

ANTIPASTI & ZUPPE

頭盤

MINISTRONE
ALLA GENOVESE VEGETABLE SOUP, PARMA HAM, PARMESAN, BASIL PESTO
傳統意大利雜菜湯 180

STRACCIATELLA
& POMODORO SMOKED STRACCIATELLA CHEESE, CHERRY TOMATOES,
TOMATO WATER, PESTO CAVIAR 280
煙熏芝士, 車厘茄, 番茄水, 香草魚子醬

CAPASANTA & OSTRICA HOKKAIDO SCALLOPS, PURPLE POTATO ESPUMA,
BLACK TRUFFLE, OYSTER SORBET 300
北海道帶子, 紫薯泡沫, 黑松露, 蠔雪葩

ANATRA & FREGOLA WILD DUCK BREAST, FREGOLA SARDA,
CAPRINO CHEESE CREAM, BEETROOT SPONGE. BASIL OIL 300
鴨胸火腿, 珍珠麵, 山羊芝士忌廉, 甜菜頭海綿, 香草油

CARPACCIO MARINATED HAND CUT US BEEF,
SALSA VERDE, PARMESAN CREAM, CRISPY BREAD 300
醃美國鮮牛肉片, 香草醬, 芝士忌廉, 脆麵包

GAMBERO ROSSO &
RAPA BIANCA RED PRAWN CARPACCIO, STRAWBERRY,
MARINATED WHITE TURNIP, BALSAMIC VINAGER FOAM 350
鮮紅蝦薄片, 草莓, 醃白蘿蔔, 陳醋泡沫

PASTA

意大利粉

APPETIZER / MAIN

PAPPARDELLA RIPIENA SLOW COOKED LAMB, PORCINI MUSHROOMS,
SMOKED PARMESAN CHEESE 220 / 420
自家製寬麵條, 慢煮羊肉, 牛肝菌, 煙薰芝士

TAGLIOLINI E CARCIOFI CRISPY ARTICHOKE, ITALIAN VONGOLE,
SARDINIA BOTTARGA, AMALFI LEMON 220 / 420
扁意粉, 朝鮮薊, 意大利蜆肉, 乾魚子, 檸檬

LITTLE NICHOLINI'S RAVIOLI, MASCARPONE, BLACK TRUFFLE SAUCE 240 / 440
意大利雲吞, 芝士醬, 黑松露

SPAGHETTO
ALLA CHITARRA SEAFOOD CARBONARA, BABY SQUID,
MARINATED DRY EGG, ITALIAN CAVIAR 240 / 450
自家製麵條, 海鮮卡邦尼, 魷魚仔, 意式醃鹹蛋, 意大利魚子醬

LINGUINE CON ASTICE BOSTON LOBSTER, TOMATO SAUCE, BASIL 260 / 480
扁意粉, 波士頓龍蝦, 番茄醬, 香草

ADDITIONAL \$100/\$180 UPGRADE TO BLUE LOBSTER (LIMITED PORTION)

另加 \$100/\$180 可升級至藍龍蝦 (限量供應)

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK THE MANAGER.
我們的食物和飲料可能含有微量過敏原, 因為我們的廚房是一個可能存在任何過敏原的環境。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

PESCE & CARNE

主菜

BARBABIETOLA	BRAISED BEETROOT, TRUFFLE SAUCE, BABY SPINACH, ROMANESCO, TUSCAN BREAD CRUMBLE 甜菜根, 松露醬, 羅馬花椰菜, 菠菜苗, 麵包粒	420
AGNELLO	ROASTED LAMB RACK, BLACK GARLIC, PISTACHIO REDUCTION, CHARCOAL CARROTS, HONEY MUSTARD 烤羊鞍, 黑蒜, 開心果醬, 炭燒蘿蔔, 蜜糖芥末醬	500
LA COTOLETTA	VEAL MILANESE, CHERRY TOMATO SALAD, ARTICHOKE 米蘭炸薄片牛仔肉, 車厘茄, 朝鮮薊	520
MANZO	M7 AUSTRALIAN WAGYU SIRLOIN, PAN-FRIED DUCK LIVER, BLACK TRUFFLE, SALT CRUSTED SHALLOTS, CRISPY KALE M7澳洲和牛西冷, 煎鴨肝, 黑松露, 鹽醃乾蔥, 羽衣甘藍脆片	650
SOGLIOLA ALLA MUGNAIA	GRILLED OR MUGNAIA DOVER SOLE, LEMON BUTTER SAUCE, SEASONAL VEGETABLES, PARSLEY 扒或香煎龍利魚柳, 檸檬牛油汁, 香草	680
LA FIORENTINA	ITALIAN T-BONE STEAK, ROSEMARY POTATOES, SEASONAL VEGETABLES (FOR TWO TO THREE PERSONS) 意大利T骨牛扒, 新鮮時令蔬菜 (兩至三位用)	1550
CASSERUOLA TOSCANA	TUSCAN SEAFOOD CASSEROLE, BOSTON LOBSTER, TURBOT, HOKKAIDO SCALLOPS, ITALIAN SCAMPI, ACQUA PAZZA SAUCE (FOR TWO TO THREE PERSONS) 托斯卡納海鮮砂鍋, 波士頓龍蝦, 多寶魚, 北海道帶子, 意大利小龍蝦, 拿波里水煮魚醬 (兩至三位用)	1550

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