

Fiata

true italian pizza

50 Top Pizza World 2022



Quando si è alla ricerca del vero gusto italiano ad Hong Kong, “Fiata” è una tappa obbligatoria. Il ristorante è gestito da Salvatore, un pizzaiolo italiano nato a Caserta, una città del sud Italia, famosa per l’ottima pizza. Il menu è stato ideato dallo stesso chef con ingredienti tipici che esaltano gli ottimi sapori di ogni singolo piatto. Il ristorante porta davvero un pezzo d’Italia ad Hong Kong. Il ristorante propone anche una buona selezione di vini. “Fiata” propone inoltre classici cocktails e digestivi italiani, che vanno ad aggiungersi alla ricca lista dei sapori italiani offerti.

When in search for a true Italian taste in Hong Kong, “Fiata” is a necessary stop. The restaurant is run by Salvatore, an Italian pizza chef born in Caserta, a city in south Italy, famous for its mouthwatering pizza. With a menu designed by the chef himself and with typical ingredients that enhance the excellent flavors of every single dish, the restaurant truly brings a piece of Italy in Hong Kong. In addition, along a good selection of wines, “Fiata” also offers classic Italian cocktails and digestivi, adding to the extensive list of the offered Italia



ANTIPASTI

BEEF TARTARE DI FASSONA	120
beef tartare burrata cream pistachio pesto	
BURRATA DI ANDRIA IGP AFFUMICATA 🍄 V	180
caramelized red onions burrata smoked with apple wood	
CAPRESE V	120
mozzarella di bufala Campana DOP cherry tomatoes basil	
INSALATA DI PROSCIUTTO DI PARMA	120
mixed salad Parma ham (24 months) Grana Padano DOP cherry tomatoes	
TAGLIERE MISTO	120
selection of true Italian cold cuts	
TAGLIERE VIP (recommended for 4 guests)	240
selection of true Italian cold cuts fried dough tarollo roasted artichoke sun dried tomatoes black olives	
TAGLIERE DI PORCHETTA IGP E FORMAGGIO	190
porchetta IGP cheese of the day 15 YEARS balsamic di Modena IGP	
TOMATO SOUP V	80
San Marzano DOP tomato burrata cream basil	

MONTANARA

DOUBLE **85** | TRIPLE **115** | QUADRUPLE **145** | QUINTUPLE **175**

CLASSICA V	
San Marzano DOP Grana Padano DOP basil	
PISTACCHIO	
mortadella ricotta di bufala pistachio pesto	
SPECK DI BUFALO	
ricotta buffalo speck yellow tomatoes DOP	
TARTUFO V	
ricotta di bufala black truffle paste	
MARINARA V	
Vesuvio tomatoes DOP San Marzano DOP anchovies	

PIZZE CLASSICHE

CAPRICCIOSA

175

San Marzano DOP | fior di latte di Napoli | roasted artichoke | smoked pancetta | black olives

CETARA

175

fior di latte Napoli | Vesuvio tomatoes DOP | yellow tomatoes DOP | Cetara anchovies | basil cream | extra virgin olive oil

BOLOGNESE

195

fior di latte Napoli | San Marzano DOP | ragu Napoletano | Grana Padano DOP

DIAVOLA



185

San Marzano DOP | fior di latte Napoli | extra virgin olive oil | basil dried spicy sausages of black Casertano pig

DIAVOLA BY GIOVANNI



195

fior di latte di Napoli | San Marzano DOP | bufala cream | nduja | basil dried spicy sausages of black Casertano pig

MARGHERITA



165

San Marzano DOP | fior di latte Napoli | basil

MARINARA

165

San Marzano DOP | Vesuvio tomatoes DOP | anchovies | oregano | garlic oil

PARMIGIANA



185

San Marzano DOP | roasted aubergine | fior di latte Napoli | Grana Padano DOP | basil

QUATTRO FORMAGGI



175

fior di latte Napoli | caciocavallo | gorgonzola | Grana Padano DOP

PIZZA "SASA"

from 195

daily recommendation by our chef Salvatore



PIZZE SPECIALI

A' SALSICCIA



@50toppizza

195

Alife onion cream | fior di latte Napoli | caramelized red onions |
fresh Italian sausage

BRONTE 3.0

195

fior di latte Napoli | mortadella Oro di Bologna IGP | lemon zest
burrata di Andria IGP | basil

BUFALA DOP



180

San Marzano DOP | mozzarella di bufala Campana DOP | basil |
extra virgin olive oil

PORCHETTA

235

fior di latte di Napoli | roast artichokes | porchetta di Ariccia IGP | smoke
almonds | crumble salty biscuit | 15 YEARS balsamic di Modena IGP

ESTATE



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195

focaccia with Grana Padano DOP 24 months | Parma ham (24 months)
burrata cream | Alife red onions jam

LA RUSTICA



190

fior di latte di Napoli | sun dried tomatoes | smoked pancetta |
roasted potatoes | basil

MONTAGNA ROMANTICA

235

fior di latte di Napoli | Treviso radicchio pesto | yellow tomatoes DOP
Piemonte hazelnuts DOP | buffalo speck

PORCINO



235

fior di latte di Napoli | porcino mushrooms | semi sun dried tomatoes | ricotta di
bufala | parsley

PIZZE DUE COTTURE

FRIARIELLI	215
burrata cream friarielli fresh italian sausages	
BRONTE 4.0	225
ricotta di bufala mortadella Oro di Bologna DOP pistachio lemon zest	
MARGHERITA	195
burrata cream San Marzano DOP basil cream	
PAZZA ESTATE	 235
burrata cream IGP Parma ham 24 months Cilento white fig jam salty ricotta black olives powder mint	

DOLCI

AFFOGATO	80
gelato of the day espresso	
CAKE OF THE DAY	80
various "torte" directly imported from the city of Naples	
CANNOLI SICILIANI [2 PIECES]	80
traditional Sicilian biscuit ricotta di bufala dark chocolate pistachio ground	
GELATO	80
Gelato of the day	
TIRAMISÚ	80
sponge biscuits coffee eggs mascarpone cacao alcohol	

BEVANDE

FRESCA (<i>freshly squeezed</i>)	
GRAPEFRUIT SODA LEMONADE ORANGE JUICE	45
ACQUA (ACQUA PANNA/ S. PELLEGRINO)	45
SOFT (COKE/ COKE ZERO / FANTA GRAPE/ SPRITE)	35
CAFFÈ (<i>professionally brewed</i>)	
ANY BLACKS	30
ANY WHITE	40
TEA	30
CHOCOLATE	35

*10% service charge is not included

Please advise us if you have any allergies

GLOSSARY

bufala [bù·fa·la]

buffalo mozzarella.

fior di latte

mozzarella (made from cow's milk, rather than that of water buffalo).

D.O.P.

DOP stands for Denominazione d' Origine Protetta, in English this translates to **Protected Designation of Origin**. It is awarded to products of excellence that express a close tie to its territory of origin. The DOP recognizes agricultural products and foodstuffs which are produced, processed and prepared in Italy recognizing production methods.

focaccia [fə'kæ.tʃə]

A flatbread similar in style, composition, and texture to modern pizza doughs and topped with herbs, cheese and other products. Focaccia typically consists of high-gluten flour, oil, water, sugar, salt and yeast.

Grana Padano [gra:nə pə'da:nəʊ]

a rich semi-fat hard cheese with a granular texture, often used grated, especially on pasta dishes and soups.

guanciale [gwan'tʃa:le]

fatty bacon prepared from the cheeks of a pig.

mortadella [mor.ta'del.la]

A smooth-textured Italian pork sausage with lumps of fat, flavored with spices

mozzarella [mɒtsə'relə]

a firm white Italian cheese made from buffalo or cow's milk, used especially in pizzas and salads.

oregano [ɔ:ɪ'gɑ:nəʊ]

A herb of the mint family, *Origanum vulgare*, having aromatic leaves.

pecorino [peko'rino]

Any of a family of Italian cheeses made from ewe's milk.

porchetta [por'ketta]

A savory, fatty, and moist boneless pork roast of Italian culinary tradition.

ricotta [ri'kɒtə]

a soft white unsalted Italian cheese.

San Marzano

traditional Campania plum tomatoes

tarallo [ta'ral.lo]

a snack food from southern Italy, in the form of a twist of breadstick, often covered in pepper, anise, etc. or sugar.