

## ANTIPASTI & ZUPPE

頭盤

BURRATA PUGLIESE (V)	HEIRLOOM TOMATOES, ZUCCHINI CREAM, BELL PEPPERS, SUMMER TRUFFLE, CUCUMBER DRESSING 水牛芝士, 意大利小胡瓜忌廉, 燈籠椒, 黑松露, 青瓜醬  (CAPRESE IS AVAILABLE UPON REQUEST, 另可選蕃茄水牛芝士)	250
GAMBERO ROSSO	MARINATED RED PRAWNS, CHICKPEA MOUSSELINE, TROPEA ONIONS, RED RADISH 醃意大利紅蝦, 鷹嘴豆忌廉, 紅洋蔥, 櫻桃蘿蔔	310
CAPEANTE	PAN-FRIED HOKKAIDO SCALLOPS, FAVA BEAN CREAM, MARINATED ARTICHOKES, 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 AGED PARMESAN, BLACK TRUFFLE 安格斯生牛肉, 香草醬, 巴瑪臣芝士(熟化24個月), 黑松露	250
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  
天使麵, 波士頓龍蝦, 蕃茄汁

260 / 450

SPAGHETTI  
AL GRANCHIO  
E BOTTARGA

SPAGHETTI, ALASKAN KING CRAB,  
BOTTARGA, SAGE  
意大利粉, 阿拉斯加帝王蟹, 乾魚子, 鼠尾草

220 / 380

RAVIOLI ALLA  
MAREMMANA

HOMEMADE PORCINI RAVIOLI,  
FIORENTINA BEEF RAGOUT, SUMMER BEAN  
自家製牛肝菌雲吞, 牛肉醬, 雜豆

220 / 380

LITTLE NICHOLINI'S  
(V)

HOMEMADE RAVIOLI, MASCARPONE,  
BLACK TRUFFLE SAUCE  
意寧谷小雲吞, 忌廉芝士, 黑松露

260 / 450

CAVATELLI  
CACIO & PEPE  
(V)

APULIAN 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 DOVER SOLE  
OR MUGNAIA DOVER SOLE,  
SEASONAL VEGETABLES, LEMON BUTTER SAUCE  
香煎龍利魚柳 或  
扒龍脷魚柳, 檸檬牛油汁, 時令蔬菜

600

LA COTOLETTA

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

500

AGNELLO &  
ALBICOCCHE

LAMB RACK, APRICOT MUSTARD, PISTACHIO CRUST  
ROASTED ASPARAGUS, CRISPY CELERY ROOTS  
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

LA FIORENTINA

T-BONE STEAK, SEASONAL VEGETABLES  
(BEST FOR TWO TO THREE PERSONS)  
意大利T骨牛扒, 新鮮時令蔬菜  
(二至三位用)

1,550

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