

CANTINA

2 COURSES
HK\$458 PER PERSON

3 COURSES
HK\$528 PER PERSON

4 COURSES
HK\$598 PER PERSON

🎄 CHRISTMAS SEPCIALS

🍷 CHEF'S SIGNATURE

🌿 VEGETARIAN

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
薄切鰵魚片配香橙、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
洋葱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葱

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

🎄 RISOTTO WITH COTECHINO, CRISPY LENTILS AND ROSEMARY OIL
肉腸燉飯配炸小扁豆及迷迭香油

HOMEMADE TAGLIATELLE WITH LOBSTER
自製龍蝦意粉
+\$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

ROASTED BLACK COD WITH CAPONATA AND PUTTANESCA SAUCE
烤鱈魚配西西里燉菜及辣番茄橄欖醬

braised lamb chops with polenta and mushrooms

🎄 "STINCO D'AGNELLO" - BRAISED LAMB CHOP WITH POLENTA AND MUSHROOM
燉羊排配意大利蘑菇粟米粥

SEA BASS ALLA LIVORNESE WITH DATTERINO TOMATOES, OLIVES AND POTATOES | FOR TWO
意式燴鱈魚配意大利蕃茄、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

PORK BELLY WITH APPLE AND RED CABBAGE
意大利五花三層肉配蘋果及紫椰菜

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."

🎄 CHRISTMAS TIRAMISU WITH PANDORO CAKE, APPLE COMPOTE AND ALMOND CRUMBLE
聖誕意式芝士蛋糕配甜麵包、蘋果果醬及杏仁碎

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

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

10% SERVICE CHARGE