

**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"*

 **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

*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

**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

**ROASTED LAMB RACK WITH ARTICHOKE**  
烤羊架配洋薊

**SEA BASS ALLA LIVORNESE WITH DATTERINO TOMATOES, OLIVES AND POTATOES | FOR TWO**  
意式燴鱸魚配意大利蕃茄、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

**GRATINATED KING PRAWNS**  
芝士焗大蝦

 **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

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

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

**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

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

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