

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

LOBSTER SALAD "CATALANA"
加泰隆尼亞龍蝦沙律
+\$98

MIXED COLD CUTS WITH PICKLED VEGETABLES
風乾火腿冷盤配醃製蔬菜

 **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

CANTINA CHICKEN CAESAR SALAD
Cantina雞肉凱撒沙律

PASTA AND RISOTTO 意粉及意大利飯

 **LINGUINE WITH CLAMS AND MULLET BOTTARGA**
蜆肉意大利扁意粉配烏魚子

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

FUSILLI WITH ITALIAN PORK SAUSAGE AND PORCINI MUSHROOM RAGÙ
牛肝菌意式豬肉腸醬意粉

 **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

SAFFRON RISOTTO AND SLOW COOKED VEAL SHANK | FOR TWO
番紅花及慢煮小牛腱子肉意大利飯 (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**
意式炸牛小排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

BRAISED BEEF CHEEK WITH MASHED POTATOES & RED WINE SAUCE
紅酒燴牛頰肉配薯蓉及紅酒汁

 **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 +\$58

 **PORK FAT ROASTED POTATOES WITH ROSEMARY**
迷迭香烤豬油炸薯仔

 **GARLIC BROCCOLINI**
蒜炒西蘭花苗

 **CREAMED SPINACH**
忌廉菠菜

 **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

DESSERT | 甜品

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

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

CHOUX PASTRY WITH PISTACHIO ICE CREAM & HOT CHOCOLATE SAUCE
脆皮泡芙配開心果雪糕及熱朱古力醬

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