



THE REAL ITALIAN DEAL

# Unlimited Cicchetti Brunch

Exploring Italy one bite at a time

## Bottomless Cicchetti 無限供應前菜

--- BRUSCHETTA FEAST 意式烤麵包 --- SERVED UPON ARRIVAL --- AFFETTATI FEAST 風乾火腿 ---

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|--|--|
| <input checked="" type="checkbox"/> <input type="checkbox"/> PACHINO TOMATOES 番茄莎莎             | <input type="checkbox"/> MORTADELLA DI BOLOGNA (IGP) 意式肉腸                    |
| <input type="checkbox"/> SALMON AND AVOCADO TARTARE 三文魚及牛油果他他                                  | <input type="checkbox"/> CULATTA PROSCIUTTO DI PARMA 12 MONTHS 12個月風乾巴馬火腿    |
| <input checked="" type="checkbox"/> <input type="checkbox"/> GORGONZOLA WITH WALNUTS 意大利藍芝士配合桃 | <input type="checkbox"/> LE COPPA DI PARMA (PGI) 豬頸肉火腿                       |
| <input type="checkbox"/> 'NDUJA - SPICY SAUSAGE 辣香腸抹醬  | <input type="checkbox"/> BRESCIAOLA DI MANZO DELLA VALTELLINA (IGP) 意式風乾牛肉   |
| <input type="checkbox"/> CHICKEN LIVER WITH PICKLED ONION 雞肝醬配醃洋葱                              | <input type="checkbox"/> SALAME SPIANATA CALABRESE PICCANTE VILLANI 史班娜辣莎樂美腸 |

--- PICKLES FEAST 醃菜盛宴 ---

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|--|---|---|
| <input type="checkbox"/> TUNA STUFFED PEPPERS 吞拿魚釀甜椒 | <input checked="" type="checkbox"/> <input type="checkbox"/> STUFFED OLIVES 釀橄欖 | <input checked="" type="checkbox"/> <input type="checkbox"/> GIARDINIERA 意式醃菜 |
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--- ITALIAN FAVOURITES 意式經典小食 ---

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|--|--|
| <input type="checkbox"/> LAMB MEAT BALLS IN TOMATO SAUCE 番茄醬煮羊肉丸                                   | <input checked="" type="checkbox"/> <input type="checkbox"/> SCRAMBLED EGGS, SEASONAL VEGETABLES AND TRUFFLES 松露蔬菜炒蛋 (+\$48)                         |
| <input checked="" type="checkbox"/> <input type="checkbox"/> MIXED SEAFOOD SALAD 混合海鮮沙律            | <input checked="" type="checkbox"/> <input type="checkbox"/> BABY OCTOPUS 小八爪魚配青豆及辣番茄醬   |
| <input type="checkbox"/> ITALIAN TOAST WITH HAM AND CHEESE 芝士火腿意式三文治                               | <input type="checkbox"/> HOMEMADE SPIEDINI 意式烤肉串   |
| <input type="checkbox"/> SPICY TUNA TARTARE 辣吞拿魚他他 (+\$38)   | <input checked="" type="checkbox"/> <input type="checkbox"/> FRITTO MISTO WITH LIME MAYO 酥脆海鮮拼盤配青檸蛋黃醬 (+\$38)  |
| <input checked="" type="checkbox"/> <input type="checkbox"/> EGGPLANT PARMIGIANA CROQUETTE 炸意式千層茄子 | <input checked="" type="checkbox"/> <input type="checkbox"/> BURRATA E TOMATO 番茄布袋芝士 (+\$78)   |
| <input type="checkbox"/> CARPACCIO BEEF WITH ROCKET AND PARMESAN CHEESE 生牛肉薄切配火箭菜及巴馬臣芝士            | <input checked="" type="checkbox"/> <input type="checkbox"/> KALE SALAD WITH WALNUTS, QUINOA, CHERRY TOMATOES, PECORINO CHEESE 羽衣甘藍沙律配合桃、藜麥、車厘茄及羊奶芝士 |

## Italian Hot Dishes 意式熱盤

SOUP OF THE DAY  
是日餐湯

MEZZE MANICHE "ALLO SCOGLIO"  
海鮮粗管意粉

## Signature 精選菜式

AUSTRALIAN T-BONE (FOR 2) 澳洲T骨牛排 (兩位用)  500G/ 克 (+\$288)  1KG/ 公斤 (+\$488)

HAMACHI COLLAR WITH MUSSELS AND CLAMS WITH BOUILLABAISSE 油甘魚鮫、青口、蜆配馬賽魚湯 (+\$288)

CHEF'S CRISPY LASAGNA (FOR 2) - (TRADITIONAL BOLOGNESE OR VEGETARIAN) 肉醬千層麵 - 傳統肉醬或素食 (兩位用) (+\$188)

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

- |                                     |  |                                       |
|-------------------------------------|--|---------------------------------------|
| <input type="checkbox"/> PEACH 水蜜桃  | <input type="checkbox"/> MANGO PASSION FRUIT 芒果熱情果 | <input type="checkbox"/> OVALTINE 阿華田 |
| <input type="checkbox"/> CLASSIC 經典 | <input type="checkbox"/> PISTACHIO 開心果             | <input type="checkbox"/> HAZELNUT 榛子  |

10% SERVICE CHARGE

Chef's Signature

Vegetarian

# CANTINA

## Unlimited Cicchetti 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

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#### 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

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