

LUNCH MENU

2 COURSES
HK\$288 PER PERSON

3 COURSES
HK\$388 PER PERSON

 CHEF'S SIGNATURE

 VEGETARIAN

STARTER | 前菜

 SEASONAL VEGETABLE SOUP
"MINISTRONE"
夏季意式雜菜湯

CLASSIC BEEF TARTARE
經典生牛肉他他 | +\$98

ARTISANAL BURRATA FROM PUGLIA
WITH 12-MONTH PARMA HAM
自家製普利亞布袋芝士配12個月風乾巴馬火腿

 PANZANELLA SALAD WITH
BUFFALO MOZZARELLA AND
SEASONAL VEGETABLES
意式番茄麵包沙律配水牛芝士及時令蔬菜

PASTA | 意粉

PENNE WITH ITALIAN LUGANEGA
SAUSAGE RAGU AND TOMATO SAUCE
意大利豬肉腸番茄肉醬長通粉

 LINGUINE WITH CLAMS
辣蜆肉扁意粉

 SPAGHETTI WITH FRIED
ZUCCHINI "NERANO" STYLE
炸翠玉瓜意粉

 HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE AND PARMESAN CHEESE
自家製黑松露巴馬臣芝士意粉 | +\$98

MAIN COURSE | 主食

ROASTED SALMON WITH
PESTO SAUCE AND GREEN BEANS
香烤三文魚配意式青醬及青豆

CHICKEN "SALTIMBOCCA" WITH PARMA
HAM, SAGE AND MASHED POTATOES
意式巴馬火腿雞肉捲配鼠尾草及薯蓉

 EGGPLANT PARMIGIANA
意式焗千層茄子

AUSTRALIAN WAGYU RIB-EYE
WITH HIS OWN GRAVY
澳洲和牛肉眼扒配牛肉汁 | +\$198

SIDE DISH ADD-ONS | 配菜

 ROASTED NEW POTATOES
烤薯仔 | +\$58

 DAILY VEGETABLES
是日精選蔬菜 | +\$58

DESSERT ADD-ONS | 甜品

 CLASSIC TIRAMISU
經典意大利芝士蛋糕 | +\$58

SELECTION OF HOMEMADE
GELATO AND SORBETS
自家製意式雪糕及雪葩 | +\$38/SCOOP球

ASSORTED MINI TIRAMISU
CONES (6 FLAVOURS)
雜錦迷你意大利芝士蛋糕筒 (6款口味) | +\$58

HOMEMADE ITALIAN BUBBLE TEA – LEMON OR PEACH / REGULAR OR BROWN SUGAR PEARL
自家製珍珠茶–可選檸檬或桃味 / 原味或黑糖珍珠 | +\$38

10% SERVICE CHARGE