

APPETIZERS 頭盤

NICHOLINI'S ANTIPASTI

ANTIPASTI SELECTION, CAESAR SALAD
AND SOUP OF THE DAY

精選意寧谷頭盤

OR

CAPRESE (V)

BUFFALO MOZZARELLA, TOMATOES, BASIL PESTO

水牛芝士, 蕃茄, 香草

OR

MINISTRONE GENOVESE

TRADITIONAL VEGETABLE SOUP

傳統意大利雜菜湯

OR

SALMONE

ADD \$100

BETROOT MARINATED SALMON, PICKLED FENNEL,

PINE NUTS, GREEN ASPARAGUS, SORRENTO LEMON

醃三文魚, 紅菜頭, 茴香, 松子仁, 蘆筍, 檸檬

PASTA 意大利麵

CAPELLINI

ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE, BASIL

天使麵, 龍蝦, 蕃茄汁, 香草

OR

PENNE (V)

LIGHT CREAM OF MUSHROOM, FAVA BEANS, TALEGGIO

長通粉, 蘑菇忌廉, 蠶豆, 芝士

OR

CAVATELLI CACIO & PEPE

TRADITIONAL PASTA, PECORINO, BLACK PEPPER

貓耳粉, 山羊芝士, 黑胡椒

OR

ORECCHIETTE

ADD \$100

MEDITERRANEAN OCTOPUS RAGOUT, SPRING PEAS, CHIVES

蜆殼粉, 地中海章魚, 豌豆, 法蔥

MAIN COURSES 主菜

ORATA

PAN-FRIED SEA BREAM, "GUAZZETTO SAUCE", ZUCCHINI,
CHERRY TOMATOES, POMINO WHITE WINE, BLACK MUSSELS, THYME
香煎鯛魚, 意大利青瓜, 車厘茄, 白酒, 青口, 香草

OR

AGNELLO

ROASTED LAMB RACK,
GREEN PEA'S MOUSSELINE, SAUTÉED ARTICHOKES
燒羊鞍, 青豆慕絲, 朝鮮薊

OR

TAGLIATA (GF)

GRILLED US BEEF SIRLOIN, POLENTA CREAM,
CHIANTI WINE SAUCE, GRILLED GREEN ASPARAGUS
薄片西冷牛扒, 玉米忌廉, 紅酒汁, 蘆荀

OR

FILETTO DI MANZO (GF) ADD \$100

GRILLED BEEF TENDERLOIN, PARMESAN,
ROCKET SALAD, BALSAMIC VINEGAR
香煎牛柳, 巴瑪臣芝士, 火箭菜沙律, 意大利黑醋

DESSERTS 甜品

PAVLOVA

FRESH SPRING BERRIES, MANGO & PASSION FRUIT SAUCE
蛋白脆餅, 雜莓, 芒果, 熱情果

OR

STRAWBERRY ROMANOFF

MARINATED FRESH STRAWBERRIES, CHANTILLY CREAM,
SHAVED ROASTED ALMONDS
草莓, 忌廉, 杏仁片

OR

TIRAMISU

傳統意大利芝士蛋糕

OR

FRESH SEASONAL FRUIT PLATTER

鮮菓碟

OR

GELATO / SHERBETS

精選雪糕或雪葩

4 COURSE MENU \$ 528

3 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