

# CANTINA

## 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 -----

- |  |   |
|--|---|
| <input checked="" type="checkbox"/> <input type="checkbox"/> PACHINO TOMATOES 番茄                         | <input type="checkbox"/> MORTADELLA 意式肉腸                |
| <input type="checkbox"/> SALMON AND AVOCADO TARTARE 三文魚及牛油果他他  | <input type="checkbox"/> PROSCIUTTO CRUDO DI PARMA 帕馬火腿 |
| <input checked="" type="checkbox"/> <input type="checkbox"/> CREAM CHEESE AND PICKLE CUCUMBER 費城忌廉芝士和醃黃瓜 | <input type="checkbox"/> COPPA 豬頸肉火腿                    |
| <input type="checkbox"/> NDUJA - SPICY SAUSAGE 辣香腸抹醬   | <input type="checkbox"/> CICCiolATA 熱巧克力/豬面頰火腿          |
| <input type="checkbox"/> CHICKEN LIVER 雞肝醬   | <input type="checkbox"/> SALAME "IOPPRESSATA" 莎樂美腸      |

### ITALIAN FAVOURITES 最愛意大利小食

- |  |  |
|--|--|
| <input type="checkbox"/> SAUSAGES COOKED IN TOMATO SAUCE 番茄配香腸                   | <input type="checkbox"/> DEEP FRIED ZUCCHINI FLOWER 炸意大利節瓜             |
| 🍷 <input type="checkbox"/> MIX SEAFOOD SALAD 混合海鮮沙律                              | <input type="checkbox"/> MARITOZZO WITH SHRIMP COCKTAIL 羅馬生乳包與雞尾蝦      |
| <input type="checkbox"/> POTATOES AND EGG SALAD 馬鈴薯雞蛋沙律                          | 🍷 <input type="checkbox"/> TUNA TARTARE 鮪魚他他 (+\$38)                   |
| <input type="checkbox"/> ROASTED BEEF WITH SALSA VERDE 意大利青醬烤牛肉                  | <input checked="" type="checkbox"/> EGGPLANT CAPONATA 西西里燉菜            |
| <input checked="" type="checkbox"/> SOUP OF THE DAY 是日餐湯                         | <input checked="" type="checkbox"/> BURRATA E TOMATO 番茄水牛芝士 (+\$58/PC) |
| <input checked="" type="checkbox"/> EGGPLANT PARMIGIANA CROQUETTE 千層茄子可樂餅        |  |
| 🍷 <input type="checkbox"/> FRITTO MISTO WITH LIME MAYONNAISE 炸海鮮拼盤配青檸蛋黃醬 (+\$38) |  |

### Main (Choose 1) 主食 (選一)

- |  |  |
|--|--|
| <input type="checkbox"/> FUSILLI WITH "GENOVESE" SAUCE 意大利螺絲麵配熱那亞醬   | <input checked="" type="checkbox"/> SAFFRON RISOTTO 藏紅花燴飯                                      |
| 🍷 <input type="checkbox"/> BEEF CHEEK WITH MASHED POTATOES 牛頰肉配薯蓉  | <input type="checkbox"/> HALIBUT WITH MEDITERRANEAN SAUCE 大比目魚配地中海醬                            |
| <input type="checkbox"/> MEZZE MANICHE WITH RED PRAWNS, BURRATA AND PISTACHIO 紅蝦、水牛芝士與開心果配短管意粉 (+\$98)                         |  |
| 🍷 <input type="checkbox"/> BREADED VEAL CUTLET (FOR 2) 意式炸小牛肉 (兩位用) (+\$258)   | <input type="checkbox"/> ROASTED CHICKEN LEG WITH GREEN BEANS, CHILI AND POTATOES 烤雞腿伴青豆、辣椒和薯仔 |
| 🍷 <input type="checkbox"/> CHEF'S CRISPY LASAGNA (FOR 2) - (TRADITIONAL BOLOGNESE OR VEGETARIAN) 招牌千層麵 (兩位用) - (肉醬或素食) (+\$98) |  |

### Dessert Platter 甜品拼盤

CHOCOLATE BONNET 巧克力杏仁燉蛋 | CANNOLO 西西里捲心脆餅

APPLE AND PEAR CRUMBLE 蘋果啤梨撻 | SEMIFREDDO AI FRUTTI DI BOSCO 意大利野莓凍糕

- TABLE SIDE TIRAMISU (CLASSIC | HAZELNUT | BRONTE PISTACHIO) 意大利芝士蛋糕 (經典/ 開心果/ 榛子) (+\$58)