



Weekend Brunch

Exploring Italy one bite at a time

Bottomless Italian Antipasti 無限供應前菜

Aperitivo — Italian Affettati and Pickles Feast 意大利風乾火腿及醃菜盛宴
Premium Selection 優質精選

- ☐ MORTADELLA 意式肉腸 ☐ PARMA HAM (12 MONTHS) 12個月風乾巴馬火腿 ☐ COPPA HAM 豬頸肉火腿
☐ BREISOLA CURED BEEF 意式風乾牛肉 ☐ SPICY SALAMI 史班娜辣莎樂美腸
☐ RED PEPPERS WITH TUNA 吞拿魚釀紅椒 ☒ OLIVES WITH BELL PEPPER 甜椒釀橄欖 ☒ GIARDINIERA SALAD 意式醃菜沙律

Italian Favourites 意式經典小食

Seafood

- ☒ BABY OCTOPUS WITH PEAS IN SPICY TOMATO SAUCE 小八爪魚配青豆及辣番茄醬
☒ MIXED SEAFOOD SALAD 混合海鮮沙律
☒ FRITTO MISTO WITH PRAWNS, CALAMARI, ZUCCHINI AND LEMON MAYONNAISE 酥脆海鮮拼盤配青檸蛋黃醬 (+\$38)
☐ SPICY TUNA TARTARE 辣吞拿魚他他 (+\$38)
☐ SALMON AND AVOCADO TARTARE BRUSCHETTA 三文魚及牛油果他他意式麵包

Meat

- ☐ HOMEMADE LAMB MEATBALLS IN TOMATO SAUCE 番茄醬煮羊肉丸
☐ FAISONA BEEF CARPACCIO WITH ROCKET AND PARMEIAN CHEESE 生牛肉薄切配火箭菜及巴馬臣芝士
☐ HOMEMADE ITALIAN SKEWERS 意式烤肉串
☐ ITALIAN TOAST WITH HAM AND CHEESE 芝士火腿意式三文治
☐ 'NDUJA - SPICY SAUSAGE BRUSCHETTA 辣香腸抹醬意式麵包

☒ Vegetarian

- ☐ GORGONZOLA WITH WALNUTS BRUSCHETTA 意大利藍芝士合桃意式麵包
☐ EGGPLANT PARMIGIANA CROQUETTE 炸意式千層茄子
☐ SCRAMBLED EGGS, SEASONAL VEGETABLES AND FRESHLY SHAVED TRUFFLES 松露蔬菜炒蛋 (+\$48)

- ☐ ASSORTED PACHINO TOMATOES BRUSCHETTA 番茄莎莎意式麵包
☐ BURRATA AND TOMATO SALAD 番茄布袋芝士 (+\$78)
☐ KALE SALAD WITH DRIED FRUITS, FIGS, WALNUTS, PECORINO CHEESE AND BALSAMIC CRÈME 羽衣甘藍沙律配乾果、無花果、合桃、羊奶芝士及黑醋醬

Soup and Pasta 意式餐湯及意粉

☒ SOUP OF THE DAY 是日餐湯

MEZZE MANICHE WITH SEAFOOD 海鮮粗管意粉

Chef's Signature 精選菜式

- ☐ CHEF'S CRISPY LASAGNA, ONE LAYER (FOR 2) - TRADITIONAL BOLOGNESE OR VEGETARIAN 肉醬千層麵 - 傳統肉醬或素食 (兩位用) (+\$188)
☐ YELLOWTAIL COLLAR WITH MUSSELS AND CLAMS IN "GUAZZETTO" 油甘魚鮫、青口、蜆配馬賽魚湯 (+\$288)
AUSTRALIAN T-BONE 澳洲T骨牛排 ☐ 500G/ 克 (+\$288) ☐ 1KG/ 公斤 (+\$488)
☐ BREADED VEAL CUTLET (FOR 2) 意式酥炸米蘭小牛扒 (兩位用) (+\$288) ☐ TABLESIDE TIRAMISU CLASSIC | PISTACHIO | HAZELNUT 意大利芝士蛋糕 (經典/ 榛子/ 開心果) (+\$78)

Mini Tiramisu Cone Feast 意大利迷你芝士蛋糕筒盛宴

- ☐ PEACH 水蜜桃 ☐ MANGO PASSION FRUIT 芒果熱情果 ☐ OVALTINE 阿華田
☐ CLASSIC 經典 ☐ PISTACHIO 開心果 ☐ HAZELNUT 榛子

10% SERVICE CHARGE

 Chef's Signature

☒ Vegetarian

CANTINA

Weekend Brunch

Exploring Italy, one bite at a time

11:00 - 15:30 (120 MINUTES)

HK\$488 PER PERSON

Free Flow
無限暢飲

PROSECCO

+ HK\$200 PER PERSON

CHAMPAGNE VEUVE CLICQUOT

'YELLOW LABEL'

+ HK\$350 PER PERSON

RUINART BLANC DE BLANC

+ HK\$600 PER PERSON

above packages include red and white wine, beer, and Aperol Spritz

NON-ALCOHOL soft drinks, juices

LA GIOIOSA O.O ALCOHOL FREE PROSECCO

+ HK\$128 PER PERSON

Drinks
飲品

PROSECCO | WINE | BEER | APEROL SPRITZ

HK\$68/GLS

VEUVE CLICQUOT YELLOW LABEL

HK\$88/GLS

HOMEMADE ITALIAN BUBBLE TEA -

LEMON OR PEACH / REGULAR OR BROWN SUGAR PEARL

HK\$38/GLS

10% SERVICE CHARGE