

STARTERS 前菜

Mediterranean Octopus 	\$248
地中海章魚 Capers, Black Olives, Tomatoes, Basil, Lemon Dressing 酸豆, 黑橄欖, 蕃茄, 羅勒, 檸檬汁	
Beef Carpaccio 	\$208
生牛肉片 Sun-dried Tomatoes, Arugula, Parmesan, Pesto 蕃茄乾, 芝麻菜, 巴馬臣芝士, 羅勒青醬	
Burrata di Bufala 	\$188
意大利軟芝士 Heirloom Tomatoes, Basil, Extra Virgin Olive Oil 原種蕃茄, 羅勒, 特級初榨橄欖油	

SOUPS 湯

Zuppa Di Aragosta	\$128
龍蝦湯 Lobster, Grappa 龍蝦, 意式白蘭地	

NEAPOLITAN PIZZAS 拿坡里薄餅

(Preparation time 25 minutes)

Salsiccia Nduja 	\$188
辣肉腸薄餅 San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Sausage, Nduja	
Vegetarian	\$188
素菜薄餅 San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Baby Spinach, Mushrooms, Olives	
Prosciutto E Funghi	\$188
火腿蘑菇薄餅 San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Prosciutto, Mushrooms	
Quattro Formaggi	\$188
四式芝士薄餅 San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Gorgonzola, Pecorino, Fontina	
Margherita 	\$168
蕃茄羅勒薄餅 San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Basil, Extra Virgin Olive Oil	

PASTAS & RISOTTOS 意大利麵及飯

Linguine Seafood	\$338
海鮮扁意粉 Boston Lobster, Mussels, Clams, Squid 波士頓龍蝦, 青口, 蜆, 魷魚	
Risotto Truffle & Porcini Mushrooms	\$248
松露蘑菇意大利飯 Parmesan, White Wine 巴馬臣芝士, 白酒	
Homemade Ravioli Gorgonzola & Spinach  	\$208
自製藍芝士菠菜意式雲吞 Pear, Grated Walnut 梨, 核桃碎	
Beef Ragu Homemade Lasagna	\$208
燴牛肉自製千層麵 Tomato Sauce, Béchamel 蕃茄醬, 意式奶油醬	
Rigatoni Alla Vodka 	\$208
伏特加蕃茄粗管意粉 Creamy Tomato Sauce, Basil 蕃茄醬, 羅勒	
Spaghetti Carbonara	\$188
蛋黃煙肉意粉 Sautéed Guanciale, Egg Yolk, Parmesan, Black Pepper 巴馬臣芝士, 黑胡椒	

Classic Meat Ball	\$178
傳統肉丸 Beef & Pork Meat Ball, Tomato Sauce, Parmesan 牛肉豬肉丸, 蕃茄醬, 巴馬臣芝士	
Vitello Tonnato  	\$178
牛仔肉片吞拿魚汁 Tuna, Capers, Anchovies, White Wine 吞拿魚, 酸豆, 鯷魚, 白酒	
Caesar Salad 	\$168
凱撒沙律 Baby Lettuce, Parmesan, Bacon, Caesar Dressing 生菜, 巴馬臣芝士, 煙肉, 凱撒沙律醬	

Minestrone 	\$98
意大利雜菜湯 Tomato Broth 蕃茄湯	

MAINS 主菜

Grilled Black Angus Tenderloin 	\$428
烤黑安格斯牛柳 Salsa Verde, Pomme Paille 莎莎醬, 炸薯絲	
Pistachio & Herb Crusted Lamb Rack	\$388
開心果香草羊架 Oven-roasted Potatoes 焗薯	
Roasted Italian Spring Chicken  	\$288
烤意大利春雞 Creamy Garlic Rice, Spinach, Dried Tomatoes 蒜香油飯, 菠菜, 蕃茄乾	
Atlantic Cod Fish	\$258
大西洋鱈魚 Gnocchi, Capers, Lemon, Black Olives, Tomatoes 薯團, 酸豆, 檸檬, 黑橄欖, 蕃茄	
Eggplant Parmigiana 	\$228
芝士焗千層茄子 Deep-fried Eggplant, Tomatoes, Mozzarella 炸茄子, 蕃茄, 水牛芝士	

SIDES 配菜

Grilled Asparagus 烤蘆筍  	\$68
Sautéed Mushrooms 炒雜蘑菇  	\$68
Mashed Potatoes 薯蓉	\$68
Deep-fried Mozzarella Stick 炸水牛芝士條	\$68

DESSERTS 甜品

Tiramisu 	\$98
意式芝士蛋糕 Mascarpone, Coffee, Lady Finger, Marsala, Egg Yolk 意式軟芝士, 咖啡, 手指餅, 瑪莎拉酒, 蛋黃	
Homemade Ricotta Tart	\$98
自製乳清芝士撻 Amaretti Cookies, Hazelnuts 杏仁餅, 榛子	
Panna Cotta	\$88
意式奶凍 Homemade Raspberry Coulis 自製紅桑莓醬	
Italian Gelato	\$68 / Scoop
意式雪糕 Chocolate / Coffee / Hazelnut / Lemon 朱古力 / 咖啡 / 榛子 / 檸檬	

 Chef Recommendations 廚師推介

 Vegetarian 素食

 Gluten-free 無麩質

All price are subject to 10% service charge
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences
如有任何食物敏感或膳食偏好, 請知會餐廳職員