

UNLIMITED STARTERS | 無限供應前菜

BRUSCHETTA TRIO
(CLASSIC WITH TOMATO,
CHICKEN LIVER PATE', EGGPLANT)
烤麵包三重奏
(經典番茄口味、雞肝醬、茄子)

**ITALIAN PORK SAUSAGES
WITH TOMATO SAUCE**
番茄醬意大利豬肉腸

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

SALMON TARTARE WITH AVOCADO
牛油果三文魚他他

**MIXED SEAFOOD SALAD
WITH PRAWN, CUTTLEFISH, OCTOPUS**
雜錦海鮮沙律

 **VITELLO TONNATO**
意式吞拿魚醬小牛肉

 **BURRATA AND ITALIAN DATTERINI
TOMATOES AND BASIL**
(REFILL +\$48 PER PORTION)
水牛芝士配意大利蕃茄

DESSERT PLATTER | 甜品拼盤

CLASSIC TIRAMISU
經典意大利芝士蛋糕

SICILIAN CANNOLO
西西里捲心脆餅

**TRENTINO STRUDEL WITH
APPLE, PEAR, RAISINS AND PINE NUTS**
特倫蒂諾酥卷，含蘋果、梨、葡萄乾及松子

DRINKS | 飲品

PROSECCO | WINE | BEER | APEROL SPRITZ
\$48/GLASS

VEUVE CLICQUOT YELLOW LABEL \$88/GLASS

MAIN | 主食

 **FUSILLI ALLA GENOVESE, BRAISED BEEF
AND CARAMELIZED ONION**
燉牛肉螺絲粉配焦糖洋蔥

 **HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE**
自製黑松露意粉
+\$98

TAGLIATELLE PRAWN AND ZUCCHINI
意大利大蝦配青瓜意粉

**LINGUINE WITH CLAMS AND
MULLET BOTTARGA**
蛤肉扁意粉配梭魚

**HOMEMADE TAGLIATELLE
WITH LOBSTER**
自製龍蝦闊意粉
+\$188

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

**PORK BELLY WITH APPLE, MUSTARD
AND CABBAGE**
意大利五花三層肉配蘋果、芥末及紫椰菜

**MEDITERRANEAN COD FILLET WITH
CHICKPEAS PURE', TOMATO, CAPPERS AND
TAGGIASCHE OLIVE**
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

VEAL MILANESE FOR 2
米蘭炸小牛肉(2人份)
+\$258

FREE FLOW | 無限暢飲 | FOR 120 MINUTES

PROSECCO +\$200
VEUVE CLICQUOT YELLOW LABEL +\$350
RUIPART BLANC DE BLANCS +\$600