



THE REAL ITALIAN DEAL

Unlimited Cicchetti Brunch

Exploring Italy one bite at a time

Bottomless Cicchetti 無限供應前菜

--- BRUSCHETTA FEAST 意式烤麵包 --- SERVED UPON ARRIVAL --- AFFETTATI FEAST 風乾火腿 ---

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| <input checked="" type="checkbox"/> <input type="checkbox"/> PACHINO TOMATOES 番茄莎莎 | <input type="checkbox"/> MORTADELLA DI BOLOGNA (IGP) 意式肉腸 |
| <input type="checkbox"/> SALMON AND AVOCADO TARTARE 三文魚及牛油果他他 | <input type="checkbox"/> CULATTA PROSCIUTTO DI PARMA 12 MONTHS 12個月風乾巴馬火腿 |
| <input checked="" type="checkbox"/> <input type="checkbox"/> GORGONZOLA WITH WALNUTS 意大利藍芝士配合桃 | <input type="checkbox"/> LE COPPA DI PARMA (PGI) 豬頸肉火腿 |
| <input type="checkbox"/> 'NDUJA - SPICY SAUSAGE 辣香腸抹醬 | <input type="checkbox"/> BRESCIAOLA DI MANZO DELLA VALTELLINA (IGP) 意式風乾牛肉 |
| <input type="checkbox"/> CHICKEN LIVER WITH PICKLED ONION 雞肝醬配醃洋葱 | <input type="checkbox"/> SALAME SPIANATA CALABRESE PICCANTE VILLANI 史班娜辣莎樂美腸 |

PICKLES FEAST 醃菜盛宴

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| <input type="checkbox"/> TUNA STUFFED PEPPERS 吞拿魚釀甜椒 | <input checked="" type="checkbox"/> <input type="checkbox"/> STUFFED OLIVES 釀橄欖 | <input checked="" type="checkbox"/> <input type="checkbox"/> GIARDINIERA 意式醃菜 |
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ITALIAN FAVOURITES 意式經典小食

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| <input type="checkbox"/> LAMB MEAT BALLS IN TOMATO SAUCE 番茄醬煮羊肉丸 | <input checked="" type="checkbox"/> <input type="checkbox"/> SCRAMBLED EGGS, SEASONAL VEGETABLES AND TRUFFLES 松露蔬菜炒蛋 (+\$48) |
| <input checked="" type="checkbox"/> <input type="checkbox"/> MIXED SEAFOOD SALAD 混合海鮮沙律 | <input checked="" type="checkbox"/> <input type="checkbox"/> BABY OCTOPUS 小八爪魚配青豆及辣番茄醬 |
| <input type="checkbox"/> ITALIAN TOAST WITH HAM AND CHEESE 芝士火腿意式三文治 | <input type="checkbox"/> HOMEMADE SPIEDINI 意式烤肉串 |
| <input type="checkbox"/> SPICY TUNA TARTARE 辣吞拿魚他他 (+\$38) | <input checked="" type="checkbox"/> <input type="checkbox"/> FRITTO MISTO WITH LIME MAYO 酥脆海鮮拼盤配青檸蛋黃醬 (+\$38) |
| <input checked="" type="checkbox"/> <input type="checkbox"/> EGGPLANT PARMIGIANA CROQUETTE 炸意式千層茄子 | <input checked="" type="checkbox"/> <input type="checkbox"/> BURRATA E TOMATO 番茄布袋芝士 (+\$78) |
| <input type="checkbox"/> CARPACCIO BEEF WITH ROCKET AND PARMESAN CHEESE 生牛肉薄切配火箭菜及巴馬臣芝士 | <input checked="" type="checkbox"/> <input type="checkbox"/> KALE SALAD WITH WALNUTS, QUINOA, CHERRY TOMATOES, PECORINO CHEESE 羽衣甘藍沙律配合桃、藜麥、車厘茄及羊奶芝士 |

Italian Hot Dishes 意式熱盤

SOUP OF THE DAY
是日餐湯

MEZZE MANICHE "ALLO SCOGLIO"
海鮮粗管意粉

Signature 精選菜式

AUSTRALIAN T-BONE (FOR 2) 澳洲T骨牛排 (兩位用) 500G/ 克 (+\$288) 1KG/ 公斤 (+\$488)

HAMACHI COLLAR WITH MUSSELS AND CLAMS WITH BOUILLABAISS 油甘魚鮫、青口、蜆配馬賽魚湯 (+\$288)

CHEF'S CRISPY LASAGNA (FOR 2) - (TRADITIONAL BOLOGNESE OR VEGETARIAN) 肉醬千層麵 - 傳統肉醬或素食 (兩位用) (+\$188)

BREADED VEAL CUTLET (FOR 2) 意式酥炸米蘭小牛扒 (兩位用) (+\$288) TABLESIDE TIRAMISU CLASSIC | PISTACHIO | HAZELNUT 意大利芝士蛋糕 (經典/ 榛子/ 開心果) (+\$78)

Mini Tiramisu Cone Feast 意大利迷你芝士蛋糕筒盛宴

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|--|---|--------------------------------------|
| <input type="checkbox"/> BLOOD ORANGE 血橙 | <input type="checkbox"/> COCONUT RED BEAN 椰汁紅豆糕 | <input type="checkbox"/> ROCHER 金莎 |
| <input type="checkbox"/> CLASSIC 經典 | <input type="checkbox"/> PISTACHIO 開心果 | <input type="checkbox"/> HAZELNUT 榛子 |

10% SERVICE CHARGE

Chef's Signature

Vegetarian

CANTINA

Unlimited Cicchetti Brunch

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11:00 - 15:30 (120 MINUTES)

HK\$488 PER PERSON

Free Flow

無限暢飲

PROSECCO

+ HK\$200 PER PERSON

CHAMPAGNE VEUVE CLICQUOT

'YELLOW LABEL'

+ HK\$350 PER PERSON

RUINART BLANC DE BLANC

+ HK\$600 PER PERSON

above packages include red and white wine, beer, and Aperol Spritz

NON-ALCOHOL soft drinks, juices

LA GIOIOSA O.O ALCOHOL FREE PROSECCO

+ HK\$128 PER PERSON

Drinks

飲品

PROSECCO | WINE | BEER | APEROL SPRITZ

HK\$68/GLS

VEUVE CLICQUOT YELLOW LABEL

HK\$88/GLS

HOMEMADE ITALIAN BUBBLE TEA -

LEMON OR PEACH / REGULAR OR BROWN SUGAR PEARL

HK\$38/GLS

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