

## ANTIPASTI & ZUPPE

### 頭盤

MINISTRONE ALLA GENOVESE	VEGETABLES SOUP, PARMA HAM, PARMESAN CHEESE, BASIL PESTO 意大利蔬菜湯	180
CAESAR	MODERN SALAD, CRISPY PORK CHEEK, 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
BURRATA & BROCCOLI	BURRATA CHEESE, BROCCOLLI, PARSLEY POWDER, DAIRY EMULSION, AVOCADO CREAM 水牛芝士, 西蘭花, 香茜粉末, 牛油果忌廉	280
MOSAICO DI RICCIOLA	SMOKED HAMACHI FISH MOSAIC, SEA URCHIN, ZUCCHINI FLOWER MAYONNAISE 煙燻油甘魚, 海膽, 西葫蘆花蛋黃醬	300
CEVICHE DI CAPASANTA	HOKKAIDO SCALLOPS, FRESH STRAWBERRIES, PICKLED CHILI, SEA ASPARAGUS, CILANTRO DRESSING 北海道帶子, 草莓, 醃辣椒, 海蘆筍, 香草醬	300
SCAMPI	PIZZAIOLA STYLE, OXHEART TOMATOES COULIS BUFFALO MOZZARELLA CREAM, OREGANO OIL, ITALIAN CAVIAR 小龍蝦, 牛心蕃茄, 水牛芝士忌廉, 香草油, 意大利魚子醬	340

## PASTA

### 意大利粉

APPETIZER / MAIN

CHITARRA	ARTISAN SPAGHETTO IN TOMATO WATER, RED PRAWNS TARTARE, AMALFI LEMON 意大利麵, 蕃茄水, 紅蝦他他, 阿瑪菲檸檬	280/ 480
TORTELLI	PORK CHEEKS, SMOKED SWEET POTATOES, ROASTED MOREL MUSHROOMS RAGOUT, SUMMER TRUFFLES 意大利雲吞, 豬面頰, 煙燻甜薯, 烤羊肚菌醬, 黑松露	220/ 420
LITTLE NICHOLINI'S	RAVIOLI, MASCARPONE, BLACK TRUFFLE SAUCE 意大利雲吞, 黑松露芝士醬	260/ 480
CARAMELLE	RAVIOLI, EGGPLANT PARMIGINA, AGED PARMESAN CHEESE FOAM, TOMATOES 意大利雲吞, 焗烤千層茄子, 巴馬臣芝士泡沫, 蕃茄	220/ 420
MINISTRA DI PESCE	TRADITIONAL MIX PASTA IN LIVORNO SEAFOOD SOUP, RED MULLET, SCORPION FISH, CRUSTACEANS 雜錦意粉, 利佛諾海鮮湯, 紅鯊魚, 魷魚, 甲殼類海鮮	260/ 480
LINGUINE CON ASTICE	BOSTON LOBSTER, FRESH TOMATO SAUCE, BASIL 扁意粉, 波士頓龍蝦, 番茄醬, 香草 ADDITIONAL \$180 UPGRADE TO BLUE LOBSTER (LIMITED PORTION, FOR MAIN ONLY) 另加 \$180 可升級至藍龍蝦 (限量供應, 只供主菜份量)	260/ 480

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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	POACHED BLUE LOBSTER, HEIRLOOM CARROTS, BISQUE ESPUMA, CHARCOALED ONION POWDER 藍龍蝦, 紅蘿蔔, 濃湯泡沫, 炭洋蔥粉末	688
AGNELLO	ROASTED AUSTRALIAN LAMB RACK, APRICOT MOUSSELINE, MARINATED GARLIC, CRISPY ARTICHOKE, COFFEE DUST 烤羊鞍, 杏脯慕絲, 醃蒜, 朝鮮薊脆片, 咖啡粉末	500
LA COTOLETTA	VEAL MILANESE, SMOKED LEMON CREAM 米蘭炸薄片牛仔肉, 煙燻檸檬忌廉	520
WAGYU	ROASTED AUSTRALIAN M7 SIRLOIN, SMOKED APPLE, WHITE TURNIP, BALSAMIC VINEGER REDUCTION 烤澳洲和牛M7西冷, 煙燻蘋果, 白蘿蔔, 陳醋	620
SOGLIOLA	GRILLED OR MUGNAIA SOLE FILLET, LEMON BUTTER SAUCE, SEASONAL VEGETABLES, PARSLEY 扒或香煎龍利魚柳, 檸檬牛油汁, 新鮮時令蔬菜, 香草	688
MERLUZZO	PAN-FRIED ATLANTIC COD FISH, ROASTED FINE DE CLAIRE OYSTERS, SAFFRON GIN TONIC FOAM 煎鱈魚, 烤生蠔, 藏紅花氈酒泡沫	520
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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