

2 COURSES
HK\$458 PER PERSON

3 COURSES
HK\$528 PER PERSON

4 COURSES
HK\$598 PER PERSON

 CHEF'S SIGNATURE

 VEGETARIAN

 MUSHROOM

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


 FRITTO MISTO ALLA PIEMONTESE WITH FRIED MIXED MUSHROOM, VEAL BRAIN AND SWEETBREAD, SERVED WITH SALSA VERDE
意式炸物拼盤 (雜菌、小牛腦和小牛胸腺)

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
薄切鮭魚片配香橙、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

 RAVIOLI "ARROTOLATO" FILLED WITH CHICKEN AND MIXED MUSHROOM, IN MOREL SAUCE
雞肉雜菌意大利雲吞卷

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) FOR TWO
肉醬千層麵 (2位用)

 CREPPELLE WITH MUSHROOM GRATIN
芝士焗蘑菇意式煎餅

 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

 PORCINI DACQUOISE WITH CHAMPIGNON ICE CREAM AND TRUFFLE VANILLA SAUCE
蘑菇雪糕伴牛肝菌蛋糕配松露雲呢拿醬
SICILIAN CANNOLI CRISPY PASTRY WITH RICOTTA AND BRONTE PISTACHIO
西西里芝士開心果捲心脆餅