

LUNCH MENU CAMPANIA

TWO COURSES
HK\$368
(appetiser, main course)

THREE COURSES
HK\$398
(appetiser, main course, dessert)

FOUR COURSES
HK\$448
(2 appetisers, main course, dessert)

+ 港幣HK\$68

A glass of wine, sparkling tea, soft drink, or fresh fruit juice 享用餐酒、氣泡茶、汽水或果汁一杯

ANTIPASTO / APPETISER

Cauliflower Cream Soup

Pancetta, Black Truffles
黑松露椰菜花忌廉湯



Lobster Bisque

additional HK\$68
龍蝦湯(另加港幣68)

Napolitan Cold Cuts

with Grilled Smoked Scamorza Cheese
煙燻斯卡莫札芝士、拿坡里冷肉拼盤

Antipasti Trolley 前菜餐車

+ 港幣HK\$38
Three Items 三款

+ 港幣HK\$58
Five Items 五款

LA PORTATA PRINCIPALE / MAIN COURSE

“Amalfi Style” Fusilli Lunghi

with Mix Seafood,
Cherry Tomato Sauce
螺旋意粉、雜錦海鮮、車厘茄



Strozzapreti

Braised Beef, Barolo Wine, Mushrooms,
Black Truffles (additional HK\$68)
短捲麵、燉牛肉、巴羅洛葡萄酒、蘑菇、
黑松露 (另加港幣68)



“Sorrentina Style” Gnocchi

with Tomatoes,
Mozzarella Cheese, Basil
薯仔丸子、番茄、莫扎瑞拉芝士

Salmon Fillet

Asparagus, Dill Cream Sauce, Salmon Roe
三文魚柳、蘆筍、蒔蘿忌廉醬、三文魚子

Tagliata Grilled Ribeye Steak 36 south

(300g, share for 2) (additional HK\$188)
燒南澳36度牛扒
(300克, 兩位用)(另加港幣188)

Stewed Pork

Tomato Sauce, Smoked Provola, Potatoes
燉豬肉、番茄、煙燻芝士、薯蓉

IL DOLCE / DESSERT

Ricotta Cheese Pie

Lemon, Orange Zest
意式芝士批、檸檬橙皮



Tiramisu

Shaved Chocolate (Served Tableside)
傳統意大利芝士餅

Fruit Salad

Limoncello Sorbet
時令水果沙律、檸檬酒雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

Prices are subject to a 10% service charge 價目另設加一服務費



Signature dish
招牌菜



Vegetarian
素食