

## ANTIPASTI & ZUPPE

頭盤

### BURRATA PUGLIESE (V)

ARUGULA PESTO, TOASTED HAZELNUTS,  
SUN DRIED CHERRY TOMATOES, AGED BALSAMIC VINEGAR

250

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)

### INSALATA TIEPIDA DI ASTICE

WARM BOSTON LOBSTER SALAD, BABY SPINACH,  
ITALIAN CAVIAR DRESSING

310

波士頓龍蝦, 莧菜沙律, 意大利魚子醬

### CAPELANTE

PAN-FRIED HOKKAIDO SCALLOPS, FAVA BEAN CREAM,  
MARINATED ARTICHOKE, RED RADISH, TAPIOCA CHIPS

260

北海道帶子, 蠶豆忌廉, 醃朝鮮薊, 櫻桃蘿蔔, 木薯片

### BATTUTA DI FASSONA

FASSONA BEEF TARTARE, TUSCAN EXTRA VIRGIN OLIVE OIL,  
24 MONTHS PARMESAN, BLACK TRUFFLE

250

安格斯生牛肉, 田園沙律, 香草醬, 巴瑪臣芝士, 黑松露

### MINISTRONE ALLA GENOVESE

VEGETABLE SOUP, PESTO, PARMESAN

180

意大利菜湯

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  
意大利主菜

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

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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