

LUNCH MENU ROMAN SPECIALTIES

TWO COURSES
HK\$368
(appetiser, main course)

THREE COURSES
HK\$398
(appetiser, main course, dessert)

FOUR COURSES
HK\$448
(2 appetisers, main course, dessert)

+ 港幣 HK\$68 元

A glass of wine or fresh fruit juice 享用餐酒或果汁一杯

ANTIPASTO / APPETISER

**Battuta di Manzo,
Uova di Salmone e Midollo**
Beef Tartare, Salmon Roe, Bone Marrow
牛肉他他配三文魚籽及牛骨髓

 **Lobster Bisque**
additional HK\$68
龍蝦湯(另加港幣68元)

 **Tomato Cream Soup**
Mozzarella Cheese, Pesto Sauce
水牛芝士番茄忌廉湯

Antipasti Trolley 前菜餐車
+ 港幣 HK\$38 元 + 港幣 HK\$58 元
Three Items 三款 Five Items 五款

LA PORTATA PRINCIPALE / MAIN COURSE

Risotto
Mixed Seafood, Tarragon
香草海鮮意大利飯

 **Strozzapreti**
Braised Beef, Barolo Wine, Mushrooms,
Black Truffle (additional HK\$68)
短捲麵、燉牛肉、巴羅洛葡萄酒、蘑菇、
黑松露 (另加港幣68元)

Fusilloni
Tomato, Stracciatella Cheese, Spicy Oil
番茄斯特拉恰泰芝士螺絲粉配香辣油

Pan-fried Octopus
Inspired by Galicia and Santa Lucia
香煎八爪魚

Tagliata Grilled Rib-eye Steak 36 south
(300g) (additional HK\$188)
燒南澳36度牛扒
(300克) (另加港幣188元)

Slow-cooked Pork Belly
Chickpeas, Saffron Ragu
慢煮豬腩肉伴藏紅花鷹嘴豆蓉

IL DOLCE / DESSERT

Coffee Parfait
Blackberry Sauce, Yoghurt,
Buckwheat Crumble
咖啡芭菲伴蕎麥金寶、黑莓醬、乳酪

 **Tiramisu**
Shaved Chocolate (Served Tableside)
傳統意大利芝士餅

Seasonal Fruit Salad
Raspberry Sorbet
時令水果沙律配紅桑莓雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

