

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

 SICILIAN RED PRAWN CARPACCIO WITH LEMON, BRONTE PISTACHIO AND POMEGRANATE JELLY
薄切西西里紅蝦配黑魚子及開心果
+\$58

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

MARINATED SARDINE WITH "SALSA VERDE" AND FOCACCIA
意式香草麵包配沙甸魚及青莎莎醬

 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

CAULIFLOWER SOUP WITH BLACK TRUFFLE
松露椰菜花濃湯

PASTA AND RISOTTO 意粉及意大利飯

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

little hollows of pasta originally from the Southern Italian regions of Molise and Puglia

 CAVATELLI WITH BRAISED PORK RIBS, BEEF AND FENNEL SAUSAGE RAGÙ
燒豬肉貝殼粉配意式牛肉茴香腸肉醬

RAVIOLI WITH BACCALA', BROCCOLI AND BISQUE
鹹鱈魚意大利雲吞配西蘭花濃湯

 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

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

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


YELLOW CHICKEN ROULADE WITH MUSHROOMS, CHICKEN HEART AND LIVER, SPINACH AND POTATOES
蘑菇醬、雞心及雞肝醬釀黃油雞肉卷配菠菜及薯仔
+\$58

VEAL TONGUE WITH PEARA' SAUCE, FRESH HORSERADISH
小牛舌配水梨醬及辣根

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

 EGGPLANT PARMIGIANA
意式焗茄子千層

MEDITERRANEAN COD FILLET WITH CHICKPEA PUREE, TOMATO, CAPERS AND TAGGIASCHE OLIVES
地中海風味鱈魚柳伴鷹嘴豆泥、番茄、醃漬小黃瓜及尼斯小橄欖

 SALT-BAKED WHOLE MEDITERRANEAN SEA BASS WITH VEGETABLE CAPONATA | FOR TWO
鹽焗海鱸魚配西西里燉菜及香草油醋 (2位用)
+\$258

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

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 | \$78

 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 | \$48

DESSERT | 甜品

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

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

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

CHOCOLATE AND AMARETTI FLAN WITH FIORDILATTE GELATO
意式朱古力杏仁燉蛋配意式牛奶雪糕