



2 COURSES
HK\$458 PER PERSON

3 COURSES
HK\$528 PER PERSON

4 COURSES
HK\$598 PER PERSON



AUTUMN ALC



MUSHROOM



CHEF'S SIGNATURE



VEGETARIAN

STARTERS

前菜

BURRATA WITH PARMA HAM AND FIGS
布袋芝士配巴馬火腿和無花果



VITELLO TONNATO
意式吞拿魚醬小牛肉



FRIED PRAWNS, SQUID AND
BROCCOLINI WITH ROASTED
GARLIC MAYONNAISE
酥炸大蝦、魷魚及西蘭花配烤蒜蛋黃醬

BABY OCTOPUS WITH PEAS
IN SPICY TOMATO SAUCE
小八爪魚配青豆及辣味番茄醬



DEEP FRIED MIX MUSHROOM,
VEAL BRAIN AND SWEETBREAD
酥炸什菌、牛仔腦及小牛胸線



ROASTED CAULIFLOWER SALAD
WITH POMMEGRENAD AND FETA
烤椰菜花沙律佐石榴及菲達芝士



BEEF TARTARE ROCHER, HAZELNUT
CREAM, EGG YOLK AND GIROLLES
生牛肉他他，榛子奶油，蛋黃和黃油菌
+\$88



MUSHROOM SOUP
蘑菇湯

PASTA AND RISOTTO

意粉及意大利飯



LINGUINE WITH CLAMS
辣蜆肉扁意粉



HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE AND PARMESAN CHEESE
自製寬扁麵配黑松露及巴馬臣芝士
+\$98

MEZZE MANICHE "ALLO SCOGLIO",
WITH SCALLOPS, PRAWNS, SQUID,
MUSSELS AND CLAMS
海鮮直管意粉配扇貝、蝦、魷魚、青口和蜆肉
+\$38



"RAVIOLO ARROTOLATO",
BIG RAVIOLO FILLED WITH
MIX MUSHROOMS, MOREL SAUCE,
CHESTNUT AND BLACK TRUFFLE
義大利餛飩 (什菌，牛肝菌醬，栗子和黑松露)

FUSILLI ALLA GENOVESE, BRAISED
BEEF AND CARAMELIZED ONION
焦糖洋蔥燉牛肉螺絲粉



HOMEMADE TORTELLINI FILLED WITH
CARBONARA, PARMESAN SAUCE
AND CRISPY GUANCIALE
卡邦尼巴馬臣芝士意大利雲吞伴酥脆豬頰肉



CHEF'S CRISPY LASAGNA, ONE LAYER
(TRADITIONAL BOLOGNESE OR VEGETARIAN)
FOR TWO
肉醬千層麵 (2位用)

SICILIAN RED PRAWNS RISOTTO WITH
STRACCIATELLA AND PISTACHIO
西西里紅蝦燴飯配絲翠奇亞芝士及開心果
+\$98



ROASTED GNOCCHI
PUMPKIN PURÉE, PARMESAN
CRUMBLE AND PUMPKIN SEEDS
烤薯仔麵糰配南瓜泥、巴馬臣芝士脆粒及南瓜籽

MAIN COURSE

主食



BREADED VEAL CUTLET
"ELEPHANT EAR" WITH SEA SALT AND
ROSEMARY, 450G | FOR TWO
意式炸小牛肉伴海鹽-450克 (2位用)
+\$258

GRILLED AUSTRALIAN WAGYU
RIB-EYE – 300G
澳洲和牛肉眼扒 – 300克
+\$188



ROASTED BLACK COD WITH PARMA HAM,
CABBAGE AND SAFFRON BOUILABAISSEL
香烤黑鱈魚配巴馬火腿、椰菜及番紅花海鮮湯

GRATINATED KING PRAWNS
焗烤大虎蝦

ROASTED LAMB RACK WITH PARSNIP AND
BRAISED ONION PEARL IN RED WINE
烤羊架配蘿蔔及紅酒燉珍珠洋蔥



EGGPLANT PARMIGIANA
意式焗千層茄子

1 KG AUSTRALIAN T-BONE FOR TWO
澳洲T骨牛排 (2位用)
+\$588

"POLLO ALLA CASARECCIA"
ROASTED CHICKEN WITH SPINACH,
SUN-DRIED TOMATO AND CREAM
意式烤全雞伴菠菜、番茄乾和忌廉

SIDE DISH

配菜

ROASTED
NEW POTATOES
烤薯仔 | \$58



ROASTED BROWN BUTTER
CAULIFLOWER
香烤牛油椰菜花 | \$58



BROCCOLINI WITH
GARLIC AND CHILI
蒜香辣椒西蘭花苗 | \$58



MIX GREEN LEAF SALAD WITH
PICKLE ONION AND TOMATO
沙律配醃洋蔥及番茄 | \$58

DESSERT

甜品



TABLESIDE TIRAMISU
CLASSIC | HAZELNUT | BRONTE PISTACHIO
意大利芝士蛋糕 (經典/ 榛子/ 開心果) | +\$58



MONT BLANC
CHESTNUT
栗子蛋糕

GELGEATO AND SORBETSL
SELECTION OF HOMEMADE
自製意式雪糕及雪葩

MILLEFOGLIE WITH CUSTARD CREAM
AND STRAWBERRY
士多啤梨吉士千層酥

PISTACHIO
AFFOGATO
開心果雪糕配濃縮咖啡

SICILIAN CANNOLI CRISPY PASTRY WITH RICOTTA
AND BRONTE PISTACHIO
西西里芝士開心果捲心脆餅

10% SERVICE CHARGE