

# 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 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)  
+\$58

 **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

**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

*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)  
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

**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

10% SERVICE CHARGE