

ANTIPASTI

頭盤

STRACCIATELLA & ASPARAGI	STRACCIATELLA CHEESE, GRILLED WHITE ASPARAGUS, AVOCADO CREAM, BASIL SPONGE 煙燻芝士, 扒白蘆筍, 酪梨忌廉, 羅勒海綿	188
CULATELLO	PREMIUM PARMA HAM, GRILLED WHITE ASPARAGUS HOLLANDAISE SAUCE, MARINATED RED ONION 極級帕馬火腿, 扒白蘆筍, 荷蘭醬, 醃紅洋蔥	228
VITELLO TONNATO	ITALIAN VEAL, YELLOW FIN TUNA, BLACK TRUFFLE CAVIAR, CAPERS, BLACK TRUFFLE 意大利鮭魚醬牛仔肉片, 酸豆, 黑松露	218
FEGATO GRASSO	PAN-FRIED FOIE GRAS, RED ONION JAM, GREEN APPLE SALAD, BALSAMICO PERLAGE 煎鵝肝, 紅洋蔥醬, 青蘋果沙拉, 陳釀黑醋	268
GAMBERO ROSSO	MEDITERRANEAN RED PRAWNS, BUFFALO MOZZARELLA, BASIL MOUSSELINE, TOMATO JELLY 地中海紅蝦, 水牛芝士, 香草慕絲, 蕃茄啫喱	288
SALAMI ARTIGIANALI	PREMIUM CULATELLO, SALAME FELINO, MORTADELLA DI BOLOGNA, SEASONAL CONDIMENTS, BUFFALO MOZZARELLA (FOR 2 PERSONS) 雜錦凍肉併盤, 水牛芝士 (兩位用)	358

ZUPPE

湯

MINISTRONE ALLA GENOVESE	MIXED VEGETABLES SOUP, PARMA HAM, PARMESAN CHEESE, BASIL PESTO 傳統意大利雜菜湯	180
LOBSTER BISQUE	CRÈME DE CASSI 龍蝦濃湯, 黑加侖子酒	250

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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

INSALATA

沙拉

GREEN SALAD	MESCLUN SALAD, ROCKET SALAD, CHERRY TOMATOES, PARMESAN CHEESE 雜菜沙律	120
GREEK SALAD	FETA CHEESE, MIX OLIVES, CUCUMBER 希臘沙律	120
CAESAR SALAD	ROMAINE, CRISPY HAM, GARLIC CROUTONS, ANCHOVIES DRESSING 凱撒沙律	120

PASTA

意大利粉

APPETIZER / MAIN

TAGLIOLINI	SQUID INK, ITALIAN VONGOLE, WHITE ASPARAGUS MOUSSELINE, PARSLEY OIL 墨汁麵條, 意大利蜆肉, 白蘆筍慕絲, 香草油	230/ 390
GNOCCHI	SQUID INK & SWEET POTATOES, MARINATED SQUID, GREEN PEAS, ITALIAN CAVIAR 意大利馬鈴薯粉糰, 墨魚汁, 甜薯, 醃墨魚, 青豆, 意大利魚子醬	200/ 380
LITTLE NICHOLINI'S	RAVIOLI, MASCARPONE, BLACK TRUFFLE SAUCE 意大利小雲吞, 忌廉芝士, 黑松露醬	230/ 390
PAPPARDELLE	ROASTED MOREL MUSHROOMS, ASPARAGUS RAGOUT, 36 MONTHS PARMESAN CREAM 烤羊肚菌、蘆筍醬、巴瑪臣忌廉	230/ 390
RISOTTO	CARNAROLI, BEETROOT CREAM, GORGONZOLA CHEESE, WHITE ASPARAGUS RAGOUT 意大利燴飯, 甜菜頭忌廉, 意大利藍紋芝士, 白蘆筍醬	200/ 380
LINGUINE CON ASTICE	BOSTON LOBSTER, FRESH TOMATO SAUCE, BASIL 扁意粉, 波士頓龍蝦, 番茄醬, 香草	230/ 420

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)

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PESCE & CARNE

主菜

BRANZINO	SEA BASS BAKED IN CARTA FATA, TUSCANY SEAFOOD STEW 玻璃纸焗海鱸魚, 托斯卡納燴海鮮	400
AGNELLO	AUSTRALIAN ROASTED RACK, MEDITERANEAN LEGUMES, POMEGRANATE REDUCTION, WHITE ASPARAGUS SALAD 烤澳洲羊鞍, 地中海豆莢, 紅石榴汁, 白蘆筍沙律	440
LA COTOLETTA	VEAL MILANESE, LEMON CREAM 米蘭炸薄片牛仔肉, 煙燻檸檬忌廉	460
WAGYU	ROASTED AUSTRALIAN M7 SIRLOIN, GRILLED ASPARAGUS DUO, BLACK TRUFFLE SAUCE 烤澳洲西冷, 烤蘆筍二重奏, 黑松露醬	580
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	620
LA FIORENTINA	T-BONE STEAK, ROASTED VEGETABLES, BAROLO SAUCE (FOR TWO TO THREE PERSONS) T骨牛扒, 新鮮時令蔬菜, 意大利紅酒汁 (兩至三位用)	1450

CONTORNI

配菜

SPINACI	SAUTÉED SPINACH WITH GARLIC 蒜蓉菠菜	80
VERDURE GRIGLIATE	GRILLED ZUCCHINI 扒意大利青瓜	80
BROCCOLINI	STEAMED BROCCOLI 蒸西蘭花	80
PATATE	MASHED POTATO 薯蓉	80

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