

SAPORI D'ITALIA SET DINNER - TOSCANA

• Monday to Sunday 6 pm to 9:30 pm •
Choose one of each

• ANTIPASTI •

BATTUTA DI MANZO

"Oberto" Beef Tartare, Confit Artichoke
Parmesan Cheese

PANZANELLA DI MARE

Traditional Tuscan Prawn Salad
Tomatoes, Celery, Basil, Red Onion, Croutons
(Add on 48)

FICATTOLE TOSCANE

Deep Fried "Ficattola" Bread, 24 Months Parma Ham

• SECONDI •

POLLO ALLA CACCIATORA

Braised Organic Yellow Chicken
San Marzano Tomato, Red Wine, Rosemary

BIGOLI AL RAGÙ DI CINGHIALE

Artisanal Bigoli Pasta
Wild Boar Ragout, Tuscan Pecorino Cheese

BACCALÀ ALLA LIVORNESE

Stewed Black Cod, Tomato Sauce
Crustacean Jus, Garlic, Parsley
(Add on 58)

• DOLCI •

SELECTION OF 2 MINI PASTRIES

Assorted Mini Pastries Selection
from the Vetrine

PINOLATA

Pine Nut Tart, Custard Cream, Raisins
(Add on 38)

458 per person

• WINE •

WHITE WINE SELECTED BY SOMMELIER

ISOLE E OLENA "COLLEZIONE PRIVATA" 2022/2023

GAJA - CA' MARCANDA "VISTAMARE" 2021/2023

Glass	Bottle	Magnum
280	1,380	
318		3,080

RED WINE SELECTED BY SOMMELIER

TENUTA SAN GUIDO 'SASSICAIA' 2019

CASTIGLION DEL BOSCO, BRUNELLO DI MONTALCINO 2020

780	3,880
218	1,080

Please note that this menu is excluded from all offers & discounts
The set menu is required for the entire table

🌿 VEGETARIAN 🌱 VEGAN

If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order
All prices are in HKD and subject to 10% service charge

BLUHOUSE



**Inspired by the concept of a "restaurant with purpose"
BluHouse goes beyond serving authentic Italian food;
We also serve the community. We pledge 1% of our revenue
to support underserved groups in our neighbourhood.
Alongside our opportunity employment programme and
partnership with the surplus food app, Yindii, we strive to
co-create neighbourhood resilience and a sustainable future.**

