

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

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

SLOW COOKED ROAST BEEF WITH SALSA VERDE AND TOMATO CONFIT
慢煮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)

 **VITELLO TONNATO**
意式吞拿魚醬小牛肉

CURED AMBERJACK CARPACCIO, ORANGE, FENNEL, CAPERS LEAVES AND TAGGIASCHE OLIVE
薄切鮪魚片配香橙、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

ONION SOUP WITH TOASTED FOCCACCIA, RICOTTA CHEESE AND LEMON ZEST
洋葱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 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)

HOMEMADE TAGLIATELLE WITH CHICKEN LIVER, ONION AND ROASTED PUMPKINS
自家製雞肝醬洋葱烤南瓜闊意粉

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

 **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

 **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
烤羊架配洋薊

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

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

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

 **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 MANDARIN MOUSSE
朱古力柑桔慕絲

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