

## 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\$288**Signature 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

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## 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**



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含海鮮



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## 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**

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

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

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

**Signature Tiramisu'**

Illy Coffee, Amaretti,  
Shaved Chocolate (Served Tableside)  
傳統意大利芝士餅  
**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**

**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**



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