

## ANTIPASTI & ZUPPE

### 頭盤

|                                    |  |     |
|------------------------------------|--|-----|
| BURRATA PUGLIESE<br>(V)            | SICILIAN TOMATO PESTO, TOASTED ALMONDS,<br>MARINATED SNOW PEAS<br>水牛芝士, 西西里番茄香草醬, 杏仁, 蜜豆<br><br>(CAPRESE IS AVAILABLE UPON REQUEST, 另可選蕃茄水牛芝士) | 250 |
| INSALATA<br>TIEPIDA DI ASTICE      | WARM BOSTON LOBSTER SALAD, BABY SPINACH,<br>CAVIAR DRESSING<br>波士頓龍蝦, 莧菜沙律, 魚子醬  | 310 |
| CAPESANTE                          | PAN-FRIED HOKKAIDO SCALLOPS, GREEN PEAS<br>SAFFRON CACCIUCCO CREAM, TUSCAN BREAD<br>北海道帶子, 青豆, 番紅花忌廉, 意式脆麵包                                    | 260 |
| CARPACCIO<br>ALLA NICHOLINI'S      | ANGUS BEEF, GREEN SALAD, ITALIAN PESTO,<br>24 MONTHS PARMESAN, BLACK TRUFFLE<br>安格斯生牛肉, 田園沙律, 香草醬, 巴瑪臣芝士, 黑松露                                  | 280 |
| TAGLIERE TOSCANO                   | ASSORTED TUSCAN COLD CUTS, PECORINO,<br>MARINATED VEGETABLES, ITALIAN MELON, TORTA DI CECI<br>精選凍肉, 山羊芝士, 蔬菜, 蜜瓜, 鷹嘴豆薄餅                        | 300 |
| MINISTRONE<br>ALLA GENOVESE<br>(V) | VEGETABLE SOUP, PESTO, PARMESAN<br>意大利菜湯   | 180 |

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

PASTA FATTA IN CASA & RISO  
意大利飯及麵

APPETIZER / MAIN

CAPPELLINI  
CON ASTICE

ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE  
天使麵, 波士頓龍蝦, 蕃茄汁

260 / 450

PAPPARDELLE  
GAMBERI E  
PORCINI

HOMEMADE PASTA, MAZARA RED PRAWNS,  
PORCINI, BLACK CABBAGE  
自家手製寬條面, 意大利紅蝦, 牛肝菌, 羽衣甘藍

220 / 380

CAPPELLETTI  
IN BRODO

TRADITIONAL CAPPELLETTI PASTA, ANGUS BEEF,  
CAPON CONSOMMÉ, ROASTED CHESTNUTS, BLACK TRUFFLE  
安格斯牛肉小雲吞, 雞清湯, 栗子, 黑松露

220 / 380

LITTLE NICHOLINI'S  
(V)

HOMEMADE RAVIOLI, BLACK TRUFFLE SAUCE  
意大利雲吞, 黑松露, 芝士醬

280 / 440

CAVATELLI  
"CACIO & PEPE"  
(V)

PECORINO, BLACK PEPPER  
貓耳粉, 山羊芝士, 黑胡椒

140 / 280

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PESCE & CARNE  
意大利主菜

SOGLIOLA  
ALLA MUGNAIA

GRILLED OR MUGNAIA DOVER SOLE,  
SEASONAL VEGETABLES, LEMON BUTTER SAUCE  
香煎或扒龍利魚柳, 檸檬牛油汁

600

LA COTOLETTA

VEAL MILANESE, ARUGULA, CHERRY TOMATO SALAD  
米蘭炸薄牛仔肉, 火箭菜, 車厘茄沙律

500

AGNELLO &  
FUNGHI

ROASTED LAMB RACK, MUSHROOM TRIFOLATI,  
BRUSSEL SPROUTS, CELERY ROOT PURÉE  
烤羊鞍, 蘑菇, 捲心菜, 芹菜根蓉

520

FILETTO ALLA ROSSINI

PAN-FRIED BEEF TENDERLOIN, GOOSE LIVER,  
BLACK TRUFFLE, SPINACH, MARSALA SAUCE  
煎牛柳, 鵝肝, 黑松露, 莧菜, 甜酒汁

600

OSSOBUCO MILANESE

SLOW-COOKED VEAL SHANK, SAFFRON RISOTTO  
燴牛仔膝, 番紅花意大利飯

480

LA FIORENTINA

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

1,550

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