

## ANTIPASTI & ZUPPE

### 頭盤

|                             |   |     |
|-----------------------------|---|-----|
| MINISTRONE<br>ALLA GENOVESE | VEGETABLES SOUP, PARMA HAM, PARMESAN CHEESE, BASIL PESTO<br>意大利蔬菜湯  | 180 |
| CAESAR                      | MODERN SALAD, CRISPY GUANCIALE PORK<br>36 MONTHS PARMESAN CHEESE, SOURDOUGH BREAD SORBET<br>凱撒沙律, 脆豬面頰, 巴馬臣芝士, 麵包雪葩                     | 260 |
| STRACCIATELLA<br>& ASPARAGI | STRACCIATELLA CHEESE, COMPRESSED WHITE ASPARAGUS,<br>AVOCADO CREAM, CHERRY TOMATOES COULIS, BASIL SPONGE<br>煙燻芝士, 白蘆筍, 牛油果忌廉, 車厘茄, 香草海綿 | 300 |
| CARPACCIO CAPASANTA         | HOKKAIDO SCALLOPS CRUDO, MEDITERRANEAN HERBS,<br>MARINATED BEETROOT, YUZU GEL, OSETRA CAVIAR<br>北海道帶子刺身, 香草, 醃甜菜頭, 柚子啫喱, 魚子醬            | 300 |
| CULATELLO                   | PREMIUM PARMA HAM, GRILLED WHITE ASPARAGUS,<br>HOLLANDAISE SAUCE, MARINATED RED ONION<br>極級巴瑪火腿, 扒白蘆筍, 荷蘭醬, 醃紅洋蔥                        | 300 |
| ASTICE                      | GRILLED BOSTON LOBSTER SALAD, SALICORNIA,<br>WHITE ASPARAGUS, BELL PEPPER, SARDINIA BOTTARGA<br>扒波士頓龍蝦沙律, 海蘆筍, 白蘆筍, 甜椒, 乾魚子             | 340 |

## PASTA 意大利粉

APPETIZER / MAIN

|                     |  |          |
|---------------------|--|----------|
| LASAGNETTA          | TUSCAN SEAFOOD LASAGNA, BOSTON LOBSTER, RED PRAWN,<br>ORGANIC EGG YOLK CREAM, PECORINO CHEESE FONDUE<br>海鮮寬條麵, 波士頓龍蝦, 紅蝦, 蛋黃忌廉, 山羊芝士   | 280/ 480 |
| TORTELLI            | GUANCIALE PORK, ROASTED MOREL MUSHROOMS,<br>WHITE ASPARAGUS, 36 MONTHS PARMESAN CREAM<br>意大利雲吞, 風乾豬面頰, 烤羊肚菌, 白蘆筍, 巴瑪臣芝士忌廉  | 220/ 420 |
| LITTLE NICHOLINI'S  | RAVIOLI, MASCARPONE, BLACK TRUFFLE SAUCE<br>意大利雲吞, 黑松露芝士醬  | 260/ 480 |
| TAGLIOLINI          | SLOW-COOKED FINE DE CLAIRE OYSTER, SAFFRON INFUSION<br>WHITE ASPARAGUS CREAM, PARSLEY POWDER<br>意大利麵條, 慢煮生蠔, 藏紅花, 白蘆筍忌廉, 番茜粉末  | 240/ 440 |
| RISOTTO             | CARNAROLI, GRILLED WHITE ASPARAGUS, YELLOW BEETROOT<br>GORGONZOLA CHEESE, BLACK TRUFFLE<br>意大利燉飯, 扒白蘆筍, 甜菜頭, 藍紋芝士, 黑松露   | 240/ 440 |
| LINGUINE CON ASTICE | BOSTON LOBSTER, FRESH TOMATO SAUCE, BASIL<br>扁意粉, 波士頓龍蝦, 番茄醬, 香草<br>ADDITIONAL \$180 UPGRADE TO BLUE LOBSTER (LIMITED PORTION, FOR MAIN ONLY)<br>另加 \$180 可升級至藍龍蝦 (限量供應, 只供主菜份量) | 260/ 480 |

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<br>BEETROOT HOLLANDAISE, BRIOCHE SPONGE<br>藍龍蝦, 阿拉斯加皇帝蟹, 甜菜根荷蘭醬  | 688  |
| AGNELLO                  | ROASTED AUSTRALIAN LAMB RACK, MEDITERRANEAN LEGUMES,<br>POMEGRANATE REDUCTION, WHITE ASPARAGUS SALAD<br>烤澳洲羊鞍, 地中海豆莢, 紅石榴汁, 白蘆筍沙律                         | 500  |
| LA COTOLETTA             | VEAL MILANESE, SMOKED LEMON CREAM<br>米蘭炸薄片牛仔肉, 煙燻檸檬忌廉   | 520  |
| WAGYU DUO                | ROASTED AUSTRALIAN M7 SIRLOIN,<br>BEEF CHEEK CROQUET, GRILLED ASPARAGUS DUO, BLACK TRUFFLE<br>烤澳洲和牛M7西冷, 炸牛面頰, 扒蘆筍, 黑松露                                   | 620  |
| SOGLIOLA<br>ALLA MUGNAIA | GRILLED OR MUGNAIA SOLE FILLET, LEMON BUTTER SAUCE,<br>SEASONAL VEGETABLES, PARSLEY<br>扒或香煎龍利魚柳, 檸檬牛油汁, 香草  | 688  |
| MERLUZZO                 | PAN FRIED ATLANTIC COD FISH, ROASTED WHITE ASPARAGUS CREAM<br>CRISPY GOLDEN ONION, COMPRESSED ICE LETTUCE, ITALIAN CAVIAR<br>煎鱈魚, 烤白蘆筍忌廉, 脆洋蔥, 冰菜, 意大利魚子醬 | 500  |
| LA FIORENTINA            | T-BONE STEAK, ROASTED VEGETABLES, RED WINE SAUCE<br>(FOR TWO TO THREE PERSONS)<br>T骨牛扒, 新鮮時令蔬菜<br>(兩至三位用)   | 1588 |

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