

APPETIZER 頭盤

NICHOLINI'S ANTIPASTI

SELECTION FROM THE ANTIPASTI TABLE, CAESAR SALAD

DAILY SOUP

自助意寧谷頭盤、凱撒沙律、熱湯

OR

MINISTRONE GENOVESE

TRADITIONAL MINISTRONE SOUP

傳統意大利雜菜湯

OR

BURRATA

BURRATA CHEESE, ROASTED BELL PEPPER, OLIVE OIL CAVIAR

布拉塔水牛芝士、烤燈籠椒、橄欖魚子醬

OR

PAN-SEARED DUCK FOIE GRAS

CHERRY COMPOTE, BEETROOT, TOASTED BRIOCHE

香煎鴨肝、櫻桃蜜餞、紅菜頭、烤甜麵包

ADD \$100

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PASTA 意大利麵

CAPELLINI

BOSTON LOBSTER, ANGEL HAIR PASTA, TOMATO SAUCE, BASIL

波士頓龍蝦天使麵、番茄汁、羅勒

OR

BUCATINI

CACIO E PEPE, PECORINO CHEESE

黑胡椒山羊芝士吸管麵

OR

LITTLE NICHOLINI'S

HOMEMADE RAVIOLI, BLACK TRUFFLE AND CHEESE SAUCE

自家製意大利雲吞、黑松露芝士醬

ADD \$150

## MAIN COURSES 主菜

### BRANZINO

PAN-FRIED SEA BASS PUMPKIN PURÉE, CAULIFLOWER

香煎鱸魚、南瓜泥、椰菜花

OR

### TAGLIATA

ROASTED FLANK STEAK, ROCKET SALAD,

CHERRY TOMATOES, PARMIGIANO REGGIANO

烤側腹牛扒、火箭菜沙律、櫻桃番茄、巴馬臣芝士

OR

### CACCIUCCO

LIVORNO SEAFOOD SOUP, RED PRAWN,

BLACK MUSSEL, CRISPY SAGE

利佛諾海鮮湯

ADD \$200

## DESSERTS 甜品

### TIRAMISU

TRADITIONAL, MASCARPONE CREAM

傳統意大利芝士蛋糕

OR

### CRÈME BRULÉE

VANILLA, COCONUT ICE CREAM

法式燉蛋, 雲呢拿椰子雪糕

OR

### GELATI O SORBETTI

SELECTION OF ICE CREAM OR SORBET

精選雪糕或雪葩

OR

### FRUTTA

SEASONAL FRESH FRUITS

鮮菓碟

4 COURSE MENU \$ 598

3 COURSE MENU \$ 568

2 COURSE MENU \$ 538

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK THE MANAGER.

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