, extra virgin police oil and fresh lemon

10 pieces gr 300 HKD 550

20 pieces gr 600 HKD 1050

40 pieces gr 1200 HKD 1,850

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



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PASTA

Choose Your Favorite Pasta Shape With Your Favorite Italian Traditional Sauce. Spaghetti, Rigatoni, Bucatini, Lasagna, Ravioli and Tjarin.

AMATRICIAN Bucatini, Rigatoni with our signature tomato sauce, Pecorino DOP cheese, Guanciale DOP cold cut, extra virgin olive oil	HK\$ 185
NORMA Rigatoni, Spaghetti with our signature tomato sauce, Pecorino DOP cheese and fried eggplant	HK\$ 185
GARLIC, EXTRA VIRGIN OLIVE OIL & CHILI PEPPER Spaghetti The authentic "Aglio, Olio e Peperoncino", freshly prepared	HK\$ 135
TOMATO SAUCE Spaghetti, Rigatoni with home-made traditional Italian tomato sauce, extra virgin olive oil, fresh basil	HK\$ 135
ARRABBIATA Spaghetti, Rigatoni with home-made traditional Italian tomato sauce, chili, extra virgin olive oil, fresh basil	HK\$ 135
CARBONARA Rigatoni, Spaghetti Home-made sauce with pork Guanciale IGP, fresh eggs, Pecorino DOP cheese, black pepper	HK\$ 165
BOLOGNESE SAUCE Rigatoni, Spaghetti with signature traditional Italian meat 5-hours-cooking tomato sauce, Parmigiano Reggiano, Fresh Basil	HK\$ 165
MOM'S LASAGNA 350gr Authentic Italian Moms lasagna with signature traditional Italian meat 5-hours-cooking tomato sauce, home-made besciamella sauce, beef meat, Parmigiano Reggiano IGP cheese, Pecorino DOP Cheese, Mozzarella DOP cheese, fresh basil	HK\$ 185
VEGETARIAN LASAGNA 350 gr Lasagna with Italian pesto sauce, besciamella sauce, Parmigiano Reggiano, Stir-fried eggplants, zucchini and peppers	HK\$ 185
PESTO Rigatoni, Spaghetti with home made traditional pesto sauce made with fresh basil, garlic. Pecorino DOP cheese, Parmigiano Reggiano IGP cheese, fresh garlic	HK\$ 165
MEDITERRANEAN SAUCE Rigatoni, Spaghetti with home-made traditional Italian tomato sauce, buffalo mozzarella, olives, extra virgin olive oil, fresh basil	HK\$ 165
CARBONARA WITH TUSCANY BLACK TRUFFLE Rigatoni, Spaghetti 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



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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

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

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

CHIANINA, TUSCANY – ITALY 40 DAYS DRY AGED

Chianina, which is the most-known name of the protected quality of Dwarf Calf of the Central Appennino Mountain IGP (Protect Geographic Indication), is the most famous Italian steak in the world. Produced in the beautiful landscape of Chiana Valley, its flesh is a perfect blend of fibers and fat.

FIorentina

HK\$ 1,880

Gr. 1,200 grilled bone-in Chianina T-Bone with Tuscan seasoning (serves 2 people)

FASSONA, PIEDMONT - ITALY

Try the real taste of meat 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

HK\$ 1,880

Gr. 1,300 grilled bone-in veal T-Bone with Tuscan seasoning (serves 2 people)

RIB EYE

HK\$ 630

Gr. 350 grilled Rib Eye, lightly marbled

STRIP LOIN

HK\$ 630

Gr. 350 grilled Strip Loin, well marbled

USDA CERTIFIED BLACK ANGUS - USA

T-BONE STEAK

HK\$ 980

Gr. 1,300, 6cm thick grilled bone-in veal T-Bone Steak (serves 2 people)

TENDERLOIN

HK\$ 420

Gr. 350 grilled tenderloin steak

RIB-EYE

HK\$ 400

350 Gr. Boneless rib eye fillet

STRIPLOIN

HK\$ 300

250 Gr. Grilled Bistecca

ORGANIC-FED CHICKEN

MEDITERRANEAN STYLE CHICKEN BREAST

HK\$ 250

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



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SIDES & SALADS

Daily prepared with fresh ingredients.

ROASTED POTATOES	HK\$ 75
MUSHROOM Sautee' Champignon mushrooms with fresh garlic and Italian white wine	HK\$ 75
ARTICHOKES Sautee' Roman Artichokes with fresh garlic and Italian white wine	HK\$ 85
ASPARAGUS Grilled Asparagus, Extra Virgin Olive Oil, Black pepper and fresh lemon juice	HK\$ 95
MIXED FRESH SALAD With lettuce, red cicory, onions, tomato	HK\$ 75
GRILLED MIXED VEEGETABLES With pepper, zucchini, red chicory, eggplant	HK\$ 125
ITALIAN SALAD With Buffalo Mozzarella DOP, 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



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THE ITALIAN BURGER

Choose your favorite 100% hand-chopped Certified beef, the Best Italian cheeses, Italian authentic cold cuts and home- made sauces. Burgers are never been so good.

Chianina Tenderloin, Fassona Striploin or Black Angus Striploin. Different tastes, Unique Quality

	BLACK ANGUS	FASSONA	CHIANINA
TUSCANY BURGER 1x 125gr Burger Patty, Fresh Ricotta Cheese, Fresh Rocket, Sliced Black Truffle, Balsamic Vinegar Cream	HK\$ 198	HK\$ 218	HK\$ 238
PIEDMONT BURGER 1x 125gr Burger Patty, Melted Tomino DOP Cheese, Caramelized Red Onions in Balsamic Vinegar	HK\$ 188	HK\$ 208	HK\$ 228
THE BIG ITALIAN 2x 125gr Burger Patty, Melted Fontina DOP Cheese, Julienne of lettuce, Red onions, Home-made pink sauce	HK\$ 208	HK\$ 258	HK\$ 298
THE BLACK ITALIAN TRUFFLE 1x 125gr Burger Patty, Grilled Tomino Cheese, Tuscany sliced black truffle	HK\$ 188	HK\$ 208	HK\$ 228
THE ITALIAN BACON 1x 125gr Burger Patty, Crunchy Guanciale (Italian Bacon) Fresh Buffalo Mozzarella, Home-made pink sauce	HK\$ 168	HK\$ 188	HK\$ 208
THE ITALIAN CHEESE BURGER 1x 125gr Burger Patty, Melted Fontina DOP Cheese, Ketchup	HK\$ 148	HK\$ 168	HK\$ 188
THE ITALIAN TRIPLE CHEESE BURGER 1x 125gr Burger Patty, Melted mix of Fontina DOP Cheese, Gorgonzola DOP, Buffalo mozzarella	HK\$ 188	HK\$ 208	HK\$ 228
THE ITALIAN CHICKEN BURGER 1x 125gr 100% organic-fed chicken breast, fresh buffalo Mozzarella fresh tomato, lettuce julienne, red onions, home-made pink sauce	HK\$ 148		

+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.

Try traditional or deep-fried in Italian extra virgin olive oil.

CLASSIC

The most famous and authentic Italian pizzas

	Traditional	Deep-fried
MARINARA Italian tomato sauce, Italian extra virgin olive oil, fresh garlic, fresh basil	HK\$ 135	HK\$ 155
MARGHERITA Italian tomato sauce, fresh buffalo mozzarella from Campania, Italian extra virgin olive oil, fresh basil	HK\$ 155	HK\$ 185
BURRATA Italian tomato sauce, fresh Burrata cheese from Puglia, Italian extra virgin olive oil, fresh basil	HK\$ 185	HK\$ 215
NAPOLI Italian tomato sauce, fresh buffalo mozzarella from Campania, anchovies, capers	HK\$ 165	HK\$ 195
GRILLED VEGETABLES Italian tomato sauce, fresh buffalo mozzarella from Campania, peppers, zucchini, eggplants Italian extra virgin olive oil, fresh basil	HK\$ 165	HK\$ 195
COOKED HAM Italian tomato sauce, fresh buffalo mozzarella from Campania, high quality cooked ham, Italian extra virgin olive oil	HK\$ 175	HK\$ 205
MUSHROOM Italian tomato sauce, fresh buffalo mozzarella from Campania, Champignon mushrooms, Italian extra virgin olive oil	HK\$ 165`	HK\$ 185
DEVIL Italian tomato sauce, fresh buffalo mozzarella from Campania, spicy Italian salami, chili flakes, spicy Italian extra virgin olive oil	HK\$ 165	HK\$ 195
20 MONTHS AGED PARMA HAM Italian tomato sauce, fresh buffalo mozzarella from Campania, 20 months aged certified Parma ham, Grana Padano cheese, Italian extra virgin olive oil	HK\$ 185	HK\$ 215
COOKED HAM & MUSHROOMS Italian tomato sauce, fresh buffalo mozzarella from Campania, high quality cooked ham, Champignon mushrooms, Italian extra virgin olive oil	HK\$ 185	HK\$ 205

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CONTEMPORARY

The best toppings from Italian artisanal producers

	Traditional	Deep-fried
MEDITERRANEAN SEAFOOD Italian tomato sauce, Sicily red shrimps, musky Octopus, Mussels, Clams, baby Squid	HK\$ 285	HK\$ 315
SALAMI & FONTINA CHEESE Italian tomato sauce, Italian salami, Fontina DOP Cheese	HK\$ 165	HK\$195
FOCACCIA PESTO & RICOTTA Italian pesto sauce, Italian ricotta cheese, pine nuts, Italian extra virgin olive oil, fresh basil	HK\$ 165	HK\$195
5 CHEESES Fresh buffalo mozzarella from Campania, Montasio Cheese, Gorgonzola Cheese, Grana Padano Cheese, Fontina Cheese	HK\$ 195	HK\$ 225
FOCACCIA PARMA HAM & STRACCHINO CHEESE Fresh buffalo mozzarella from Campania, 20 months aged Parma ham, Stracchino spreadable cheese, Italian extra virgin olive oil, fresh basil	HK\$ 205	HK\$ 235
FOCACCIA CULATELLO DI ZIBELLO Fresh buffalo mozzarella from Campania, Italian extra virgin olive oil, Culatello di Zibello "Spigaroli"	HK\$ 225	HK\$ 235
MUSHROOM & TUSCANY SLICED BLACK TRUFFLE Italian tomato sauce, fresh buffalo mozzarella from Campania, Italian mushrooms, hand-sliced black truffle from Tuscany, Italian extra virgin olive oil, fresh basil	HK\$ 245	HK\$ 275

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DESSERT

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

TIRAMISU'

TRADITIONAL TIRAMISU' Fresh Mascarpone cream, Savoiardi biscuits, espresso coffee, cocoa powder	HK\$ 75
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