

Antipasti Insalate – Appetisers – 頭盤

HK\$



Healthy Dish

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

Theodor

Cestino Nido di Capesante, “miso” di Orzo delle Dolomiti, Olio Piccante Calabrese, Barba dei Frati, Bottarga

288

Scallop Nest, Dolomites Barley “Miso”, Calabrian Chili Oil, Monks Beard, Sardinian Bottarga
扇貝、大麥味噌、辣椒油、豬毛菜、烏魚子

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



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



Healthy Dish

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、鮭魚子醬



We use only cage free eggs — a responsible and wholesome choice.
本餐廳只採用放養雞蛋—更人道且健康之選。

All prices are subject to a 10% service charge 以上價目須另設加一服務費



Signature
推介菜式



Vegan
純素



Vegetarian
素菜



Sustainable
可持續發展

	HK\$
 Paste – Pastas – 意大利麵 Penne all' Arrabbiata con Verdure Miste, Pomodori Semi Secchi, Aglio, Peperoncino e Prezemolo 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	298
 Fettuccine con Ragu' di Carne di Manzo Derivata Dalle Piante, Sala Pomodoro, Parmigiano Fettuccine with Impossible Meat Ragout, Tomato Sauce, Parmesan Cheese 寬條麵配燉素肉、番茄汁、巴馬臣芝士	298
Lasagna Tradizionale Fatta in Casa con Ragu' di Carne Italiana alla Bolognese Homemade Traditional Sunday Lasagne with Italian Minced Beef Ragout 傳統燉意大利免治牛肉千層麵	328
 Strozzapreti con Brasato di Manzo Wagyu al Barolo, Funghi Stagionali, Tartufo Nero 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	358
 Linguine ai Gamberoni con la Loro Salsa Ridotta al Brandy, Aglio e Pomodorini 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	358
 Spaghetti all' Astice, Salsa alla Mediterranea, Pomodoro e Basilico 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	438

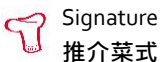
Pesce – Seafood – 海鮮

 Merluzzo Nero Dell' Alaska Glassato Al Mosto Cotto, Ceci Neri, Succo Di Pomodori Heirloom, Pomodori Semiseccchi E Piselli Saba-Mosto Cotto Glazed Alaskan Cod, Black Chickpeas, Heirloom Tomatoes Jus, Sundried Tomatoes, Peas 烤阿拉斯加鱈魚、黑鷹嘴豆、祖傳番茄汁、風乾番茄、豌豆	438
 Cacciucco alla Livornese con Molluschi, Crostacei, Gambero, Polpo, Capesante, Crostino all'Aglio Seafood Stew with Mussels, Clams, Tiger Prawns, Octopus, Scallops, Garlic Bread 燴雜錦海鮮、蒜蓉包	488
 Branzino del Mediterraneo Sostenibile Organico in Crosta di Sale con Oilo Bio, Limone e Cipollina 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)	588



We use only cage free eggs — a responsible and wholesome choice.
 本餐廳只採用放養雞蛋—更人道且健康之選。

All prices are subject to a 10% service charge 以上價目須另設加一服務費



Signature
 推介菜式



Vegan
 純素




Vegetarian
 素菜



Sustainable
 可持續發展

Secondi di Carne – Meat – 肉類

HK\$

 **Galletto Italiano Arrosto alle Erbe, Patate al Rosmarino , Salsa al Tartufo Nero**
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

428

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

Theodor **Guancetta Di Manzo Brasata All' Amarone , Spuma Di Patate Affumicate , Carotine, Salicornia E Gremolata**

498

Braised Beef Cheek in Amarone, Smoked Potato Foam, Baby Carrots, Salicornia, Gremolata


燉牛臉頰、煙燻土豆泡沫、小紅蘿蔔、海蓬子、檸檬香草碎

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

 **Healthy Dish** **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



We use only cage free eggs — a responsible and wholesome choice.

本餐廳只採用放養雞蛋—更人道且健康之選。

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

All prices are subject to a 10% service charge 以上價目須另設加一服務費

 Signature
推介菜式

 Vegan
純素

 Vegetarian
素菜

 Sustainable
可持續發展