



2 COURSES
HK\$458 PER PERSON

3 COURSES
HK\$528 PER PERSON

4 COURSES
HK\$598 PER PERSON



FATHER'S DAY SPECIAL



CHEF'S SIGNATURE



VEGETARIAN

STARTERS

前菜

BURRATA WITH PARMA HAM AND FIGS
水牛芝士配帕馬火腿和無花果

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

MINISTRONE PRIMAVERA SOUP
意式雜菜湯

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

SEARED BEEF CARPACCIO WITH SALSA VERDE AND TOMATO CONFIT
薄切炙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)
+\$88

VITELLO TONNATO
意式吞拿魚醬小牛肉

"SARDINE IN SOAR" I SWEET AND SOUR SARDINES WITH ONION, PINE NUTS, RAISIN SAUCE, FENNEL AND FRISÉE SALAD
酸甜洋蔥沙丁魚、松子、葡萄乾醬、茴香配菊苣沙拉

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

PASTA AND RISOTTO

意粉及意大利飯

LINGUINE WITH CLAMS
蛤肉扁意粉

RIGATONI ALL'AMATRICIANA FOR TWO
豬頰肉蕃茄醬粗管通粉 (2位用)

MEZZE MANICHE "ALLO SCOGLIO", WITH SCALLOPS, PRAWNS, SQUID, MUSSELS AND CLAMS
海鮮直管意粉 配扇貝、蝦、魷魚、青口和花蛤

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)
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

BUSIATTE WITH SICILIAN RED PRAWNS, BURRATA AND PISTACHIO
西西里紅蝦螺旋麵配開心果和水牛芝士
+\$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 I FOR TWO
意式炸小牛肉伴乾蕃茄配海鹽迷迭香 – 450 克 (2位用)
+\$258

"POLLO ALLA CASARECCIA " ROASTED CHICKEN WITH SPINACH, SUN-DRIED TOMATO AND CREAM
意式烤全雞

ROASTED BLACK COD WITH GREEN PEA RAGU, MUSSELS, CLAMS AND NDUJA OIL
烤鱈魚配青豆肉醬、青口、花蛤和辣豬肉油

GRATINATED KING PRAWNS
焗大蝦

ROASTED LAMB RACK WITH PARSNIP AND BRAISED ONION PEARL IN RED WINE
烤羊架配歐洲蘿蔔及紅酒燉珍珠洋蔥

1 KG AUSTRALIAN T-BONE FOR TWO & A SIDE DISH
澳洲T骨牛排(2位用)及一款配菜
+\$488

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

EGGPLANT PARMIGIANA
意式焗茄子千層

SIDE DISH

配菜

ROASTED NEW POTATOES
烤薯仔 | \$58

ROASTED BROWN BUTTER CAULIFLOWER
香烤牛油椰菜花 | \$58

BROCCOLINI WITH GARLIC AND CHILI
西蘭花配大蒜和辣椒 | \$58

MIX GREEN LEAF SALAD WITH PICKLES ONION AND TOMATO
沙拉與腌洋葱和番茄 | \$58

DESSERT

甜品

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

CHOCOLATE ROCHER
黑巧克力海鹽焦糖慕斯

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

PISTACHIO AFFOGATO
咖啡配開心果雪糕

CHOCOLATE BONET I WITH CARAMEL SAUCE, PASSION FRUIT AND AMARETTO ICE CREAM
意式朱古力慕斯配焦糖醬、百香果和杏仁酒雪糕

MERINGATA I CRISPY MERINGUE WITH CHANTILLY FOAM AND FRESH FRUIT
香脆蛋白酥配鮮忌廉泡沫和鮮水果

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

10% SERVICE CHARGE