

CUCINA



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



Cestino Di Capesante

Scallop Nest, Dolomites Barley "Miso",

Calabrian Chili Oil, Monks Beard,
Sardinian Bottarga

洛米蒂大麥味噌帶子巢

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“畫板”

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

CUCINA



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



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含海鮮



Vegetarian
素食



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純素

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SECONDI 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



Merluzzo nero dell' Alaska

Saba-mosto Cotto Glazed Alaskan Cod,
Black Chickpeas, Heirloom Tomatoes Jus,
Sundried Tomatoes, Green Peas
阿拉斯加黑鱈魚佐濃縮葡萄醬

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

Guancetta Di Manzo

Braised Beef Cheek in Amarone,
Smoked Potato Foam, Baby Carrots,
Salicornia, my Gremolata
阿瑪羅尼紅酒燉牛臉頰

HK\$498

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

Fegato D' Anatra

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

Midollo Al Forno

Baked Bone Marrow,
Champignon Mushrooms,
Pancetta, Breadcrumbs
磨菇火腿焗牛骨髓
HK\$158



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

Fragole Marinate

Marinated Strawberries, Mint,
Aged Balsamic Gelato,
Sparkling Yoghurt, Olive Oil, Orange Dressing
醃漬草莓配陳年黑醋雪糕
HK\$128

The Forest

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



Signature dish
招牌菜



Vegetarian
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純素