

### STARTERS

前菜

BURRATA WITH ITALIAN DATTERINI TOMATOES AND BASIL  
水牛芝士配意大利蕃茄及羅勒

*The vibrant emerald hue of Bronte pistachios earned its nickname "the green gold of Sicily."*

PRAWN CARPACCIO WITH TOMATO, CAPERS AND PISTACHIOS  
薄切蝦配番茄、水瓜柳及開心果  
+\$58

FRIED PRAWNS, SQUID AND BROCCOLINI WITH ROASTED GARLIC MAYONNAISE  
炸蝦、魷魚及西蘭花苗配烤蒜蛋黃醬

SLOW COOKED ROAST BEEF WITH SALSA VERDE AND TOMATO CONFIT  
慢煮燒牛肉配意式青醬及油封番茄

TABLE SIDE CLASSIC BEEF TARTARE (PIEMONTESE FASSONA SERVED WITH SELECTED CONDIMENTS)  
經典生牛肉他他 (皮埃蒙特牛肉 配精選醬料)  
+\$58

VITELLO TONNATO  
意式吞拿魚醬小牛肉

CURED AMBERJACK CARPACCIO, ORANGE, FENNEL, CAPERS LEAVES AND TAGGIASCHE OLIVE  
薄切鮭魚片配香橙、茴香、水瓜柳葉和尼斯小橄欖

BABY OCTOPUS WITH PEAS IN SPICY TOMATO SAUCE  
小八爪魚配豌豆及辣蕃茄醬

ONION SOUP WITH TOASTED FOCCACCIA, RICOTTA CHEESE AND LEMON ZEST  
洋蔥湯配烤意式香草麵包、意大利乳清芝士及檸檬皮

### PASTA AND RISOTTO

意粉及意大利飯

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

RAVIOLO WITH BRAISED OXTAIL AND CHESTNUTS  
燉煮牛尾栗子意大利餃

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

*Our lasagna is uniquely made of a single layer, creating a satisfying crisp in every bite*

CHEF'S CRISPY LASAGNA, ONE LAYER (TRADITIONAL BOLOGNESE OR VEGETERIAN) FOR TWO  
肉醬千層麵 (2位用)

HOMEMADE TAGLIOLINI WITH BLACK TRUFFLE AND PARMESAN CHEESE  
自製黑松露巴馬臣芝士意粉  
+\$98

SAFFRON RISOTTO WITH PORK SAUSAGE  
藏紅花意大利燴飯配豬肉香腸

*Coal miners, or "carbonari", created the easy and hearty dish while out working*

HOMEMADE TORTELLINI FILLED WITH CARBONARA, PARMESAN SAUCE AND CRISPY GUANCIALE  
卡邦尼巴馬臣芝士意大利雲吞伴酥脆豬頰肉

HOMEMADE TAGLIATELLE WITH LOBSTER  
自製龍蝦闊意粉  
+\$98

### MAIN COURSE

主食

*Orecchia di Elefante means ear of the elephant because of its look*

BREADED VEAL CUTLET "ELEPHANT EAR" WITH FRIED ROSEMARY AND SEA SALT, 450G | FOR TWO  
意式炸小牛肉伴乾蕃茄配海鹽迷迭香 - 450 克 (2位用)  
+\$258

"MERLUZZO" BLACK COD WITH SPINACH, CAVIAR AND BUTTER SAUCE  
黑鱈魚配菠菜、魚子醬和奶油醬

ROASTED LAMB RACK WITH ARTICHOKE  
烤羊架配洋薊

SEA BASS ALLA LIVORNESE WITH DATTERINO TOMATOES, OLIVES AND POTATOES | FOR TWO  
意式燴鱸魚配意大利蕃茄、橄欖及薯仔 (2位用)  
+\$258

GRILLED AUSTRALIAN WAGYU RIB-EYE - 300G  
澳洲和牛肉眼扒 - 300 克  
+\$188

SQUID FILLET "CALAMARO RIPIENO" WITH BROCCOLINI AND BISQUE SAUCE  
魷魚柳配西蘭花苗及濃湯汁

EGGPLANT PARMIGIANA  
意式焗茄子千層

COTECCHINO WITH LENTILS  
熏豬肉香腸配脆扁豆

### SIDE DISH

配菜

PORK FAT ROASTED POTATOES WITH ROSEMARY  
迷迭香烤豬油炸薯仔 | \$58

GARLIC BROCCOLINI  
蒜炒西蘭花苗 | \$58

CREAMED SPINACH  
忌廉菠菜 | \$58

MIXED LEAF SALAD WITH CHERRY TOMATOES, GREEN APPLE AND ALMONDS  
混合沙律菜配櫻桃番茄、青蘋果及杏仁 | \$58

### DESSERT | 甜品

TABLESIDE TIRAMISU  
CLASSIC | HAZELNUT | BRONTE PISTACHIO  
意大利芝士蛋糕 (經典/ 開心果/ 榛子) | +\$38  
*Cheer yourself up with our signature tiramisu, which in Italian is a literal "pick-me-up."*

SELECTION OF HOMEMADE GELATO AND SORBETS  
自製意式雪糕及雪葩

CHOCOLATE AND MANDARIN MOUSSE  
朱古力柑桔慕絲

LEMON AMALFI SEMIFREDDO WITH MIXED BERRIES  
雜莓檸檬阿瑪菲冰雪蛋糕

"TORTA NATALIZIA" APPLE AND PEAR CRUMBLE TART WITH ALMOND CREAM AND VANILLA ICE CREAM  
蘋果及梨金寶撻配杏仁忌廉和雲呢拿雪糕

SICILIAN CANNOLI CRISPY PASTRY WITH RICOTTA AND BRONTE PISTACHIO  
西西里芝士開心果捲心脆餅