



**FESTIVE KIT**  
19 November- 30 December











# ABOUT




Pici is your neighbourhood pasta bar, serving only freshly hand rolled pasta made daily. For straightforward food that is perfectly simple, we serve the best quality ingredients and dishes that are full of flavour and character. Real, down to earth Italian pasta as it should be.



Drop into any Pici anytime for a bowl of pasta, glass of Italian wine and a friendly welcome.

## WHY PICI?

The world's local pasta bar that serves fresh hand-made pastas and homey Italian dishes made with the finest ingredients. Each plate is cooked with heart and soul, celebrating authentic flavours of Italy in each meal.







## WAN CHAI

2017

**Seating: 62ppl**

AVERAGE LUNCH SPH: 204  
AVERAGE DINNER SPH: 310  
MONTHLY COVERS AVERAGE: 8615



## CENTRAL

2018

**Seating: 62ppl**

AVERAGE LUNCH SPH: 216  
AVERAGE DINNER SPH: 323  
MONTHLY COVERS AVERAGE: 8859



## TST

2018

**Seating: 73ppl**

AVERAGE LUNCH SPH: 202  
AVERAGE DINNER SPH: 307  
MONTHLY COVERS AVERAGE: 5160



## SHATIN

2018

**Seating: 150ppl**

AVERAGE LUNCH SPH: 157  
AVERAGE DINNER SPH: 235  
MONTHLY COVERS AVERAGE: 10192



## LAI CHI KOK

2019

**Seating: 85ppl**

AVERAGE LUNCH SPH: 204  
AVERAGE DINNER SPH: 280  
MONTHLY COVERS AVERAGE: 6515

\*Booking capacity is subject to government guidelines



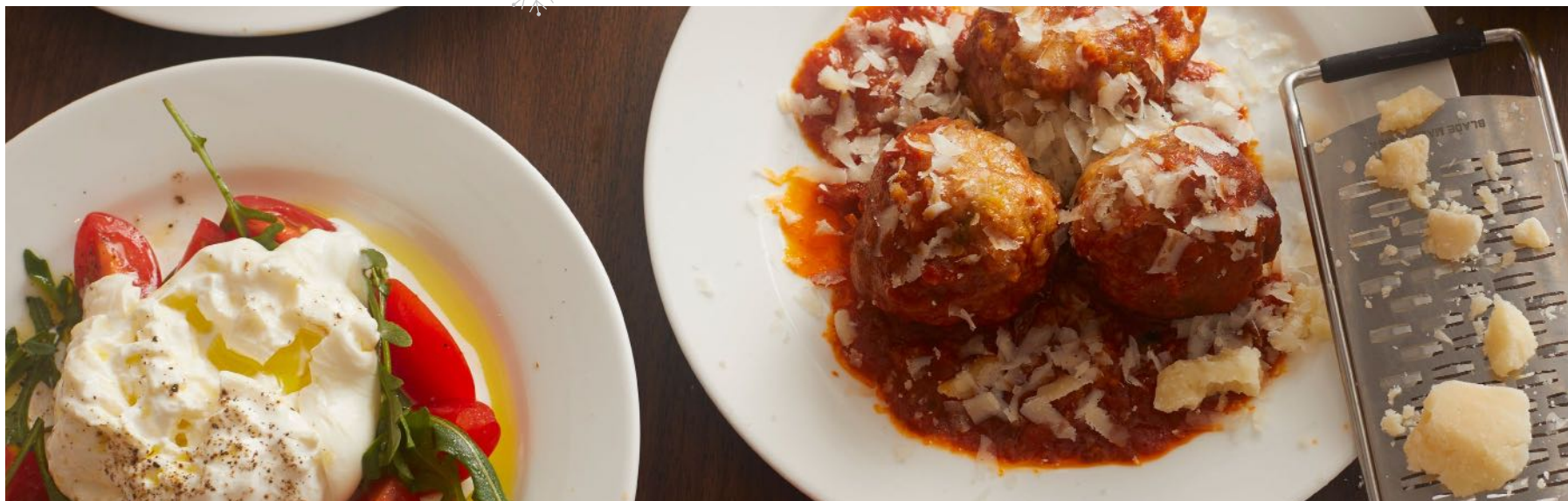












# FESTIVE MENUS

This festive season, join Pici for a warm and lively celebration. From 19 November to 30 December, our Pici restaurants will partner with you in planning corporate and private events for group parties of 12 pax or above. Please contact our Events Team at [groups@piratagroup.hk](mailto:groups@piratagroup.hk) for more information.

Our prices are inclusive of service charge as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 250 per bottle (750ml) of wine or champagne only.





# MENU





# CORPORATE EVENTS DINNER MENU 330 P.P.

## TSIM SHA TSUI LAI CHI KOK SHA TIN

### MINIMUM 3 PEOPLE

All of the courses are designed for sharing family-style. No service charge included, all tips go to our staff.



## STARTERS

### Burrata Cheese (v)

Tomato, olive oil, rocket leaves

### Home-made Meatballs

Pork, beef, tomato sauce, parmesan

### Truffle Beef Tartare

Black truffle paste, parmesan sauce, fresh shaved truffle

### Pancetta and Radicchio Quiche

Poppy seeds bechamel

## PASTA

### Tagliatelle di Mare

Italian clams, mussels, prawns, tomato sauce

### Classic Lasagna

Beef ragu, bechamel, parmesan

### Chitarra Lobster

Pork ragu, spicy soppressata

### Gnocchetti

Chilli, garlic, bisque

### Tagliolini Truffle (v)

Fresh shaved black truffle, white truffle paste, shallot

### Parmesan Ravioli (v)

Wild mushrooms, porcini, ricotta

## DESSERT

### Tiramisu

### Panna Cotta

### Panettone







# CORPORATE EVENTS LUNCH MENU 218 P.P.



1 STARTER + 1 PASTA + 1 DESSERT + 1 SOFT DRINK

## TSIM SHA TSUI & LAI CHI KOK

### MINIMUM 8 PEOPLE

All of the courses are designed for sharing family-style. No service charge included, all tips go to our staff.



## STARTERS

### Burrata Cheese (v)

Tomato, olive oil, rocket leaves

### Home-made Meatballs

Pork, beef, tomato sauce, parmesan

### Tuna tartare

Avocado, pickled onion

### Mozzarella frita (v)

Marinara dip



## PASTA

### Gnocchetti Sausage

Italian sausage, 'nduja, cherry tomato

### Classic Lasagna

Beef ragu, bechamel, parmesan

### Tagliolini

Live clams, bottarga, chilli, garlic

### Gnocchetti

Sausage and n'duja

### Parmesan Ravioli (v)

Wild mushrooms, porcini, ricotta



## DESSERT

### Tiramisu

### Panna Cotta

### Panettone







# CORPORATE EVENTS LUNCH MENU 198 P.P.

1 STARTER + 1 PASTA + 1 DESSERT + 1 SOFT DRINK

## SHATIN



### MINIMUM 8 PEOPLE

All of the courses are designed for sharing family-style. No service charge included, all tips go to our staff.

## STARTERS

### Burrata Cheese (v)

Tomato, olive oil, rocket leaves

### Home-made Meatballs

Pork, beef, tomato sauce, parmesan

### Tuna tartare

Avocado, pickled onion

### Mozzarella frita (v)

Marinara dip

## PASTA

### Gnocchetti Sausage

Italian sausage, 'nduja, cherry tomato

### Classic Lasagna

Beef ragu, bechamel, parmesan

### Tagliolini Truffle (V)

Fresh shaved black truffle, white truffle paste, shallot

### Chitarra

King prawns, chilli, garlic, bisque, black ink

## DESSERT

### Tiramisu

### Panna Cotta

### Panettone







# PRIVATE EVENTS BEVERAGE PACKAGE 220 P.P.

For 2 hours free flow (+90 each additional hour)

TSIM SHA TSUI  
SHA TIN  
LAI CHI KOK



No service charge included, all tips go to our staff.

## PROSECCO

**Santa Margherita Prosecco DOC**  
Veneto, Italy

## WHITE WINE

**Fantinel**  
Pinot Grigio, Friuli, Italy 2017

## RED WINE

**Confini Chianti Classico, Rocca delle Macié**  
Sangiovese, Tuscany, Italy 2017

## ROSE

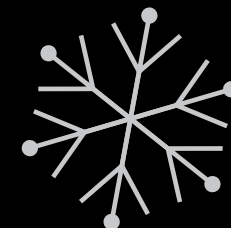
**Regaleali, Tasca**  
Nerello Mascalese, Sicily, Italy 2018

## BEER

**Peroni**  
Bottled

## SOFT DRINKS

A selection of soft drinks







[www.pici.hk](http://www.pici.hk)