

STARTERS 前菜

Italian Antipasti Platter \$248

意式前菜拼盤 

Prosciutto, Coppa Ham, Salami, Mozzarella Bufala, Olives, Confit Pepper, Artichoke, Roasted Cherry Tomatoes

意大利燻火腿、豬頸肉火腿、沙樂美香腸、意大利水牛芝士、橄欖、油封甜椒、朝鮮薊、烤車厘茄

Pan-seared Foie Gras \$228

香煎鴨肝   

Figs, Olive Focaccia, Masala Wine Sauce

無花果、橄欖香草麵包、瑪莎拉酒汁

Baccalà Mantecato \$198

威尼斯式忌廉鱈魚慕斯   

Tuna Carpaccio \$188

薄切吞拿魚  

Capers, Arugula, Orange Wedge, Balsamic Vinaigrette

水瓜柳、芝麻菜、香橙、油醋汁

Classic Burrata Salad \$168

經典意大利軟芝士沙律  

Dill, Black Olives, Pine Nuts, Lemon Vinaigrette

蒔蘿、黑橄欖、松子、檸檬油醋汁

Caesar Salad \$148

凱撒沙律  

Baby Lettuce, Parmesan, Bacon, Crouton, Caesar Dressing

嫩葉生菜、巴馬臣芝士、煙肉、烤麵包粒、凱撒沙律醬

Sicilian Arancini \$128

西西里炸飯糰   

Rich Tomato Sauce

特濃蕃茄汁

 Milk 牛奶及其制品  Molluscs 軟體類  Nuts 堅果  Shellfish 貝殼類

 Vegetarian 素食者  Gluten Free 無麩質  Gluten 穀物(含麩質)

 Chef Recommendations 廚師推介  Egg 雞蛋  Vegan 纯素食者

All prices are subject to 10% service charges

以上價目另收加一服務費

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SOUPS 湯

Zuppa Di Aragosta \$168
龍蝦湯   

Lobster, Grappa
龍蝦、意式白蘭地

Brodetto \$138
意式海鮮湯  

Minestrone \$138
意大利雜菜湯  

Vegetables, Tomato Broth
蔬菜、蕃茄湯

-  Milk 牛奶及其制品
-  Molluscs 軟體類
-  Vegan 純素食者
-  Celery 芹菜
-  Gluten 穀物(含麩質)
-  Shellfish 貝殼類
-  Vegetarian 素食者
-  Egg 雞蛋
-  Chef Recommendations 廚師推介

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NEAPOLITAN PIZZAS 拿坡里薄餅

(Preparation time 25 minutes)

Prosciutto E Funghi \$188

意大利燻火腿蘑菇薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Prosciutto, Mushrooms
蕃茄、水牛芝士、意大利燻火腿、蘑菇

Carbonara \$188

卡邦尼薄餅   

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Bacon, Cooked Ham, Onion, Egg, Parmesan
蕃茄、水牛芝士、煙肉、熟火腿、洋蔥、蛋、巴馬臣芝士

Con Coppa Stagionata \$188

意式風乾豬頸脊肉薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella
蕃茄、水牛芝士

Quattro Formaggi \$188

四式芝士薄餅   

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Gorgonzola, Pecorino, Ricotta
蕃茄、水牛芝士、藍芝士、羊奶芝士、乳清芝士

Margherita \$168

蕃茄羅勒薄餅    

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Basil, Extra Virgin Olive Oil
蕃茄、水牛芝士、羅勒、特級初榨橄欖油



Vegetarian 素食者



Chef Recommendations 廚師推介



Milk 牛奶及其制品



Gluten 穀物(含麩質)



Nuts 堅果

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PASTAS & RISOTTOS 意大利麵及飯

Linguine Alla Vongole \$228

蜆肉扁意粉   

Clams, Garlic, Basil, Chilli, White Wine

蜆肉、蒜、羅勒、辣椒、白酒

Risotto al Nero di Seppia \$198

墨魚汁海鮮意大利飯   

Cuttlefish, Mussels, Prawns

墨魚、青口、鮮蝦

Mushroom Risotto, Rocket Salad \$198

蘑菇意大利飯, 芝麻菜沙律   

Porcini, Assorted Mushrooms, Parmesan, Pecorino

牛肝菌、雜蘑菇、巴馬臣芝士、羊奶芝士

Shrimp Spaghetti \$198

鮮蝦意大利粉     

Spinach, Anchovy, Pecorino, White Wine Sauce

菠菜、銀魚柳、羊奶芝士、白酒汁

Spaghetti Carbonara \$188

蛋黃煙肉意粉   

Sautéed Guanciale, Egg Yolk, Parmesan, Black Pepper

炒風乾豬面頰肉、蛋黃、巴馬臣芝士、黑胡椒

Ravioli Spinach, Ricotta Cheese \$178

菠菜乳清芝士意大利雲吞    

Roasted Cherry Tomatoes, Basil, Tomato Sauce

烤車厘茄、羅勒、蕃茄汁

 Milk 牛奶及其制品  Molluscs 軟體類  Vegan 純素食者  Celery 芹菜
 Gluten 穀物(含麩質)  Shellfish 貝殼類  Vegetarian 素食者  Egg 雞蛋
 Chef Recommendations 廚師推介

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MAINS 主菜

Pistachio Herbed-crusted Lamb Rack \$388

開心果香草羊架    

Mashed Potatoes, Mushroom Sauce
薯蓉、蘑菇汁

Grilled Beef Tenderloin \$348

烤牛柳  

Hasselback Potatoes, Sautéed Mushrooms, Dijon Mustard Sauce
風琴馬鈴薯、炒蘑菇、第戎芥末汁

Venice Style Ossobuco \$348

威尼斯式燴小牛膝  

Creamy Polenta, Gremolata
忌廉玉米糊、意式檸檬香草汁

Salmon Confit al Profumo di Limone \$308

檸檬香草油封三文魚   

Zucchini, Bell Peppers, Capers Butter Sauce
意大利青瓜、甜椒、水瓜柳牛油汁

Pesce alla Puttanesca \$298

蕃茄橄欖燴盲鱸  

Barramundi, Onions, White Wine
洋蔥、白酒

Pollo alla Cacciatora \$268

意式燴雞  

Mashed Potatoes, Roasted Seasonal Vegetables
薯蓉、烤時令蔬菜

Eggplant Parmigiana \$228

芝士焗千層茄子   

Deep-fried Eggplant, Tomatoes, Mozzarella
炸茄子、蕃茄、水牛芝士

 Milk 牛奶及其制品  Nuts 堅果  Mustard 芥末

 Vegetarian 素食者  Gluten Free 無麩質  Gluten 素食者

 Chef Recommendations 廚師推介  Soybean 大豆及其制品

 Fish 魚類

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Salmon and Barramundi comes from an ASC certified responsible farm. www.asc-aqua.org

SIDES 配菜

Grilled Asparagus, Pecorino 烤蘆筍、羊奶芝士	\$68
Sautéed Mushrooms 炒蘑菇	\$68
Mashed Potatoes 薯蓉	\$68
French Fries, Mayo 薯條、蛋黃醬	\$68

DESSERTS 甜品

Tiramisu 意式芝士蛋糕	\$98
Mascarpone, Coffee, Lady Finger, Marsala Wine, Egg Yolk 意式軟芝士、咖啡、手指餅、瑪莎拉酒、蛋黃	
Torta di Riso 意式米糕	\$88
Italian Rice, Biscuits, Caramel Sauce 意大利米、餅乾、焦糖醬	
Panna Cotta 意式奶凍	\$78
Homemade Raspberry Coulis 自製紅桑莓醬	
Ice Cream Served with Mixed Berries 雪糕 配雜莓	\$68 / Scoop
Vanilla / Chocolate / Strawberry 雲呢拿 / 朱古力 / 草莓	

-  Gluten 穀物(含麩質)
-  Milk 牛奶及其制品
-  Egg 雞蛋
-  Fish 魚類
-  Nuts 堅果
-  Vegetarian 素食者
-  Chef Recommendations 廚師推介

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Champagne	Btl
Larmandier-Bernier, Latitude, Extra Brut, Champagne, N.V.	\$1,188
H.Billiot, Brut, Reserve, Grand Cru, Champagne, N.V.	\$988

White Wine - Italy

Pinot Grigio, Elena Walch, Castel Ringberg, Alto Adige, 2018	\$788
Carricante, Benanti, Etna Bianco, Terre Siciliane, 2016	\$588
Benito Ferrara, Fiano di Avellino, Campania, 2010	\$588

White Wine - France

Domaine Alain Chavy, Puligny-Montrachet, 1er Cru, Les Clavoillons, Burgundy, 2015	\$1,588
Domaine Long-Depaquit, Albert Bichot, Chablis, 1er Cru, Les Vaillons, Burgundy, 2016	\$988

White Wine - U.S.A.

Chardonnay, Grgich Hills, Estate Grown, Napa Valley, 2013	\$1,088
Sauvignon Blanc, Somerston, Napa Valley, 2011	\$988
Muscat Blanc, Kokomo, Timber Crest Vineyard, Dry Creek Valley, 2015	\$588
Grenache Blanc, Priest Ranch, Napa Valley, 2015	\$588

White Wine — Australia

Chardonnay, Kooyong Clonale, Mornington Peninsula, 2024	\$738
Sauvignon Blanc, Shaw And Smith, Adelaide Hills, 2018	\$568

White Wine - New Zealand

Chardonnay, Greywacke, Marlborough, 2014	\$738
Riesling, Rippon, Central Otago, 2016	\$568
Sauvignon Blanc, Churton, Marlborough, 2020	\$528

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Red Wine - Italy

Antinori, Tignanello, Tuscany, 2015	\$2,288
San Felice, Campogiovanni Brunello di Montalcino, Tuscany, 2012	\$1,188

Red Wine - France

Château Pichon Longueville, Comtesse de Lalande, Pauillac, Grand Cru, 2003	\$4,388
Domaine de Montille, Volnay 1er Cru, Les Brouillards, Burgundy, 2011	\$1,888
Les Pagodes De Cos, Cos d'Estournel, Saint Estephe, 2012	\$1,088

Red Wine - U.S.A.

Cabernet Sauvignon, Chateau Montelena, Napa Valley, 2013	\$1,388
Zinfandel, Mantra, Old Vines Reserve, Alexander Valley, 2013	\$738

Red Wine - Australia

Shiraz, Kilikanoon, Oracle, Clare Valley, 2009	\$1,488
Shiraz, Coriole Estate Grown, McLaren Valley, 2023	\$588

Red Wine - New Zealand

Pinot Noir, Wairau River, Marlborough, 2023	\$488
Bordeaux Blend, Te Mania, Three Brothers, Nelson, 2015	\$488

Red Wine - Hungary

Bordeaux Blend, Bock, Royal Cuvée, Villány, 2013	\$668
Bordeaux Blend, Tiffán's, Lucia Cuvée, Villány, 2009	\$688

Dessert Wine - Italy

Trebbiano, San Felice, Vin Santo del Chianti Classico, Tuscany, 2009 (375ml)	\$598
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