

APPETIZERS 頭盤

NICHOLINI'S ANTIPASTI

SELECTION FROM THE ANTIPASTI TABLE, CAESAR SALAD
AND SEASONAL SOUP

精選意寧谷頭盤

OR

MINISTRONE GENOVESE

VEGETABLES SOUP, PARMA HAM, PARMESAN CHEESE, BASIL PESTO

意大利雜菜湯

OR

BURRATA

BURRATA CHEESE, MARINATED TOMATOES, PESTO CAVIAR

水牛芝士, 醃蕃茄, 香草魚子醬

OR

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

ADD \$150

PASTA 意大利麵

CAPELLINI

ANGEL HAIR, BOSTON LOBSTER,

FRESH TOMATO SAUCE, BASIL

天使麵, 波士頓龍蝦, 蕃茄汁, 香草

OR

ORECCHIETTE

NORMA STYLE, FRIED EGGPLANT, TOMATO SAUCE, GAETA OLIVES

PECORINO CHEESE

碗殼粉, 茄子, 蕃茄醬, 醃漬橄欖, 羊奶芝士

OR

LITTLE NICHOLINI'S

RAVIOLI, MASCARPONE, BLACK TRUFFLE SAUCE

意大利雲吞, 黑松露芝士醬

ADD \$100

MAIN COURSES 主菜

MERLUZZO

PAN-FRIED ATLANTIC COD FISH, ZUCCHINI MOUSSELINE,
CARROTS GARDEN, ICE PLANT
煎鱈魚, 意大利青瓜慕絲, 紅蘿蔔, 冰菜

OR

AGNELLO

GRILLED AUSTRALIAN LAMB RACK, PANZANELLA, RED RADISH,
SHAVED ROMANESCO, SALMORIGLIO DRESSING
燒澳洲羊鞍, 麵包沙律, 櫻桃蘿蔔, 羅馬花椰菜, 檸檬香草汁

OR

CACCIUCCO

LIVORNO TRADITIONAL SEAFOOD SOUP
利佛諾海鮮湯

ADD \$150

DESSERTS 甜品

PANNA COTTA

VANILLA, STRAWBERRY FOAM
意式奶凍, 雲呢拿, 草莓泡沫

OR

TIRAMISU

TRADITIONAL, MASCARPONE CREAM
傳統意大利芝士蛋糕

OR

GELATI O SORBETTI

SELECTION OF ICE CREAM OR SHERBET
精選雪糕或雪葩

OR

FRUTTA

SEASONAL FRESH FRUITS
鮮菓碟

OR

COME SE FOSSE UN MOJITO

MOJITO WHITE CHOCOLATE MOUSSE, LIME COMPOSITION, MINT
莫吉托, 白朱古力慕絲, 青檸檬, 薄荷

ADD \$80

4 COURSE MENU \$ 598

3 COURSE MENU \$ 568

2 COURSE MENU \$ 538

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