

STARTERS 前菜

Italian Antipasti Platter \$248

意式前菜拼盤

Prosciutto, Coppa Ham, Salami, Mozzarella Bufala, Olives, Confit pepper, Artichoke, Roasted Cherry Tomatoes 意大利燻火腿, 豬頸肉火腿, 沙樂美香腸, 意大利水牛芝士, 橄欖, 油封甜椒, 朝鮮薊, 烤車厘茄

Grilled Mediterranean Octopus  \$228

烤地中海章魚

Chorizo, Pumpkin Puree, Mixed Herb Sauce 西班牙辣肉腸, 南瓜蓉, 意式青醬

Beef Carpaccio  \$208

生牛肉片

Homemade Pesto, Sun-dried Tomatoes, Arugula, Parmesan 自家制羅勒青醬, 蕃茄乾, 芝麻菜, 巴馬臣芝士

Sautéed Fresh Mussels & Clams   \$208

炒鮮青口及蜆肉

Choose one: 以下選一:

White Wine Cream Sauce 白酒忌廉汁

Spicy Tomato Garlic Sauce 辣蕃茄蒜汁

Burrata di Bufala  \$188

意大利軟芝士

Heirloom Tomatoes, Basil, Extra Virgin Olive Oil 原種蕃茄, 羅勒, 特級初榨橄欖油

Verdure Alla Griglia \$188

意大利烤雜菜

Roasted Mixed Root Vegetable, Parma Ham, Balsamico Dressing 烤根莖雜菜, 帕爾馬火腿, 橄欖黑醋汁

Caesar Salad  \$168

凱撒沙律

Baby Lettuce, Parmesan, Bacon, Crouton Caesar Dressing 生菜, 巴馬臣芝士, 煙肉, 烤麵包粒, 凱撒沙律醬



Chef Recommendations 廚師推介



Vegetarian 素食



Gluten-free 無麩質

All price are subject to 10% service charge
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SOUPS 湯

Zuppa Di Aragosta \$168
龍蝦湯

Lobster, Grappa 龍蝦, 意式白蘭地

Minestrone \$138
意大利雜菜湯

Vegetable, Tomato Broth 蔬菜, 蕃茄湯

PASTAS & RISOTTOS 意大利麵及飯

Pappardelle Con Carabineros  \$338
西班牙紅蝦闊條麵

Homemade Pappardelle, Lobster Sauce, Basil, Lobster Oil 自家製闊條麵, 龍蝦汁, 羅勒, 龍蝦油

Linguine Alla Vongole in Rosso  \$248
蕃茄蜆肉扁意粉

Fresh Clams, Garlic, Basil, Cherry Tomatoes 蜆肉, 蒜, 羅勒, 車厘茄

Risotto Truffle & Porcini Mushrooms \$228
牛肝菌松露意大利飯

Porcini Mushroom, Parmesan, White Wine 牛肝菌, 巴馬臣芝士, 白酒

Ravioli Ricotta Cheese & Crab  \$208
自家製乳清蟹肉意式雲吞

Spinach, Lemon, Sage, Parmesan 菠菜, 檸檬, 鼠尾草, 巴馬臣芝士

Meat Ball Fusilli Bucati \$188
肉丸意大利螺旋意粉

Tomato Sauce, Parmesan, Basil 蕃茄醬, 巴馬臣芝士, 羅勒

Spaghetti Carbonara \$188
蛋黃煙肉意粉

Sautéed Guanciale, Egg Yolk, Parmesan, Black Pepper 炒風乾豬面頰肉, 蛋黃, 巴馬臣芝士, 黑胡椒

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NEAPOLITAN PIZZAS 拿坡里薄餅

(Preparation time 25 minutes)

Salsiccia Nduja  \$188

辣肉腸薄餅

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Sausage, Nduja 聖馬扎諾番茄, 阿傑羅拉水牛芝士, 香腸, 意大利辣肉腸

Vegetarian \$188

素菜薄餅

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Baby Spinach, Mushrooms, Olives, Tomato 聖馬扎諾番茄, 阿傑羅拉水牛芝士, 菠菜苗, 蘑菇, 橄欖, 蕃茄

Prosciutto E Rucola \$188

意大利燻火腿芝麻菜薄餅

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Prosciutto, Pecorino, Arugula

聖馬扎諾番茄, 阿傑羅拉水牛芝士, 意大利燻火腿, 羊奶芝士, 芝麻菜

Quattro Formaggi \$188

四式芝士薄餅

Agerola Fior di latte Mozzarella, Gorgonzola, Pecorino, Ricotta, Walnut, Honey 阿傑羅拉水牛芝士, 藍芝士, 羊奶芝士, 乳清芝士, 核桃, 蜜糖

Margherita   \$168

蕃茄羅勒薄餅

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Basil, Extra Virgin Olive Oil 聖馬扎諾番茄, 阿傑羅拉水牛芝士, 羅勒, 初榨橄欖油



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MAINS 主菜

Bistecca Alla Fiorentina  \$988

佛羅倫斯 T 骨扒

Rocket Salad, Cherry Tomato 芝麻菜沙律, 車厘茄

Pistachio & Herb Crusted Lamb Rack \$388

開心果香草羊架

Smashed Greek Lemon Potatoes, Rosemary Red Wine Sauce 橄欖檸檬撞薯蓉, 迷迭香紅酒汁

Spigola Al Forno \$328

烤焗海鱸魚

Whole Sea Bass, Lemon, Black Olives, Tomatoes, Potatoes 原條海鱸魚, 檸檬, 黑橄欖, 蕃茄, 薯仔

Roasted Italian Spring Chicken   \$288

烤意大利春雞

Mediterranean Roasted Vegetable, Garlic Butter Sauce 地中海式烤蔬菜, 蒜香牛油汁

Braised Lamb Shank \$288

紅燒羊膝

Fresh Black Truffle, Saffron Risotto 黑松露, 藏紅花意大利飯

Eggplant Parmigiana  \$228

芝士焗千層茄子

Deep-Fried Eggplant, Tomatoes, Mozzarella 炸茄子, 蕃茄, 水牛芝士

SIDES 配菜

Grilled Asparagus 烤蘆筍   \$68

Sautéed Mushrooms 炒雜蘑菇   \$68

Mashed Potatoes 薯蓉 \$68

Deep-Fried Mozzarella Stick 炸水牛芝士條 \$68

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DESSERTS 甜品

Tiramisu  \$98

意式芝士蛋糕

Mascarpone, Coffee, Lady Finger, Marsala, Egg Yolk 意式軟芝士, 咖啡, 手指餅, 瑪莎拉酒, 蛋黃

Italian Diplomatico Cake \$88

意式外交官蛋糕

Strawberry Compote, Custard Cream, Puff Pastry
士多啤梨蜜餞, 吉士忌廉, 酥皮

Panna Cotta \$78

意式奶凍

Homemade Raspberry Coulis 自製紅桑莓醬

Italian Gelato Served with Mixed Berries \$68 / Scoop

意式雪糕 配雜莓

Chocolate / Coffee / Hazelnut / Lemon 朱古力 / 咖啡 / 榛子 / 檸檬



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Sparkling Wine

	Gls	Btl
Franciacorta Cuvee Prestige Edizione 46. Ca' del Bosco, Lombardy, N.V.	\$198	\$990
Prosecco DOC, Chiaro Veneto, N.V.	\$108	\$540
Rose Brut, Sacchetto, Veneto, N.V.	\$108	\$540

White Wine

Collio Pinot Grigio, LIVON, Friuli, 2022	\$98	\$490
Pinot Grigio, LAMURA, Sicily, 2021	\$98	\$490
Vermentino, ATILIUS, Toscane, 2022	\$98	\$490
Gavi DOCG, CANTINE VOLPI, Piedmont, 2022	\$108	\$540

Red Wine

Merlot, LIVON, Friuli, 2018	\$98	\$490
Nero d'Avola, LAMURA, Sicily, 2021	\$98	\$490
Chianti Riserva DOCG, ATILIUS, Toscane, 2018	\$108	\$540
Barbera D'Asti, DAMILANO, Piedmont, 2021	\$118	\$590

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Champagne	BTI
Larmandier-Bernier, Latitude, Extra Brut, Champagne, N.V.	\$1,188
H.Billiot, Brut, Reserve, Grand Cru, Champagne, N.V.	\$988

White Wine - Italy

Pinot Grigio, Elena Walch, Castel Ringberg, Alto Adige, 2018	\$788
Carricante, Benanti, Etna Bianco, Terre Siciliane, 2016	\$588
Benito Ferrara, Fiano di Avellino, Campania, 2010	\$588

White Wine – France

Domaine Alain Chavy, Puligny-Montrachet, 1er Cru, Les Clavoillons, Burgundy, 2015	\$1,588
Domaine Long-Depaquit, Albert Bichot, Chablis, 1er Cru, Les Vaillons, Burgundy, 2016	\$988

White Wine – U.S.A.

Chardonnay, Grgich Hills, Estate Grown, Napa Valley, 2013	\$1,088
Sauvignon Blanc, Somerston, Napa Valley, 2011	\$988
Muscat Blanc, Kokomo, Timber Crest Vineyard, Dry Creek Valley, 2015	\$588
Grenache Blanc, Priest Ranch, Napa Valley, 2015	\$588

White Wine – Australia

Chardonnay, Pierro, Margaret River, 2016	\$1,288
Sauvignon Blanc, Shaw And Smith, Adelaide Hills, 2018	\$568
Semillon, Torbreck Woodcutter's, Barossa Valley, 2016	\$468

White Wine – New Zealand

Chardonnay, Greywacke, Marlborough, 2014	\$738
Riesling, Rippon, Central Otago, 2016	\$568
Sauvignon Blanc, Churton, Marlborough, 2020	\$528

White Wine – Hungary

Furmint, Mad Tokaj, Szent Tamás, 2015	\$428
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Dessert Wine – Italy

Trebbiano, San Felice, Vin Santo del Chianti Classico, Tuscany, 2009 (375ml)	\$598
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Red Wine - Italy

Antinori, Tignanello, Tuscany, 2015	\$2,288
San Felice, Campogiovanni Brunello di Montalcino, Tuscany, 2012	\$1,188

Red Wine - France

Château Pichon Longueville, Comtesse de Lalande, Pauillac, Grand Cru, 2003	\$4,388
Domaine de Montille, Volnay 1er Cru, Les Brouillards, Burgundy, 2011	\$1,888
Les Pagodes De Cos, Cos d'Estournel, Saint Estephe, 2012	\$1,088
Roger Sabon, Chateaneuf du Pape, Les Olivets, Rhône Valley, 2015	\$688
Les Haut-Médoc, Château Giscours, Haut-Médoc, 2015	\$628

Red Wine — U.S.A.

Cabernet Sauvignon, Chateau Montelena, Napa Valley, 2013	\$1,388
Zinfandel, Mantra, Old Vines Reserve, Alexander Valley, 2013	\$738

Red Wine — Australia

Shiraz, Kilikanoon, Oracle, Clare Valley, 2009	\$1,488
Shiraz, By Farr, Geelong, 2011	\$1,288
Pinot Noir, Paringa Estate, Mornington Peninsula, 2017	\$588

Red Wine — New Zealand

Merlot, Ata Rangi, Celebre, Martinborough, 2014	\$668
Bordeaux Blend, Te Mania, Three Brothers, Nelson, 2015	\$488
Merlot, Tahuna, Hawke's Bay, 2016	\$428

Red Wine — Hungary

Bordeaux Blend, Bock, Royal Cuvée, Villány, 2013	\$668
Bordeaux Blend, Tiffán's, Lucia Cuvée, Villány, 2009	\$688

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