

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

STARTERS- \$288

- BBQ pulled pork maritozzi sandwich with crispy crackling and chives (3 pieces)
- ✓ Burrata with heirloom cherry tomatoes, plums and basil pesto
水牛芝士配梨子、車厘茄及羅勒香草醬
- ✓ 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
- ✓ 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、羊奶芝士碎
- 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
- ✓ Red prawn carpaccio with pickled onion jam, spicy pistachio and aioli +\$50
薄切紅蝦配蒜泥蛋黃醬、醃製洋葱果醬及辛辣開心果
- Tuscan seafood soup
意式海鮮湯
- ✓ Table side Fassona beef tartare +\$50
意式生牛肉他他

PASTA E RISOTTO- \$338

- ✓ Risotto with saffron and osso buco
番紅花意式燴牛膝意大利飯
- Homemade wagyu beef cheek ravioli with porcini mushroom and veal jus
自家製和牛面頰肉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- \$488

- Tomato and ginger marinated smoked half chicken
蕃茄薑汁烤燻雞 (半隻)
- Cod fish fillet with white asparagus, pickled vegetables and mussel tomato sauce
鱈魚配白蘆筍、醃漬蔬菜及青口番茄醬
- 450g breaded veal "Elephant ear" cutlet with semi-dried tomato, fried rosemary and smoked salt +\$258 (for 2)
意式炸牛小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仔伴椰菜花及燒肉汁
- ✓ 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 (VE)
香蒜炒菠菜

Datterini tomato and shallot salad (VE)
意大利車厘茄紅蔥頭沙律

DESSERT
\$128

✓ 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

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 (VE) Vegan ✓ Signature dish

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