

# CANTINA

## Unlimited Cicchetti Brunch

Exploring Italy one bite at a time

### Bottomless Cicchetti 無限供應前菜 select dishes and specify the quantity in the boxes

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

- PACHINO TOMATOES 番茄
- SALMON AND AVOCADO TARTARE 三文魚及牛油果他他
- EGGPLANT AND SUNDRIED TOMATO 茄子及番茄乾
- 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
- PROSCIUTTO DI TACCHINO 火雞火腿
- SALAME "IOPPRESSATA" 莎樂美腸

### ITALIAN FAVOURITES 最愛意大利小食

- SAUSAGES COOKED IN TOMATO SAUCE 番茄配香腸
- 🍷  BABY OCTOPUS 小八爪魚 (+\$38)
- EGGS WITH TUNA, ANCHOVIES, CAPERS AND MAYO 魔鬼蛋
- VITELLO TONNATO 意式吞拿魚醬小牛肉
- SOUP OF THE DAY 是日餐湯
- EGGPLANT PARMIGIANA CROQUETTE 千層茄子可樂餅
- 🍷  BRAIN FRITTO MISTO 詭趣炸腦拼盤

- SARDINES IN SALSA VERDE 沙甸魚配莎莎醬
- MARITOZZO WITH SHRIMP COCKTAIL 羅馬生乳包與雞尾蝦
- 🍷  TUNA TARTARE 鮪魚他他
- EGGPLANT CAPONATA 西西里燉菜
- BURRATA E TOMATO 番茄水牛芝士 (+\$58/PC)

### Main (Choose 1) 主食 (選一)

- FUSILLI WITH "GENOVESE" SAUCE 意大利螺絲麵配熱那亞醬
- RAVIOLI WITH BURRATA 水牛芝士意大利雲吞
- 🍷  BEEF CHEEK WITH MASHED POTATOES 牛頰肉配薯蓉
- PORK RIBS 烤豬肋骨
- ROASTED CHICKEN 烤雞
- HALIBUT WITH MEDITERRANEAN SAUCE 大比目魚配地中海醬
- 🍷  BREADED VEAL CUTLET (FOR 2) 意式炸小牛肉 (兩位用) (+\$258)
- 🍷  BLOODY RISOTTO 血染意大利飯
- 🍷  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

🍷 RIP PLATTER

RASPBERRY BRAIN 紅桑莓腦漿 | CANNOLO 西西里捲心脆餅

LEMON TART 檸檬撻 | HAZELNUT CHOCOLATE MOUSSE CAKE 榛果巧克力慕絲蛋糕

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