

2 Courses HK\$528 | 3 Courses HK\$618 | 4 Courses HK\$738

## STARTERS

- BBQ pulled pork maritozzi sandwich  
with crispy crackling and chives (3 pieces)  
手撕豬肉意大利包
- ✓ Eggplant Parmigiana with parmesan cheese  
foam and basil oil  
焗烤千層茄子配帕瑪森芝士及羅勒油
- Grilled octopus salad with baby gem,  
confit potato, grapefruit and crispy parma ham  
烤八爪魚沙拉配羅馬生菜苗、西柚油封薯仔及帕瑪火腿碎
- Tuscan seafood soup  
意式海鮮湯
- ✓ Burrata with heirloom cherry tomatoes,  
plums and basil pesto  
水牛芝士配李子、車厘茄及羅勒香草醬
- ✓ Beetroot and avocado salad with  
quinoa, baby gems, orange and goats cheese  
牛油果紅菜頭沙拉配藜麥、羅馬生菜苗、橙、羊奶芝士
- ✓ Red prawn carpaccio  
with pickled onion jam, spicy pistachio and aioli +\$50  
薄切紅蝦配蒜蓉蛋黃醬、醃製洋蔥醬及辛辣開心果
- ✓ Table side Fassona beef tartare +\$50  
意式生牛肉他他

## PASTA E RISOTTO

- ✓ Risotto with saffron and osso buco  
意式燴牛膝配番紅花意大利飯
- Homemade wagyu beef cheek ravioli  
with porcini mushroom and veal jus  
自家製和牛面頰雲吞配牛肝菌及燒肉汁
- Paccheri with spicy oxtail ragu  
香辣牛尾肉醬大通粉
- Seafood risotto with prawns,  
mussels, clams and squid  
海鮮意大利飯
- ✓ Spinach and ricotta ravioli with black truffle  
菠菜奶酪雲吞配黑松露
- ✓ Lobster and lime linguine +\$88  
龍蝦青檸意大利扁麵

## MAIN COURSE

- Tomato and ginger marinated  
smoked half chicken  
蕃茄薑汁烤燻雞 (半隻)
- Roasted halibut with  
caponata and puttanesca  
烤比目魚柳配鯷魚蕃茄醬及西西里燻菜
- 450g breaded veal "Elephant ear" cutlet  
with semi-dried tomato, fried rosemary  
and smoked salt +\$258 (for 2)  
意式炸小牛排伴乾蕃茄配  
煙海鹽迷迭香 - 450 克
- ✓ Suckling pig with apricot puree,  
red skin potatoes mille-feuille,  
cauliflower and veal jus  
油封乳豬配杏桃果泥及千層紅薯  
伴椰菜花及燒肉汁
- ✓ Flaming salt baked sea bass with vegetable  
caponata and salmoriglio sauce +\$388 (for 2)  
鹽焗海鱸魚配西西里燻菜及香草油醋
- 300g grilled Australian  
rib-eye, red wine jus +\$188  
300g 澳洲肉眼牛扒伴紅酒汁

### SIDE DISHES +\$58

- ✓ Roasted potato with black truffle  
黑松露新薯
- Pan-fried french beans with cured pork cheek  
香煎法邊豆配風乾豬面頰肉
- ✓ Sautéed spinach with garlic and chilli  
香蒜炒菠菜
- ✓ Datterini tomato and shallot salad  
意大利車厘茄紅蔥頭沙律

### DESSERT

- ✓ Tableside tiramisu' (Classic / Pistachio / Hazelnut) +\$38  
意大利芝士蛋糕 (經典/開心果/榛子)
- Custard profiteroles with chocolate  
朱古力吉士忌廉泡芙
- ✓ Sicilian cannoli pastry, ricotta, pistachio  
西西里芝士開心果捲心脆餅
- Dark chocolate ganache Easter egg with mint  
cream and strawberry mousse rabbit +\$38  
黑巧克力奶油復活蛋配薄荷忌廉和士多啤梨慕斯復活兔
- Chocolate mousse with salted caramel  
海鹽焦糖朱古力慕絲杯
- Selection of homemade gelato and sorbets  
Ask your server for the available selection  
自家製意大利雪糕及雪葩 single scoop +\$50 / three scoops +\$120

✓ Vegetarian    ✓ Signature dish

Please let us know if you have any food allergies or special dietary requirements. Team Vista is happy to accommodate you.  
Minimum requirement per person to order a 2-courses set. All prices are subject to 10% service charge