



(Hong Kong, last updated in March 2010)

Fact Sheet

Concept	<p><i>Va Bene</i> (meaning 'going well') is styled after a typical, neighbourhood Italian trattoria, serving traditional authentic cuisine in a rustic 'farmhouse' designed venue in the heart of Lan Kwai Fong, Hong Kong's trendiest nightlife district.</p>
Design Concept	<p>Rustically designed in the style of a Tuscan farmhouse by award-winning New York architect Tony Chi with frescoes, murals, warm wooden floors, terracotta tiles and pots. <i>Va Bene</i> also features a private room with a specially commissioned trompe l'oeil mural by Andrea and Timothy Biggs, two of New York's leading faux-finish painters. The private room is separated from the main dining area by a floor to ceiling wood and glass cabinet displaying the restaurant's outstanding wines.</p>
Signature Features	<p>Signature bread basket of home-baked grissini and herbed flatbread served with tomato and onion salad, olive oil and balsamico vinegar.</p> <p>Home made Italian <i>biscotti</i> served with freshly brewed Italian coffee</p>
Menu	<p>An outstanding menu of regional Italian trattoria fare features appetizer choices such as <i>Carpaccio di manzo con rucola, tartufo Nero e Parmigiano</i> (Beef carpaccio with black truffle puree, rocket leaves and fresh parmesan, HK\$148), <i>Carciofi alla Giudea</i> (Farm-baby artichokes sautéed in extra virgin olive oil and garlic, HK\$128) and <i>Prosciutto di Parma e melone</i> (Parma Ham with melon, HK\$148).</p> <p>Main courses include <i>Costoletta alla Milanese con rucola e pomodori Tarantini</i> (Veal cutlet "Milanese" style served with rocket leaves and cherry tomatoes, HK\$298), <i>Carre d'agnello con purea di patate, salsa all'anice e indivia brasata</i> (Roasted rack of lamb served with potato puree, anise sauce and braised endives, HK\$278) and <i>Filetto di branzino con salsa di acciughe e limone, servito con asparagi verdi saltati</i> (Pan fried sea bass with anchovies and lemon sauce, served with sauteed green asparagus, HK\$258). Plus seasonal seafood and classic pastas, traditional Italian desserts and farmhouse cheeses.</p> <p>Pasta and risotto dishes feature homemade pasta with a variety of tempting sauces.</p>

Wine List	Impressive wine cellar of handpicked regional Italian and French wines, champagnes and grappas	
Cuisine	Authentic trattoria cuisine from across Italy's regions	
Location	G/F, 17 – 22 Lan Kwai Fong, Central, Hong Kong	
Capacity	Main Dining Room	80
	Bar	10
	Private Dining Room	20
Parking	Valet parking, HK\$80, dinner until midnight	
Attire	Smart casual	
Opening hours	12 noon -2:30pm, Mon – Sat 6:30pm to 11:30pm, Mon – Sat 6:00pm to 11:00pm, Sun & public holidays (last orders at midnight on Friday and Saturday)	
Credit Cards	All major credit cards accepted	
Reservations	Tel: (852) 2845-5577	Fax: (852) 2845-5511
Email	contactus@gaiagroup.com.hk	
Date opened	1990	
Restaurant Manager	Jack Gonsalves	
Executive Chef	Paolo Federici	
The Chef (Bio)	<p>Born in a neighbouring town to Milan in the North West of Italy, Chef Paolo Federici's passion for traditional regional Italian cuisine owes as much to his formal culinary training in his home region of Lombardy as his subsequent experience in restaurants across Italy.</p>	

From the chic to the prestigious, Chef Federici honed his skill in five-star settings including the smart Italian ski resort of Madonna di Campiglio and the world renowned Grand Hotel Villa Feltrinelli on the shores of Lake Garda before arriving in Hong Kong in 2007.

As Executive Chef of one of Hong Kong's longest established trattorias, Chef Federici brings to life his commitment to classic Italian regional cuisine with menus that showcase the country's diverse culinary traditions.

Private Events

Va Bene offers a superb setting in which to host corporate, private or semi private luncheon, dinner and cocktail parties.

Features include:

Main Dining Room	80
Bar	10
Private Dining Room	20

Off-site catering service is also available.

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For more information, contact:

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