

A TUSCAN SUMMER TALE

BURRATA

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

OR

GAMBERO ROSSO

MARINATED RED PRAWN, CHICKPEA MOUSSELINE, TROPEA ONIONS, RED RADISH
醃意大利紅蝦, 鷹嘴豆忌廉, 紅洋葱, 櫻桃蘿蔔

RAVIOLI ALLA MAREMMANA

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

OR

SPAGHETTI AL GRANCHIO E BOTTARGA

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

ROMBO

PAN-FRIED TURBOT, PISTACHIO CRUST,
YELLOW ZUCCHINI PURÉE, MARINATED TOMATOES, ITALIAN CAVIAR
香煎多寶魚, 開心果, 意大利小胡瓜忌廉, 醃蕃茄, 意大利魚子醬

OR

PICCIONE

TUSCAN PIGEON, DUCK LIVER, SUMMER MUSHROOMS,
MASHED POTATO, RADICCHIO MUSTARD
乳鴿, 鴨肝, 雜菌, 薯蓉, 芥末

OR

FILETTO ALLA ROSSINI

ADD \$150

PAN-FRIED BEEF TENDERLOIN, DUCK LIVER, BLACK TRUFFLES, MARSALA SAUCE
牛柳, 鴨肝, 黑松露, 甜酒汁

FORMAGGI

ITALIAN CHEESE PLATTER
芝士拼盤

OR

TIRAMISU

意大利芝士蛋糕

OR

CASSATA

SICILIAN PARFAIT, CANDIED ORANGE AND LEMON PEEL, ROASTED PISTACHIO
西西里卡撒塔雪糕蛋糕

NICHOLINI'S CONFECTIONERIES
COFFEE OR TEA

FOUR-COURSE MENU \$1,088

ITALIAN WINE PAIRING AT SUPPLEMENT CHARGE OF \$450 PER PERSON

FIVE-COURSE MENU \$1,288

ITALIAN WINE PAIRING AT SUPPLEMENT CHARGE OF \$550 PER PERSON

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