

APPETIZERS 頭盤

NICHOLINI'S ANTIPASTI

SELECTION OF ICONIC ANTIPASTI
CAESAR SALAD AND SOUP OF THE DAY

精選意寧谷頭盤

OR

CAPRESE (V)

BUFFALO MOZZARELLA, ROMAN TOMATO, BASIL PESTO

水牛芝士, 羅馬番茄, 香草醬

OR

MINISTRONE GENOVESE (V)

TRADITIONAL MINISTRONE

傳統意大利雜菜湯

OR

CACCIUCCO

TUSCAN SEAFOOD SOUP, BLACK MUSSELS, TIGER PRAWNS

托斯卡納海鮮湯, 青口, 虎蝦

ADD \$100

OR

BRESAOLA

ROCKET SALAD, PARMESAN, AMALFI LEMON, PICKLED PUMPKIN

風乾牛肉, 火箭菜沙律, 巴馬臣芝士, 意大利檸檬, 醃製南瓜

PASTA 意大利粉

CAPPELLINI CON ASTICE

BOSTON LOBSTER, TOMATO SAUCE, BASIL

天使麵, 龍蝦, 蕃茄汁, 香草

OR

TROFIE LIGURI

ALASKAN KING CRAB, SPICY N'DUJA PORK SAUSAGE, TOMATOES

自家手製麵, 皇帝蟹, 辣肉腸, 蕃茄

OR

AGNOLOTTI DEL PLIN (V)

PORCINI CREAM, PECORINO CHEESE, BLACK TRUFFLE

意大利雲吞, 牛肝菌忌廉, 山羊芝士, 黑松露

ADD \$100

OR

GNOCCHI

WHITE VEAL RAGOUT, POMINO WINE SAUCE, CASTELMAGNO CHEESE

薯糰, 牛仔, 白酒, 意大利芝士

MAIN COURSES 主菜

MERLUZZO (GF)

COD FISH, MEDITERRANEAN STYLE, TOMATO SAUCE,
TAGIASCHE OLIVE, SEASONAL VEGETABLES
智利鱸魚, 橄欖, 番茄汁

OR

AGNELLO

ROASTED LAMB RACK, SOFT WHITE POLENTA,
CAPONATA, ROSEMARY OIL
燒羊鞍, 玉米糕, 雜菜, 迷迭香

OR

TAGLIATA (GF)

ANGUS BEEF TAGLIATA, MARINATED ZUCCHINI, TOMATO MUSTARD
薄片安格斯西冷, 醃製意大利青瓜, 番茄芥末

OR

FILETTO DI MANZO (GF)

GRILLED BEEF TENDERLOIN, PARMESAN CHEESE,
ROCKET SALAD, BALSAMIC VINEGAR
扒牛柳, 巴馬臣芝士, 火箭菜沙律, 意大利黑醋

ADD \$100

DESSERTS 甜品

TIRAMISU'

傳統意大利芝士蛋糕

OR

MOUSSE AL CIOCCOLATO

BITTER CHOCOLATE MOUSSE, COFFEE GRANITE, CAPPUCINO FOAM
咖啡夾心朱古力慕絲

OR

BABA AL RHUM

MARINATED STRAWBERRIES, DOUBLE CREAM
巴巴杯酒蛋糕, 醃士多啤梨, 特製奶油

OR

FRUTTA FRESCA

SEASONAL FRUITS PLATTER
鮮菓碟, 乳酪

OR

SORBETTI (GF)

ARTISANAL SORBET SELECTION
鮮菓雪葩

OR

GELATI

ITALIAN GELATO SELECTION
意大利雪糕

3 COURSE MENU \$ 478

4 COURSE MENU \$ 498

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