

CANTINA

THE REAL ITALIAN DEAL

THE EARLY WEEK SUPPER (SUN - WED)

DESIGNED FOR TWO - SHARING STYLE

\$388 PER GUEST

STARTER (CHOOSE ONE)

 FRITTO MISTO WITH PRAWNS,
CALAMARI, ZUCCHINI AND LEMON MAYONNAISE
炸蝦、魷魚、意大利翠玉瓜配檸檬蛋黃醬

OR

HANDMADE BURRATA FROM PUGLIA WITH HEIRLOOM CHERRY TOMATOES
自家製普利亞布袋芝士配車厘茄

PASTA (CHOOSE ONE)

 CHEF'S CRISPY LASAGNA, ONE LAYER
TRADITIONAL BOLOGNESE OR VEGETARIAN
肉醬千層麵 (傳統肉醬或素食)

OR

CHEF'S CACIO E PEPE IN PECORINO CHEESE WHEEL
傳統意式車輪羊奶芝士黑椒意粉
ADD-ON AUSTRALIAN BLACK TRUFFLE 澳洲黑松露 \$98

OR

ITALIAN SAUSAGE AND SAFFRON RISOTTO
意大利香腸番紅花燴飯

MAIN COURSE (CHOOSE ONE)

 BREADED VEAL CUTLET "ELEPHANT EAR" (450G)
WITH ARUGULA SALAD AND PARMESAN CHEESE
意式酥炸米蘭小牛扒 (450 克)
配火箭菜沙律及巴馬臣芝士
ADD-ON AUSTRALIAN BLACK TRUFFLE 澳洲黑松露 \$198

OR

SMOKED HALF CHICKEN SERVED WITH GINGER MARINATED TOMATOES
薑汁番茄烤燻雞 (半隻)

OR

 EGGPLANT PARMIGIANA
意式焗千層茄子

DESSERT

ASSORTED MINI TIRAMISU CONES (6 FLAVOURS)
雜錦迷你意大利芝士蛋糕筒 (6款口味)

 Chef's signature  Vegetarian

Minimum order for two guests. All prices are subject to 10% service charge.