

APPETIZERS AND SOUP

頭盤

BURRATA PUGLIESE (V)	HEIRLOOM MARINATED TOMATO COMPOSITION, PESTO POWDER 水牛芝士, 醃蕃茄, 香草 (CAPRESE IS AVAILABLE UPON REQUEST, 另可選蕃茄水牛芝士)	250
ASTICE & CACCIUCCO	POACHED LOBSTER, CACCIUCCO SAUCE, FRENCH BEANS, CELERY ROOT CREAM, CAVIAR 波士頓龍蝦, 四季豆, 芹菜根, 魚子醬	310
CAPESANTE	PAN-FRIED HOKKAIDO SCALLOPS, POTATO, WHITE RADISH, BLACK GARLIC, ROSEMARY 北海道帶子, 馬鈴薯, 小蘿蔔, 黑蒜, 迷迭香	260
BATTUTA DI CARNE CRUDA	WAGYU BEEF TARTARE, ARTICHOKE, ORGANIC EGG, BLACK TRUFFLE 和牛他他, 朝鮮薊, 有機雞蛋, 黑松露	290
CULATELLO DI ZIBELLO	CULATELLO DI ZIBELLO HAM, ITALIAN LORENZINI MELON 極級巴瑪火腿, 意大利哈密瓜	290
MINISTRONE ALLA GENOVESE (V)	TRADITIONAL SOUP, PESTO, PARMESAN CHEESE TRADIZIONALE AL PESTO 傳統意大利菜湯	190

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER
如有特殊飲食要求或對某些事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

HOMEMADE PASTA, RISOTTO

意大利飯及麵

APPETIZER / MAIN

CAPPELLINI CON ASTICE

ANGEL HAIR OR LINGUINE, BOSTON LOBSTER,
TOMATO SAUCE, BASIL

260 / 450

天使麵或意大利扁麵, 波士頓龍蝦, 蕃茄汁, 香草

PAPPARDELLE & GAMBERI ROSSI SICILIANI

MAZARA RED PRAWNS, SAVOY CABBAGE,
SICILIAN OLIVE OIL

260 / 450

自家制闊麵, 意大利紅蝦, 皺葉包心菜

TORTELLI & WAGYU

SLOW COOKED WAGYU BEEF CHEEK,
VEAL REDUCTION, TROPEA RED ONION, SAFFRON CHIPS

250 / 440

意大利雲吞, 和牛面頰, 甜洋蔥, 番紅花脆片

LITTLE NICHOLINI'S

BLACK TRUFFLE SAUCE

280 / 450

(V)

意寧谷黑松露芝士醬意大利雲吞

RISOTTO AI CARCIOFI

ARTICHOKE, 30 MONTHS AGED PARMESAN CHEESE,
AGED MODENA BALSAMIC VINEGAR

250 / 440

(V)

意大利飯, 朝鮮薊, 陳醋, 芝士

SPAGHETTONI "CACIO & PEPE"

TRADITIONAL FROM LARI, PECORINO CHEESE,
BLACK PEPPER, BLACK TRUFFLE

250 / 440

(V)

意大利粉, 山羊芝士, 黑胡椒, 黑松露

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MAIN DISHES
意大利主菜

BRANZINO
DI ORBETELLO

ITALIAN SEABASS, BUTTER LETTUCE CREAM,
CAULIFLOWER GRATIN, CAVIAR, DILL
意大利鱸魚, 奶油生菜忌廉, 焗椰菜花, 魚子醬, 刁草

520

SOGLIOLA
ALLA MUGNAIA

GRILL OR MUGNAIA DOVER SOLE,
SEASONAL VEGETABLES, LEMON BUTTER SAUCE, PARSLEY
香煎或扒龍利魚柳, 檸檬, 牛油, 番茜

600

LA COTOLETTA

VEAL MILANESE, ARTICHOKE, CHERRY TOMATO SALAD
米蘭薄牛仔片, 朝鮮薊, 車厘茄沙律

500

AGNELLO &
CIPOLLE DI TROPEA

LAMB RACK, TROPEA RED ONION, SOUR CABBAGE,
CARROTS, MINT
燒羊鞍, 甜洋蔥, 酸椰菜, 薄荷

540

FILETTO ALLA ROSSINI

BEEF TENDERLOIN, GOOSE LIVER, BLACK TRUFFLES,
SPINACH, MARSALA SAUCE
牛柳, 鵝肝, 黑松露, 莧菜, 甜酒汁

600

OSSOBUCO MILANESE

SLOW-COOKED BRAISED VEAL, SAFFRON RISOTTO,
GREMOLATA
傳統燴牛仔膝, 番紅花意大利飯

480

LA FIORENTINA

BEEF T-BONE STEAK, SEASONAL VEGETABLES
(FOR 2-3 PERSONS)
T骨牛扒, 新鮮時令蔬菜

1,520

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