

2 COURSES
HK\$428 PER PERSON

3 COURSES
HK\$488 PER PERSON

4 COURSES
HK\$588 PER PERSON

 CHEF'S SIGNATURE  VEGETARIAN

STARTERS 前菜

 **BURRATA WITH ITALIAN DATTERINI TOMATOES AND BASIL**
水牛芝士配意大利蕃茄及羅勒

The vibrant emerald hue of Bronte pistachios earned its nickname "the green gold of Sicily"


PRAWN CARPACCIO WITH TOMATO, CAPERS AND PISTACHIOS
薄切蝦配番茄、水瓜柳及開心果
+\$58

MOZZARELLA IN CARROZZA AND RED PEPPER DIP
炸水牛芝士麵包配紅椒醬

CURED AMBERJACK CARPACCIO, ORANGE, FENNEL, CAPERS LEAVES AND TAGGIASCHE OLIVE
薄切鯽魚片配香橙、茴香、水瓜柳葉和尼斯小橄欖

 **BABY OCTOPUS WITH PEAS IN SPICY TOMATO SAUCE**
小八爪魚配豌豆及辣蕃茄醬

 **VITELLO TONNATO**
意式吞拿魚醬小牛肉

 **FRIED PRAWNS, SQUID AND BROCCOLINI WITH ROASTED GARLIC MAYONNAISE**
炸蝦、魷魚及西蘭花苗配烤蒜蛋黃醬

BEEF CARPACCIO WITH HORSERADISH DRESSING, MUSHROOMS AND PARMESAN CHEESE
意式生牛肉片配辣根醬，蘑菇及巴馬臣芝士

GREEN ZUCCHINI SOUP, WITH "CALAMARI" ROASTED SQUID
青瓜湯伴香烤魷魚

PASTA AND RISOTTO 意粉及意大利飯

 **LINGUINE WITH CLAMS AND MULLET BOTTARGA**
蛤肉扁意粉配梭魚

Our lasagna is uniquely made of a single layer, creating a satisfying crisp in every bite

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

MIXED SEAFOOD PACCHERI
海鮮短寬管麵

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

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

SICILIAN RED PRAWN RISOTTO WITH STRACCIATELLA AND BRONTE PISTACHIO
西西里紅蝦、奶酪和開心果意式燉飯

 **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

HOMEMADE TAGLIATELLE WITH LOBSTER
自製龍蝦闊意粉
+\$98

MAIN COURSE 主食

Orecchia di Elefante means ear of the elephant because of its look

 **BREADED VEAL CUTLET "ELEPHANT EAR" WITH FRIED ROSEMARY AND SEA SALT, 450G | FOR TWO**
意式炸小牛肉伴乾蕃茄配海鹽迷迭香 - 450 克 (2位用)
+\$258

ROASTED BLACK COD WITH CAPONATA AND PUTTANESCA SAUCE
烤鱈魚配西西里燉菜及辣番茄橄欖醬

ROASTED LAMB RACK WITH ARTICHOKE
烤羊架配洋蔥

SEA BASS ALLA LIVORNESE WITH DATTERINO TOMATOES, OLIVES AND POTATOES | FOR TWO
意式燴鱈魚配意大利蕃茄、橄欖及薯仔 (2位用)
+\$258

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

BAKED BABY CUTTLIFISH, WITH GREEN PEA RAGU
焗小墨魚伴青豆肉醬

 **EGGPLANT PARMIGIANA**
意式焗茄子千層

PORK BELLY WITH APPLE AND RED CABBAGE
意大利五花三層肉配蘋果及紫椰菜

SIDE DISH 配菜

 **PORK FAT ROASTED POTATOES WITH ROSEMARY**
迷迭香烤豬油炸薯仔 | \$58

 **GARLIC BROCCOLINI**
蒜炒西蘭花苗 | \$58

 **CREAMED SPINACH**
忌廉菠菜 | \$58

 **MIXED LEAF SALAD WITH CHERRY TOMATOES, GREEN APPLE AND ALMONDS**
混合沙律菜配櫻桃番茄、青蘋果及杏仁 | \$58

DESSERT | 甜品

COCONUT, PINEAPPLE AND ORANGE SPONGE CAKE
椰子、菠蘿及香橙海綿蛋糕

 **TABLESIDE TIRAMISU CLASSIC | HAZELNUT | BRONTE PISTACHIO**
意大利芝士蛋糕 (經典/ 開心果/ 榛子) | +\$38

Cheer yourself up with our signature tiramisu, which in Italian is a literal "pick-me-up"

SELECTION OF HOMEMADE GELATO AND SORBETS
自製意式雪糕及雪葩

CHOCOLATE AND PEAR CAKE WITH HAZELNUT ICE-CREAM
朱古力香梨蛋糕配榛子雪糕

LEMON AMALFI SEMIFREDDO WITH MIXED BERRIES
雜莓檸檬阿瑪菲冰雪蛋糕

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