

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

-  Milk 牛奶及其制品
-  Molluscs 軟體類
-  Nuts 堅果
-  Shellfish 貝殼類
-  Vegetarian 素食者
-  Gluten Free 無麩質
-  Gluten 穀物(含麩質)
-  Chef Recommendations 廚師推介

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 \$328

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

 Milk 牛奶及其制品  Molluscs 軟體類  Vegan 纯素食者  Celery 芹菜

 Gluten 穀物(含麩質)  Shellfish 貝殼類  Vegetarian 素食者  Egg 雞蛋

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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

-  Vegetarian 素食者
-  Milk 牛奶及其制品
-  Gluten 穀物(含麩質)
-  Nuts 堅果
-  Chef Recommendations 廚師推介

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MAINS 主菜

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

Grilled Beef Oyster Blade Steak \$368

烤嫩牛肩扒  

Roasted Cajun Potatoes, Haricot Beans, Port Rosemary Sauce 卡真焗薯, 白腰豆, 砵酒迷迭香汁

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

Pan Fried Sea Bass Fillet \$278

香煎海鱸魚柳   

Clams, Mashed Potatoes, Seasonal Vegetables, Saffron Lemon Sauce 蜆肉, 薯蓉, 時令蔬菜, 藏紅花檸檬汁

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 炸芝士條   \$68

 Milk 牛奶及其制品

 Nuts 堅果

 Mustard 芥末

 Fish 魚類

 Vegetarian 素食者

 Gluten Free 無麩質

 Gluten 素食者

 Chef Recommendations 廚師推介



Sea Bass comes from an ASC certified responsible farm. www.asc-aqua.org

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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 Zuccotto Cake \$88

意大利圓頂蛋糕    

Ricotta Cheese, Amaretto Liqueur, Vanilla Sponge
乳清芝士, 杏仁味利口酒, 雲呢拿海綿蛋糕

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

-  Gluten 穀物(含麩質)
-  Milk 牛奶及其制品
-  Egg 雞蛋
-  Fish 魚類
-  Nuts 堅果
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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	Btl
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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