

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

Pan-seared Foie Gras \$228
香煎鴨肝   

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

Beef Carpaccio \$218
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

Burrata Prosciutt \$188
意大利軟芝士燻火腿   

Heirloom Tomatoes, Basil, Balsamic Dressing
原種蕃茄、羅勒、意大利黑醋汁

Tuna Tartare \$188
吞拿魚他他  

Avocado, Capers, Red Onion, Cucumber, Lemon Olive Oil
牛油果、水瓜榴、紅洋蔥、意大利青瓜、檸檬橄欖油

Caesar Salad \$148
凱撒沙律   

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

Deep-fried Mozzarella Stick \$88
炸芝士條  

Tomato Sauce
蕃茄汁

-  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

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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

Creamy Roasted Pumpkin, Cherry Tomato Soup

\$88

忌廉烤南瓜車厘茄湯   

Pumpkin Seed, Paprika, Tomato Oil

南瓜籽、紅椒粉、蕃茄油

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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

Prosciutto E Funghi \$188

意大利燻火腿蘑菇薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Prosciutto, Mushrooms
蕃茄、水牛芝士、意大利燻火腿、蘑菇

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

Carbonara \$188

卡邦尼薄餅    

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Bacon, Cooked Ham, Onion, Egg, Parmesan
蕃茄、水牛芝士、煙肉、熟火腿、洋葱、蛋、巴馬臣芝士

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、特級初榨橄欖油



Vegetarian 素食者



Chef Recommendations 廚師推介



Milk 牛奶及其制品



Gluten 穀物(含麩質)



Nuts 堅果

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PASTAS & RISOTTOS 意大利麵及飯

Linguine Alla Vongole \$248

蜆肉扁意粉   

Clams, Garlic, Basil, Chili, White Wine

蜆肉、蒜、羅勒、辣椒、白酒

Confit Duck Foie Gras Ravioli \$248

油封鴨肉鵝肝意式雲吞   

Duck Meat, Caramelized Onions, Mushrooms

鴨肉、焦糖洋蔥、蘑菇

Scallop Risotto \$218

帶子意大利飯   

Squid Ink, Parmesan Sauce

墨魚汁、巴馬臣芝士汁

Mushrooms Risotto, Rocket Salad \$198

蘑菇意大利飯, 芝麻菜沙律   

Porcini, Assorted Mushrooms, Black Truffle Paste, Parmesan

牛肝菌、雜蘑菇、黑松露醬、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

Homemade Mafalde Pasta \$188

自家製波浪寬麵     

Spinach, Cherry Tomatoes, Burrata, Pecorino, Romesco Sauce

菠菜、車厘茄、意大利軟芝士、羊奶芝士、紅椒堅果醬

 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

Pistachio Herbed-crusted Lamb Rack \$388

開心果香草羊架    

Mashed Potatoes, Mushroom Sauce
薯蓉、蘑菇汁

Braised Beef Short Ribs \$348

燴牛仔骨    

Mashed Potatoes, Grilled Broccoli, Olive Tomato Sauce
薯蓉、烤西蘭花、橄欖蕃茄汁

Pan-seared Seabass Fillet \$298

香煎鱸魚柳      

Roasted Seasonal Vegetables, Saffron Cream Sauce
烤時令蔬菜、藏紅花忌廉汁

Italian Roasted Spring Chicken \$288

意式烤春雞  

Leek, Garlic Risotto, Sun-Dried Toamtoes, Fried Crispy Garlic
京蔥香蒜意大利飯、蕃茄乾、炸脆蒜

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, Pecorino \$68

烤蘆筍、羊奶芝士 

Sautéed Mushrooms 炒蘑菇 

Mashed Potatoes 薯蓉  

French Fries, Mayo 薯條、蛋黃醬 \$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  Soybean 大豆及其制品
 Chef Recommendations 廚師推介  Seafood with this mark comes from an MSC
MSC-C-52858 certified sustainable fishery. www.msc.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

Lattaiolo \$88

意式烤布丁   

Milk, Egg Yolk, Cinnamon, Lemon Zest, Vanilla Sauce
鮮奶、蛋黃、肉桂、檸檬皮、雲呢拿汁

Panna Cotta \$78

意式奶凍  

Homemade Raspberry Coulis
自製紅桑莓醬

Ice Cream Served with Mixed Berries \$68 / Scoop

雪糕 配雜莓 

Vanilla / Chocolate / Strawberry
雲呢拿 / 朱古力 / 草莓

 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
 Chef Recommendations 廚師推介

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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

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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

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

Red Wine - New Zealand

Merlot, Ata Rangi, Celebre, Martinborough, 2014	\$668
Bordeaux Blend, Te Mania, Three Brothers, Nelson, 2015	\$488

Red Wine - Hungary

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

Dessert Wine - Italy

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