

À LA CARTE MENU

ANTIPASTI | APPETISERS | 前菜

**Tartare Di Manzo**

Mystic Tartare:

100% Piedmont Fassona Beef, Hazelnuts,
Dehydrated Pesto, Black Truffles, Crostini

皮埃蒙特牛肉他他

HK\$308**Vitello Tonnato**

Piedmont-style

Roasted Italian Veal Girello,
Tuna Sauce, Capers

薄切牛仔肉片配吞拿魚醬

HK\$288**Burratina Pugliese**Kumato Tomato Salad,
24-month Parma Ham, Basil,
Aged Balsamic Vinegar
普利亞水牛芝士番茄沙律**HK\$298****Polpo E Capesante**

Grilled Mediterranean Octopus,

Seared Hokkaido Scallops,

Tomato Salsa, Mashed Potatoes, Pesto

烤八爪魚及北海道帶子

HK\$318**Tavolozza Di Mare**

Seafood Palette, Scampi,

Pink Shrimp, Tuna,

Salmon, Cuttlefish, Kaluga Caviar

雜錦海鮮「調色板」

HK\$328**Insalata Cucina**

Romaine Lettuce, Kale,

Sun-dried Tomatoes, Avocado,
Quinoa, Beetroot, Lemon Dressing

招牌雜菜沙律

HK\$238**Carrello Dei Salumi Dello Chef Selezione Speciale****(Da Dividere)**

Chef Andrea's Special Selection of Cold Cuts from the Trolley

主廚精選冷盤

(To Share 分享)

HK\$288Signature dish
招牌菜Contains seafood
含海鮮Sustainable dish
可持續菜式Vegan
純素Prices are subject to a 10% service charge
價目另設加一服務費

À LA CARTE MENU

PASTE E ZUPPE | PASTAS AND SOUPS | 湯及意粉

**Bisque D' Astice**

Lobster Bisque,
Crème Fraîche,
Herring Caviar
龍蝦濃湯

HK\$258**Minestrone Della Nonna**

Grandmother's Minestrone with
Seasonal Vegetables
家傳雜菜湯

HK\$158**Penne Arrabbiata**

Penne,
Spicy Sicilian Tomato Sauce, Garlic,
Mixed Local Farm Vegetables
雜菜番茄微辣短通粉

HK\$298**Linguine Alle Seppie**

Black Ink Linguine, Garlic,
Extra Virgin Olive Oil, Fresh Chillies,
Apulia Baby Cuttlefish, Parsley
普利亞魷魚墨汁麵

HK\$358**Lasagne Fatte in Casa**

Traditional Sunday-style Lasagne
with Minced Beef Ragout
手工牛肉千層麵

HK\$328**Strozzapreti Al Brasato**

Strozzapreti with
Eight-hour Braised Wagyu Beef Cheek,
Barolo Wine Sauce, Black Truffles
紅酒黑松露慢煮和牛短捲麵

HK\$358**Risotto All'astice Intero Ai Sapori Del Sud, Datterini, Aria Di Limone
(Da Dividere)**

Southern-style Risotto with Whole Boston Lobster, Date Tomatoes, Lemon Air

南意特色波士頓龍蝦意大利飯

(To Share 分享)

HK\$888

Signature dish
招牌菜



Contains seafood
含海鮮



Vegetarian
素食



Sustainable dish
可持續菜式



Vegan
純素

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

À LA CARTE MENU

SECOND DI CARNE E PESCE | MEAT AND FISH MAIN COURSES | 肉類魚類主菜

**Impepata Di Cozze**

Napoli-style Sautéed Mussels,
Black Pepper,
Lemon, Garlic Bread
拿坡里式黑椒檸檬炒青口
HK\$388

**Branzino Al Sale**

Salt-crusted Mediterranean Seabass,
Fresh Herbs, Garlic,
Lemon Oil, Chives
鹽焗地中海鱸魚
HK\$588

**Filetto Di Halibut**

Saba-mosto Cotto Glazed Halibut,
Black Chickpeas, Heirloom Tomatoes Jus,
Sundried Tomatoes, Green Peas
比目魚佐濃縮葡萄醬
HK\$438

Braciola Di Maiale

Pan-fried Canadian Pork Chop,
Honey Glaze,
Corn Purée
蜜糖汁香煎加拿大豬鞍扒
HK\$428

Lombetto Di Agnello

New Zealand Lamb Loin,
Hazelnut Crust, Smoked Eggplant Caviar,
Sautéed Spinach
燒榛子紐西蘭羊柳
HK\$458

Costata Di Manzo 36 South

Grilled 100-day Grain-fed Ribeye Steak,
Baked Potato, Spicy Salami,
Black Pepper Sauce
烤100日穀飼肉眼牛扒配黑椒汁
HK\$588

**Tomahawk Di Mazo Wagyu Australiano M5 Alla Griglia,
Verdure di Stagione, Selezione Di Senape E Sali Aromatici**

Grilled Australian M5 Wagyu Tomahawk (42 oz), Selection of Mustards and Aromatic Salts
烤澳洲M5和牛戰斧扒
(To Share 分享)
HK\$1,888



Signature dish
招牌菜



Contains seafood
含海鮮



Sustainable dish
可持續菜式

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

À LA CARTE MENU

CONTORNI | SIDE DISHES | 配菜

**Pure' Al Tartufo**

Mashed Potatoes,
24-month Parmesan Cheese,
Black Truffles
芝士松露焗薯蓉
HK\$118

**Melanzane Parmigiana**

Sicilian-style Baked Eggplant,
Tomato Sauce, Basil,
Parmesan Cheese
西西里式番茄芝士焗茄子
HK\$108

**Asparagi Bolliti**

Green Asparagus, Vegan Cheese,
Rosemary Oil
純素芝士青露筍
HK\$108

**Fegato D' Anatra**

Seared Duck Liver,
Apple Compote,
12-year Aged Balsamic Vinegar
陳醋蘋果醬煎鴨肝
HK\$128

**Spinaci Saltati con Aglio e Olio d'Olive**

Sautéed Spinach
with Garlic and Olive Oil
蒜蓉橄欖油炒菠菜
HK\$108

**Pane All' Aglio**

Garlic Bread,
Butter,
Secret Herbs
秘製蒜蓉包
HK\$98

DOLCI | DESSERTS | 甜品

**Pink Tiramisu**

illy Coffee,
Shaved Pink Chocolate (Served Tableside)
粉紅意大利芝士餅
HK\$128

Chocolate Sphere

Dark Chocolate Sauce, Vanilla Gelato,
Almond Crumble
招牌朱古力球
HK\$148

Cigar Boss

Smoked Chocolate Cigar,
Raspberry, Dark Chocolate, Whisky Mousse
雪茄大班
HK\$128

Please donate a minimum of HK\$30 to support the Hong Kong
Hereditary Breast Cancer Family Registry.
請捐款港幣30元或以上支持香港遺傳性乳癌家族資料庫。

Neapolitan Baba'

Amalfi Lemon Sorbet,
Rum Sauce, Whipped Cream
拿坡里利酒小蛋糕
HK\$128

Affogato Piemonte

Piedmont Hazelnut Gelato,
Frangelico, Coffee
皮埃蒙特榛子雪糕咖啡
HK\$128

The Forest

Porcini Mushroom Gelato, Meringue,
Chestnut Mousse
蘑菇小森林
HK\$128



Signature dish
招牌菜



Vegetarian
素食



Vegan
純素

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