

ANTIPASTI & ZUPPE

頭盤

BURRATA PUGLIESE (V)	ARUGULA PESTO, TOASTED HAZELNUTS, SUN DRIED CHERRY TOMATOES, AGED BALSAMIC VINEGAR 火箭菜醬, 榛子, 蕃茄乾, 陳年黑醋 (CAPRESE IS AVAILABLE UPON REQUEST, 另可選蕃茄水牛芝士)	250
INSALATA TIEPIDA DI ASTICE	WARM BOSTON LOBSTER SALAD, BABY SPINACH, ITALIAN CAVIAR DRESSING 波士頓龍蝦, 莧菜沙律, 意大利魚子醬	310
CAPESANTE	PAN-FRIED HOKKAIDO SCALLOPS, FAVA BEAN CREAM, MARINATED ARTICHOKE, RED RADISH, TAPIOCA CHIPS 北海道帶子, 蠶豆忌廉, 醃朝鮮薊, 櫻桃蘿蔔, 木薯片	260
BATTUTA DI FASSONA	FASSONA BEEF TARTARE, TUSCAN EXTRA VIRGIN OLIVE OIL, 24 MONTHS PARMESAN, BLACK TRUFFLE 安格斯生牛肉, 田園沙律, 香草醬, 巴瑪臣芝士, 黑松露	250
CACCIUCCO	TRADITIONAL LIGHT TUSCAN SEA FOOD SOUP, GARLIC CROUTONS, AROMATIC SAGE OIL 傳統意大利海鮮湯, 蒜蓉麵包粒, 香草油	250
CREMA DI PISELLI	SEASONAL GREEN PEAS CREAM, ALASKA CRAB, SOUR CREAM, BORETTANE ONIONS 青豆忌廉, 阿拉斯加蟹, 酸忌廉, 醃小洋蔥	220
MINISTRONE ALLA GENOVESE	VEGETABLE SOUP, PESTO, PARMESAN 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, BASIL
天使麵, 波士頓龍蝦, 蕃茄汁

260 / 450

TAGLIATELLE
CAPESANTE E
PORCINI

HOMEMADE TAGLIATELLE, HOKKAIDO SCALLOP TARTARE,
PORCINI MUSHROOMS, DILL
自家手製扁麵條, 北海道帶子他他, 牛肝菌, 香草

220 / 400

RISOTTO MILANESE

SAFFRON, BONE MARROW, BLACK TRUFFLE
意大利飯, 番紅花, 牛骨髓, 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

260 / 450

CAVATELLI
"CACIO & PEPE"
(V)

TRADITIONAL APULIA PASTA, PECORINO,
BLACK PEPPER
貓耳粉, 山羊芝士, 黑胡椒

140 / 280

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PESCE & CARNE
主菜

SOGLIOLA
ALLA MUGNAIA

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

600

LA COTOLETTA

VEAL MILANESE, CHERRY TOMATO SALAD, ARTICHOKE
米蘭炸薄牛仔肉, 車厘茄, 朝鮮薊

500

AGNELLO &
ALBICOCCHIE

LAMB RACK, APRICOT MUSTARD, PISTACHIO CRUST
ROASTED ASPARAGUS, CRISPY CELERY ROOT
羊鞍, 杏脯芥辣, 開心果, 蘆筍, 芹菜根

520

FILETTO ALLA ROSSINI

PAN-FRIED BEEF TENDERLOIN, FOIE GRAS
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
GREMOLATA
燴牛仔膝, 番紅花意大利飯

480

ROMBO

PAN-FRIED TURBOT, GREEN PEA CREAM,
TOASTED HAZELNUTS, CULATELLO HAM, ITALIAN CAVIAR
煎多寶魚, 青豆忌廉, 榛子, 頂級意大利火腿, 黑松露

480

LA FIORENTINA

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

1,550

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