



IL VENEZIANO

GRANSEOLA ALLA VENEZIANA

VENETIAN STYLE CRAB SALAD, FRESH LEMON,
VIRGIN OLIVE OIL, CAVIAR

蟹肉沙律, 檸檬, 初榨橄欖油, 魚子醬

HK\$ 350

FRICO DI MONTASIO, ASIAGO & POLENTA

CRISPY MONTASIO CHEESE BASKET, MELTED ASIAGO CHEESE,
SOFT POLENTA, CULATELLO HAM, BLACK TRUFFLE

意式芝士脆籃, 艾斯阿格芝士, 極級巴瑪火腿, 玉米糕, 黑松露

HK\$ 300

RISOTTO SCAMPI & FIORI DI ZUCCA

RISOTTO WITH LANGOUSTINE, ZUCCHINI FLOWERS

意大利飯, 小龍蝦, 意大利青瓜花

HK\$ 570

SMALL HK\$ 290

BIGOLI IN SALSA DI ANATRA

TYPICAL HOMEMADE EGG NOODLE,

SLOW COOKED WILD DUCK RAGOUT, DUCK LIVER

自家製蛋麵, 慢煮野鴨肉醬, 鴨肝

HK\$ 570

SMALL HK\$ 290

BRANZINO ALLA GRADESE

ITALIAN SEABASS, BLACK GARLIC BUTTER SAUCE,
POLENTA, ROMANESCO

意大利鱸魚, 黑蒜牛油, 玉米糕, 羅馬花椰菜

HK\$ 590

FILETTO ALLA VENEZIANA

VEAL TENDERLOIN, GOOSE LIVER,

CARAMELIZED ONION, GRILLED POLENTA, ARTICHOKE

牛仔柳, 鵝肝, 甜洋蔥, 玉米糕, 朝鮮薊

HK\$ 620

TIRAMISU' TREVISANO

TIRAMISU', THE ORIGIN

意大利芝士蛋糕

HK\$ 150

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