

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 VEGETARIAN) 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