









## Antipasti Insalate – Appetisers – 頭盤

HK\$

-  **Insalata Di Kale, Avocado, Pomodorini, Barbabietole, Semi di Zucca, Aceto Di Lamponi** 238  
Baby Kale Salad, Avocado, Cherry Tomatoes, Beetroot, Pumpkin Seeds, Raspberry Vinegar  
羽衣甘藍菜沙律、牛油果、車厘茄、紅菜頭、南瓜籽、紅莓果醋
-  **Insalata Cucina, Pomodori Freschi, Lattuga, Asparagi, Barbabietola, Mozzarella, Olio e Limone** 258  
Cucina Salad with Inca Tomatoes, Asparagus, Lettuce, Beetroot, Mozzarella, Lemon Oil Dressing  
意大利番茄、露筍、沙律菜、紅菜頭、水牛芝士、檸檬油
- Vitello Tonnato, Salsa Maionese, Tonno, Capperi e Acciughe** 288  
Thinly Sliced Veal, Tuna Sauce with Mayonnaise, Capers, Anchovies  
薄切燒牛仔肉配吞拿魚、蛋黃醬、酸豆、鯷魚汁
- Burrata, Prosciutto di Parma, Pomodori Kumato, Basilico, Aceto Balsamico** 298  
Burrata Cheese, Parma Ham, Kumato Tomato Salad, Basil, Balsamic Vinegar  
水牛芝士配巴馬火腿、番茄沙律、羅勒、意大利黑醋
-  **Lombetto di Salmone Affumicato all' oro, Caviale Kaluga, Salsa all'aneto** 308  
Norwegian Smoked Gold Salmon Loin, Black Truffles, Kaluga Caviar, Dill Sauce  
挪威煙燻三文魚柳、黑松露、Kaluga 魚子醬、刁草汁
-  **Tartare Mistica 100% Piemonte, Carne di Fassona, Nocciole, Pesto Disidratato, Tartufo Nero** 308  
100% Piedmontese “Mystic Tartare” with Fassona Beef, Hazelnuts, Dehydrated Pesto, Black Truffles  
皮埃蒙特牛肉他他、意大利費桑拿牛肉、榛子、羅勒乾、黑松露
-   **Polpo del Mediterraneo alla Griglia, Capesante Scottate, Pure'di Patate, Salsa di Pomodoro e Pesto** 318  
Grilled Mediterranean Octopus, Seared Scallops, Mashed Potatoes, Tomato Sauce, Basil Pesto  
燒地中海八爪魚、煎帶子配薯蓉、番茄及香草醬

## Zuppe – Soups – 湯

-  **Classico Minestrone di Verdure con Pesto al Basilico, “ricetta della nonna”** 158  
Grandmother's Traditional Italian Vegetable Soup with Basil Pesto  
傳統香草意大利雜菜湯
- Crema di Funghi Selvatici e Castagne con Capasanta di Scottata** 228  
Wild Mushrooms and Chestnut Cream Soup with Seared Scallop  
蘑菇栗子忌廉湯、煎帶子
-  **Bisque d'Astice con Panna Fresca e Caviale Avruga** 258  
Lobster Bisque, Crème Fraîche, Avruga Caviar  
龍蝦濃湯、忌廉、鮮魚子醬




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## Paste – Pastas – 意大利麵

HK\$

Healthy Dish

### Penne all' Arrabbiata con Verdure Miste, Pomodori Semi Secchi, Aglio, Peperoncino e Prezzemolo

298

Penne with Arrabbiata Sauce, Garlic, Chillies, Sun-dried Tomatoes, Seasonal Vegetables, Parsley

香辣番茄醬長通粉、蒜茸、辣椒、番茄乾、時令蔬菜及香芹



### Fettuccine con Ragu' di Carne di Manzo Derivata Dalle Piante, Sala Pomodoro, Parmigiano

298

Fettuccine with Impossible Meat Ragout, Tomato Sauce, Parmesan Cheese

寬條麵配燉素肉、番茄汁、巴馬臣芝士

### Lasagna Tradizionale Fatta in Casa con Ragu' di Carne Italiana alla Bolognese

328

Homemade Traditional Sunday Lasagne with Italian Minced Beef Ragout

傳統燉意大利免治牛肉千層麵



### Strozzapreti con Brasato di Manzo Wagyu al Barolo, Funghi Stagionali, Tartufo Nero

358

Strozzapreti with Braised Wagyu, Barolo Wine, Seasonal Mushrooms, Black Truffles

燉和牛肉醬短捲麵、巴羅洛紅酒、時令蘑菇、黑松露



### Linguine ai Gamberoni con la Loro Salsa Ridotta al Brandy, Aglio e Pomodorini

358

Linguine with Tiger Prawns, Garlic, Brandy, Cherry Tomato Sauce

虎蝦意大利扁麵、蒜蓉、白蘭地、車厘茄汁



### Spaghetti all' Astice, Salsa alla Mediterranea, Pomodoro e Basilico

438

Spaghetti with Boston Lobster, Mediterranean Sauce, Tomatoes, Basil

意大利粉伴波士頓龍蝦、地中海汁、番茄及羅勒

## Pesce – Seafood – 海鮮



### Filetto di Halibut al Forno, Calamari Saltati, Salsa all'Astice, Caviale di Aringa

438

Baked Halibut Fillet, Lobster Sauce, Sautéed Calamari, Herring Caviar

焗比目魚、龍蝦汁、魷魚、鯡魚子醬



### Cacciucco alla Livornese con Molluschi, Crostacei, Gambero, Polpo, Capesante, Crostino all'Aglio

488

Seafood Stew with Mussels, Clams, Tiger Prawns, Octopus, Scallops, Garlic Bread

燴雜錦海鮮、蒜蓉包



### Branzino del Mediterraneo Sostenibile Organico in Crosta di Sale con Oilo Bio, Limone e Cipollina

588

Salt-crusted Sustainable Mediterranean Seabass (700g) with Garlic, Herbs, Lemon Oil, Chives  
(suitable for sharing)

鹽焗地中海鱸魚 (700 克) 配蒜蓉、香草、檸檬油、香蔥 (適合共享)



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## Secondi di Carne – Meat – 肉類

HK\$

-  **Trippa di Manzo Stufata al Pomodoro, Peperoncino, Pasta, Pecorino Come La Faceva Mio Nonno** 348  
Grandfather's Sunday Recipe of Stewed Beef Tripe, Spicy Tomato Sauce, Pasta, Pecorino  
意大利燉牛肚、香辣番茄醬、意大利麵、佩科里諾羊奶芝士 (主廚祖父食譜)
-  **Galletto Italiano Arrosto alle Erbe, Patate al Rosmarino, Salsa al Tartufo Nero** 428  
Roasted Whole Spring Chicken Stuffed with Herbs (600g), Rosemary Potato, Black Truffle Sauce  
焗原隻春雞釀香草 (600 克)、迷迭香薯仔、黑松露汁
- Braciola di Maiale Canadese, Glassata al Miele e Spezie, Pure' di Mais** 428  
Grilled Canadian Pork Chop, Spiced Honey Glaze, Corn Purée  
扒加拿大豬排、辣蜜糖醬、粟米蓉
- Scottadito di Agnello Australiano al forno, Aglio, Salsa alla Menta, Senape di Digione** 458  
Baked Australian Lamb Chops, Garlic, Mint Sauce, Dijon Mustard  
焗澳洲羊架配香蒜、薄荷汁、法式芥末
- Costata di Manzo in Padella, Spinaci Cremosi, Patata Ripiena al Chorizo e Salsa al Pepe Nero** 588  
Pan-fried Australian Rib-eye, Creamed Spinach, Chorizo-stuffed Baked Potato, Black Pepper Sauce  
香煎澳洲肉眼牛扒、忌廉菠菜、焗薯仔釀西班牙辣香腸、黑椒汁
-  **Tomahawk di Manzo Australiano M5 Wagyu alla griglia, Patate al forno e Verdure di Stagione** 1,788  
Grilled Australian M5 Wagyu Beef Tomahawk (1200g), Roasted Potatoes and Seasonal Vegetables  
(suitable for sharing)  
烤澳洲戰斧 M5 和牛 (1200 克) 配時菜 (適合共享)

## Contorni – Side Dishes – 伴菜

-  **Asparagi Verdi Bolliti, Formaggio Vegano, Olio alle Erbe** 98  
Poached Green Asparagus, Vegan Cheese, Herb Oil  
露筍、純素芝士、香草油
-  **Cavolfiore al Forno con Besciamella e Parmigiano** 98  
Baked Cauliflower, Béchamel, Parmesan Cheese  
焗椰菜花、白汁、巴馬臣芝士
-  **Purea di Patate al Tartufo Nero con Parmigiano Gratinato al forno** 118  
Baked Mashed Potatoes, Black Truffles, Parmesan Cheese  
焗薯蓉、黑松露、巴馬臣芝士



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Gluten-free and vegan options are available upon request 餐廳亦提供不含麩質的意粉及素菜

Please advise us if you have any allergies or dietary restrictions 如有任何食物敏感，請與我們的服務員聯絡

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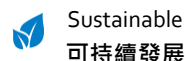
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