

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

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

Pan-seared Foie Gras \$208
香煎鵝肝   

Brandy Caramelized Apple, Homemade Brioche
白蘭地焦糖蘋果, 自家製法式奶酥麵包

Grilled Mediterranean Octopus \$198
烤地中海章魚  

Potatoes, Capers, Black Olives, Cherry Tomatoes, Basil, Haricot Bean, Lemon Dressing
馬鈴薯, 水瓜榴, 黑橄欖, 車厘茄, 羅勒, 法邊豆, 檸檬汁

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

Pork Vitello Tonnato \$188
意式豬柳吞拿魚汁   

Thin-sliced Pork Tenderloin, Tuna, Capers, Anchovies, White Wine, Mayo, Caper Berries
薄切豬柳, 吞拿魚, 水瓜榴, 銀魚柳, 白酒, 蛋黃醬, 水瓜榴果

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
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences
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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  
Vegetables, Tomato Broth
蔬菜, 蕃茄湯

NEAPOLITAN PIZZAS 拿坡里薄餅
(Preparation time 25 minutes)

Guanciale E Pecorino \$188
風乾豬面頰肉羊奶芝士薄餅  
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Red Onion, Basil
蕃茄, 水牛芝士, 紅洋葱, 羅勒

Vegetarian \$188
素菜薄餅   
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Baby Spinach, Mushrooms, Olives
蕃茄, 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
蕃茄, 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
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
蕃茄, 水牛芝士, 羅勒, 初榨橄欖油



Vegetarian 素食者
Gluten 穀物(含麩質)



Chef Recommendations 廚師推介



Milk 牛奶及其制品



Nuts 堅果

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PASTAS & RISOTTOS 意大利麵及飯

Homemade Spaghetti, Italian Gambero Rosso \$358

自家製意大利長意粉, 意大利紅蝦    

Green Zucchini, Lemon Zest

意大利青瓜, 檸檬皮

Linguine Alla Vongole \$248

蜆肉扁意粉  

Clams, Garlic, Basil, Chili, White Wine

蜆肉, 蒜, 羅勒, 辣椒, 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

Asparagus Risotto \$188

蘆筍意大利飯   

Crème Fraiche, Parmesan

酸忌廉, 巴馬臣芝士

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 純素食者  Celery 芹菜

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

 Chef Recommendations 廚師推介

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MAINS 主菜

Herb-crusted Lamb Rack, Pistachio \$388

開心果香草羊架

Greek Lemon Mashed Potatoes, Rosemary Red Wine Sauce
橄欖檸檬薯蓉, 迷迭香紅酒汁

Grilled Beef Tenderloin \$368

烤牛柳

Mashed Potatoes, Grilled Pesto Vegetables, Dijon Cream Sauce
薯蓉, 羅勒青醬烤蔬菜, 芥末忌廉汁

Roasted Italian Spring Chicken \$288

烤意大利春雞

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

Braised Lamb Shank \$288

燴羊膝

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

Baked Cod Fish Fillet \$278

焗鱈魚柳

Rocket Salad, Polenta Cake, Lobster Grappa Reduction
薯蓉芝麻菜沙律, 忌廉玉米糊餅, 龍蝦意式白蘭地濃汁

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



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org

MSC-C-50002

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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

Torta di Grano Saraceno \$88

意大利傳統蕎麥蛋糕    

Buckwheat, Hazelnuts, Cinnamon, Blueberry Jam
蕎麥, 榛子, 肉桂, 藍莓醬

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
-  Vegetarian 素食者
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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

Larmandier-Bernier, Latitude, Extra Brut, Champagne, N.V.	Btl \$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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