

# CANTINA

**2 COURSES**  
HK\$458 PER PERSON

**3 COURSES**  
HK\$528 PER PERSON

**4 COURSES**  
HK\$598 PER PERSON


 CHEF'S SIGNATURE  VEGETARIAN

## STARTERS 前菜

**BURRATA WITH PARMA HAM**  
水牛芝士配帕馬火腿

*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

 **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 TATAKI WITH SALSA VERDE AND TOMATO CONFIT**  
炙燒牛肉配意式青醬及油封番茄

**TABLE SIDE CLASSIC BEEF TARTARE**  
(PIEMONTESE FASSONA SERVED WITH SELECTED CONDIMENTS)  
經典生牛肉他他 (皮埃蒙特牛肉 配精選醬料)  
+\$88

 **VITELLO TONNATO**  
意式吞拿魚醬小牛肉

**"SARDINE IN SOAR" | SWEET AND SOUR SARDINES WITH ONION, PINE NUTS, RAISIN SAUCE, FENNEL AND FRISÉE SALAD**  
酸甜洋蔥沙丁魚、松子、葡萄乾醬、茴香配菊苣沙拉

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

 **ONION SOUP WITH TOASTED FOCACCIA, RICOTTA CHEESE AND LEMON ZEST**  
洋蔥湯配烤意式香草麵包、意大利乳清芝士及檸檬皮

## PASTA AND RISOTTO 意粉及意大利飯

 **LINGUINE WITH CLAMS**  
蛤肉扁意粉

**MEZZE MANICHE "ALLO SCOGLIO", WITH SCALLOPS, PRAWNS, SQUID, MUSSELS AND CLAMS**  
海鮮直管意粉 配扇貝、蝦、魷魚、青口和花蛤

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

*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)

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

**SAFFRON RISOTTO WITH PORK SAUSAGE**  
藏紅花意大利燴飯配豬肉香腸

*Coal miners, or "carbonari", created the easy and hearty dish while out working*

 **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

**BUSIATTE WITH SICILIAN RED PRAWNS, BURRATA AND PISTACHIO**  
西西里紅蝦螺旋麵配開心果和水牛芝士  
+\$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 PARSNIP AND BRAISED ONION PEARL IN RED WINE**  
烤羊架配歐洲蘿蔔及紅酒燉珍珠洋蔥

**1 KG ITALIAN T-BONE "CARIMA" FOR TWO**  
佛羅倫斯T骨牛排 (2位用)  
+\$488

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

**SQUID FILLET "CALAMARO RIPIENO" WITH BROCCOLINI AND BISQUE SAUCE**  
魷魚柳配西蘭花苗及濃湯汁

 **EGGPLANT PARMIGIANA**  
意式焗茄子千層

**BRAISED BEEF CHEEK WITH MASH POTATOES**  
牛頰肉配薯蓉

## 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**  
西蘭花配大蒜和辣椒 | \$58

 **MIX GREEN LEAF SALAD WITH PICKLES ONION AND TOMATO**  
沙拉與腌洋蔥和番茄 | \$58

## DESSERT | 甜品

 **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

**APPLE AND PEAR CRUMBLE CAKE WITH MULLED WINE SAUCE AND VANILLA ICE CREAM**  
蘋果及梨碎金寶蛋糕佐香料熱紅酒醬和雲呢拿雪糕

**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

10% SERVICE CHARGE