



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
- 🌲 BUTTER AND ANCHOVIES 牛油及鰵魚
- 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

- SAUSAGES COOKED IN TOMATO SAUCE 番茄配香腸
- 🍷 BABY OCTOPUS 小八爪魚 (+\$38)
- 🌲 COD FISH CROQUETTES 鱈魚薯餅
- VITELLO TONNATO 意式吞拿魚醬小牛肉
- SOUP OF THE DAY 是日餐湯
- EGGPLANT PARMIGIANA CROQUETTES 千層茄子可樂餅
- 🌲 SWEET AND SOUR CHICKEN SALAD 甜酸雞沙律

- 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 (+\$38)
- 🌲 POLENTA WITH MUSHROOM 蘑菇粟米粥
- 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
- 🍷 BEEF CHEEK WITH MASHED POTATOES 牛頰肉配薯蓉
- 🌲 CHICKEN SUPREME WITH POTATOES, SPINACH AND FOIE GRAS SAUCE 香煎雞胸配薯仔、菠菜和鵝肝醬
- 🌲 COD WITH SPINACH, SAFFRON SAUCE AND CAVIAR 鱈魚配菠菜、藏紅花醬和魚子醬 (+\$58)
- 🍷 BREADED VEAL CUTLET (FOR 2) 意式炸小牛肉 (兩位用) (+\$258)
- 🌲 RISOTTO WITH COTECHINO, CRISPY LENTILS AND ROSEMARY OIL 肉腸燉飯、炸小扁豆及迷迭香油
- 🍷 CHEF'S CRISPY LASAGNA (FOR 2) - (TRADITIONAL BOLOGNESE OR VEGETARIAN) 招牌千層麵 (兩位用) - (肉醬或素食) (+\$98)
- 🌲 'TORTELLINI IN BRODO' WITH CAPON BROTH 意大利餃子佐清雞湯
- 🌲 HOMEMADE TAGLIOLINI WITH BLACK TRUFFLE 自家製黑松露意 (+\$98)

Dessert Platter 甜品拼盤

SNOW BALL - COCONUT, TRUFFLE AND CHOCOLATE 雪球 - 椰子、松露和朱古力 | PANETTONE 意式聖誕麵包
PANDORO WITH SABAYON 香橙味 PANDORO 配沙巴雍 | CHESTNUT TART 栗子撻

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

