

## APPETISER

### 頭盤

SEPIA	MARINATED CUTTLE FISH, PETITE POIS CREAM, WILD SALMON ROE, ITALIAN CAVIAR 醃製墨魚、青豌豆忌廉、野生三文魚子、魚子醬	268
STRACCIATELLA & ASPARAGI	STRACCIATELLA CHEESE, GRILLED ASPARAGUS, AVOCADO CREAM, BASIL SPONGE 煙燻芝士、烤蘆筍、牛油果忌廉、羅勒海綿	188
CAPASANTA	SLOW-COOKED SCALLOPS, PUMPKIN PURÉE, ENDIVES, WILD SALMON ROE, ROASTED HAZELNUT 慢煮帶子、南瓜泥、菊苣菜、野生三文魚子、烤榛子	288
FEGATO GRASSO	PAN-FRIED DUCK LIVER, RED ONION JAM, GREEN APPLE SALAD, BALSAMICO PERLAGE 香煎鴨肝、紅洋蔥醬、青蘋果沙律、陳釀黑醋	260
GAMBERO ROSSO	MEDITERRANEAN RED PRAWNS CARPACCIO, OSETRA CAVIAR, VODKA TOMATO WATER, CRISPY CELERY, CITRUS OIL 地中海生紅蝦薄片、魚子醬、伏特加番茄水、脆芹菜、柑橘油	328
SALAMI ARTIGIANALI	PREMIUM CULATELLO, SALAME FELINO, MORTADELLA DI BOLOGNA, BUFFALO MOZZARELLA, SEASONAL CONDIMENTS, (FOR TWO GUESTS) 雜錦凍肉拼盤 (二人用)	358

## SOUP

### 湯

MINISTRONE ALLA GENOVESE	TRADITIONAL SOUP WITH PARMA HAM, PARMESAN CHEESE, BASIL PESTO 傳統意大利雜菜湯	180
LOBSTER BISQUE	CRÈME DE CASSI 龍蝦濃湯	250

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我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。  
如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。  
PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE  
所有價目另加一服務費，均以港元計算

## SALAD

### 沙律

INSALATA MISTA	MESCLUN SALAD, ROCKET SALAD, CHERRY TOMATOES, PARMESAN CHEESE SHAVED 青菜沙拉	120
INSALATA GRECA	FETA CHEESE, MIXED OLIVES, CUCUMBER 希臘沙律	120
INSALATA CAESAR	ROMAINE SALAD, CRISPY HAM, GARLIC CROUTONS, ANCHOVY DRESSING 凱撒沙律	120

## PASTA

### 麵食

APPETIZER / MAIN

CAPELLINI	ANGEL HAIR, BLACK TRUFFLE SAUCE, OSETRA CAVIAR, HERB OIL 天使麵、黑松露醬、魚子醬、香草油	260/ 440
RAVIOLI	PORCINI MUSHROOMS AND SMOKED SCAMORZA RAVIOLI CHANTERELLE MUSHROOMS, FAVA BEAN MOUSSELINE 牛肝菌煙燻芝士雲吞、雞油菌、蠶豆慕絲	220/ 380
LINGUINE CON ASTICE	BOSTON LOBSTER, TOMATO SAUCE, BASIL 波士頓龍蝦扁意粉、番茄醬、羅勒	230/ 420
LITTLE NICHOLINI'S	HOMEMADE RAVIOLI, BLACK TRUFFLE AND CHEESE SAUCE 自家製意大利雲吞、黑松露芝士醬	230/ 390
CHITARRA	ROASTED AND CRUDO MEDITERRANEAN SCAMPI PASTA, TRUMPET ZUCCHINI, OREGANO 地中海螯蝦手工意大利麵、意大利青瓜、奧勒岡草	240/ 390
PACCHERI	WAGYU BEEF SHORT RIB PASTA, BURRATA CHEESE, SEMI-DRIED TOMATOES, CRISPY SAGE 和牛牛小排意大利寬管麵、布拉塔水牛芝士、半乾番茄、脆鼠尾草	220/ 380

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## MAIN COURSE

### 主菜

AGNELLO	ROASTED AUSTRALIAN RACK OF LAMB, PISTACHIO, AUBERGINE, GRAVY 烤澳洲羊架、開心果、茄子、燒汁	480
LA COTOLETTA	VEAL MILANESE, LEMON CREAM 米蘭炸薄片牛仔肉、檸檬忌廉	460
MANZO	ROASTED AUSTRALIA M7 SIRLOIN IN COCOA BUTTER, STUFFED PORTOBELLO, SWEET CHARD 烤M7澳洲西冷和牛、可可油、釀大啡菇、瑞士甜菜	580
DENTICE	PAN-SEARED SNAPPER FILLET, SNAIL STEW, MOREL MUSHROOM, ROASTED PEPPER CREAM 香煎鯛魚、燉田螺、羊肚菌、烤燈籠椒忌廉	480
BRANZINO	GRILLED OR SALT BAKED WHOLE FRENCH SEA BASS, SEASONAL VEGETABLES, BEURRE BLANC SAUCE (FOR TWO GUESTS) 香烤/鹽焗原條海鱸魚、時令蔬菜、法式牛油汁 (二人用)	1280
CACCIUCCO	LIVORNO SEAFOOD SOUP, RED PRAWN, BLACK MUSSEL, CRISPY SAGE 利佛諾海鮮湯	520
LA FIORENTINA	BEEF T-BONE STEAK, ROASTED VEGETABLES, RED WINE SAUCE (FOR TWO TO THREE GUESTS) T骨牛扒、烤蔬菜、紅酒汁 (二至三人用)	1450

## SIDE DISH

### 配菜

SPINACI	GARLIC SAUTÉED SPINACH 蒜蓉莧菜	80
VERDURE GRIGLIATE	GRILLED ZUCCHINI 意大利青瓜	80
BROCCOLINI	STEAMED BROCCOLI 西蘭花	80
PATATE	MASHED POTATO 薯蓉	80

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