



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 ---

- ☒ ☐ PACHINO TOMATOES 蕃茄沙沙
- ☐ SALMON AND AVOCADO TARTARE 三文魚及牛油果他他
- ☒ ☐ CREAM CHEESE AND PICKLE CUCUMBER 費城忌廉芝士和醃黃瓜
- ☐ NDUJA - SPICY SAUSAGE 辣香腸抹醬
- ☐ CHICKEN LIVER 雞肝醬

- ☐ MORTADELLA 意式肉腸
- ☐ PROSCIUTTO CRUDO DI PARMA 帕馬火腿
- ☐ COPPA 豬頸肉火腿
- ☐ CICCiolATA 豬面頰火腿肉凍片
- ☐ SALAME "SOPPRESSATA" 莎樂美腸

ITALIAN FAVOURITES 最愛意大利小食

- ☐ SAUSAGES COOKED IN TOMATO SAUCE 意式番茄醬配香腸
- 🍷 ☐ MIX SEAFOOD SALAD 混合海鮮沙律
- ☐ ITALIAN TOAST WITH HAM & CHEESE 芝士火腿意式吐司
- ☐ TUNA TARTARE 鮪魚他他 (+\$38)
- ☒ ☐ TOMATO TART 蕃茄撻配奶酪和羅勒
- ☒ ☐ EGGPLANT PARMIGIANA CROQUETTE 炸千層茄子

- ☒ ☐ SCRAMBLE EGG, VEGETABLES & TRUFFLES 松露蔬菜炒蛋 (\$38)
- 🍷 ☐ BABY OCTOPUS 小八爪魚配青豆及辣蕃茄醬
- ☐ ARROSTICINI 意式烤肉
- ☒ ☐ EGGPLANT CAPONATA 西西里燉茄子
- 🍷 ☐ ROASTED BEEF WITH ROCKET 烤牛肉佐帕瑪森起司和芝麻菜
- 🍷 ☐ FRITTO MISTO WITH LIME MAYO 炸海鮮拼盤配青檸蛋黃醬 (+\$38)

Served for sharing 共享

RIGATONI ALL'AMATRICIANA
豬頰肉蕃茄醬粗管通粉

☒ SOUP OF THE DAY
是日餐湯

☒ BURRATA E TOMATO
番茄水牛芝士

Signature 精選

🍷 ☐ 1KG AUSTRALIAN T-BONE FOR TWO 澳洲T骨牛排(兩位用) +\$488 ☐ GRATINATED KING PRAWNS 焗大虎蝦 +\$298

🍷 ☐ BREADED VEAL CUTLET (FOR 2) 意式吉列小牛肉 (兩位用) +\$198

🍷 ☐ CHEF'S CRISPY LASAGNA (FOR 2) - (TRADITIONAL BOLOGNESE OR VEGETARIAN) 招牌千層麵 (兩位用) - (肉醬或素食) +\$158

🍷 Tiramisu feast 意大利芝士蛋糕盛宴

☐ CLASSIC 經典

☐ MANDARINE 柑橘

☐ HAZELNUT 榛子

☐ MILK TEA 奶茶

☐ PISTACHIO 開心果

☐ SESAME 芝麻



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11:00AM – 15:30PM (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 BLANCS

+ HK\$600 PER PERSON

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

NON-ALCOHOL soft drinks, juice, coffee and tea

+ HK\$90 PER PERSON

Drinks
飲品

PROSECCO | WINE | BEER | APEROL SPRITZ

HK\$68/GLS

VEUVE CLICQUOT YELLOW LABEL

HK\$88/GLS

10% SERVICE CHARGE