



2 Courses HK\$528 | 3 Courses HK\$628 | 4 Courses HK\$788

STARTERS

Tuscan seafood soup
意式海鮮湯

Table side Fassona beef tartare +\$50
意式生牛肉他他

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

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

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

Beetroot and avocado salad with quinoa, baby gems, orange and goat cheese
牛油果紅菜頭沙拉配藜麥、羅馬生菜苗、橙、羊奶芝士碎

BBQ pulled pork maritazzi sandwich with crispy crackling and chives (3 pieces)
手撕豬肉意大利包 (3件)

Red prawn carpaccio with pickled onions jam, spicy pistachio and aioli +\$50
薄切紅蝦配蒜泥蛋黃醬、醃製洋蔥果醬及辛辣開心果

PASTA E RISOTTO

Lobster and lime linguine +\$88
龍蝦青檸意大利扁麵

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

Seafood risotto with prawns, mussels, clams and squid
海鮮意大利飯

Paccheri with spicy oxtail ragu
香辣牛尾肉醬大通粉

Spinach and ricotta ravioli with black truffle
菠菜奶酪雲吞配黑松露

Risotto with saffron and osso buco
番紅花意式燴牛膝意大利飯

MAIN COURSE

250g breaded veal "milanese" cutlet with semi-dried tomato, fried rosemary and smoked salt +\$88
意式炸牛小排伴乾蕃茄配煙海鹽迷迭香 - 250 克

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

Suckling pig with apricot puree, red skin potatoes millefeuille, 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

Tomato and ginger marinated smoked half chicken
蕃茄薑汁烤燻雞 (半隻)

Flaming salt baked sea bass with vegetable caponata and salmoriglio sauce +\$388
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

Tablesides tiramisu' (Classic / Pistachio / Hazelnut)
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