

ANTIPASTI & ZUPPE

頭盤

MINISTRONE ALLA GENOVESE	VEGETABLES SOUP, PARMA HAM, PARMESAN CHEESE, BASIL PESTO 意大利蔬菜湯	180
STRACCIATELLA & MELONE	STRACCIATELLA CHEESE, COMPRESSED MELON, AVOCADO CREAM, CHERRY TOMATOES COULIS, BASIL SPONGE 煙燻芝士, 蜜瓜, 牛油果忌廉, 車厘茄醬	280
CARPACCIO CAPASANTA	HOKKAIDO SCALLOPS CRUDO, MEDITERRANEAN HERBS, MARINATED BEETROOT, YUZU GEL, OSETRA CAVIAR 北海道帶子刺身, 香草, 醃甜菜頭, 柚子啫喱, 魚子醬	300
GAMBERO ROSSO	MARINATED RED PRAWNS, ROASTED CALAMARI, RAINBOW EMULSION, WILD SALMON ROE 醃紅蝦, 烤墨魚, 彩虹乳膠, 野生三文魚籽	340
CAESAR	MODERN SALAD, CRISPY GUANCIALE PORK, 36 MONTHS PARMESAN CHEESE, SOURDOUGH BREAD SORBET 凱撒沙律, 脆豬面頰, 巴馬臣芝士, 麵包雪葩	260
FEGATO GRASSO	PAN FRIED FOIE GRAS, ROASTED HAZELNUTS REDUCTION POLENTA ESPUMA, WINTER BLACK TRUFFLE 煎鴨肝, 榛子汁, 玉米糕泡沫, 黑松露	340

PASTA

意大利粉

APPETIZER / MAIN

LASAGNETTA	TUSCAN SEAFOOD LASAGNA, BOSTON LOBSTER, RED PRAWN, ORGANIC EGG YOLK CREAM, PECORINO CHEESE FONDUE 海鮮寬條麵, 波士頓龍蝦, 紅蝦, 蛋黃忌廉, 山羊芝士	280/ 480
TORTELLI	ROASTED OCTOPUS, SAUTEED SALICORNIA, CANDIED LEMON PEEL, WILD MUSHROOMS AND BARLEY CONSOMMÉ 意大利雲吞, 八爪魚, 海蘆筍, 檸檬皮, 野菌薏米清湯	220/ 420
LITTLE NICHOLINI'S	RAVIOLI, MASCARPONE, BLACK TRUFFLE SAUCE 意大利雲吞, 黑松露芝士醬	260/ 480
TAGLIOLINI	SLOW-COOKED FINE DE CLAIRE OYSTER, SAFFRON INFUSION SMOKED AUBERGINE CREAM, PARSLEY POWDER 意大利麵條, 慢煮生蠔, 藏紅花, 煙燻茄子忌廉, 番茜粉末	240/ 440
LINGUINE CON ASTICE	BOSTON LOBSTER, FRESH TOMATO SAUCE, BASIL 扁意粉, 波士頓龍蝦, 番茄醬, 香草	260/ 480
	ADDITIONAL \$180 UPGRADE TO BLUE LOBSTER (LIMITED PORTION) 另加 \$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

ASTICE BLU & GRANCHIO	POACHED BLUE LOBSTER AND ALASKA CRAB CANNOLO BEETROOT HOLLANDAISE, BRIOCHE SPONGE 藍龍蝦, 阿拉斯加皇帝蟹, 甜菜根荷蘭醬	688
AGNELLO	ROASTED AUSTRALIAN LAMB RACK, WINTER LEGUMES STEW, POMEGRANATE REDUCTION, BLACK TRUFFLE 烤澳洲羊鞍, 燉豆莢, 紅石榴汁, 黑松露	500
LA COTOLETTA	VEAL MILANESE, SMOKED LEMON CREAM 米蘭炸薄片牛仔肉, 煙燻檸檬忌廉	520
WAGYU DUO	GRILLED AUSTRALIAN M7 SIRLOIN IN CHARCOAL POWDER, BEEF CHEEK CROQUET, GRILLED APRICOT, RHUBARB 扒澳洲和牛M7西冷, 炭粉末, 炸牛面頰, 杏脯, 大黃	620
SOGLIOLA ALLA MUGNAIA	GRILLED OR MUGNAIA SOLE FILLET, LEMON BUTTER SAUCE, SEASONAL VEGETABLES, PARSLEY 扒或香煎龍利魚柳, 檸檬牛油汁, 香草	688
MERLUZZO	PAN FRIED ATLANTIC COD FISH, ROASTED CORN CREAM, CRISPY GOLDEN ONION, COMPRESSED ICEPLANT, ITALIAN CAVIAR 煎鱈魚, 烤粟米忌廉, 脆洋蔥, 冰菜, 意大利魚子醬	500
LA FIORENTINA	T-BONE STEAK, ROASTED VEGETABLES, RED WINE SAUCE (FOR TWO TO THREE PERSONS) T骨牛扒, 新鮮時令蔬菜 (兩至三位用)	1588

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