

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

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



Lombetto di Salmone Affumicato all' oro, Caviale Kaluga, Salsa all'aneto

308

Norwegian Smoked Gold Salmon Loin, Black Truffles, Kaluga Caviar, Dill Sauce
挪威煙燻金三文魚柳、黑松露、Kaluga 魚子醬、刁草汁



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, Pomodoro Fresco e Pesto

318

Grilled Mediterranean Octopus, Seared Scallops, Mashed Potatoes, Tomato Salsa, Pesto
燒地中海八爪魚、煎帶子配薯蓉、番茄及香草醬

Terrina di Anatra e Porcini, Fegato Scottato, Composta di Mele, Riduzione al Balsamico

298

Duck Terrine with Porcini Mushrooms, Seared Duck Liver, Apple Compote, Balsamic Vinegar Reduction
牛肝菌鴨肉餡餅配香煎鴨肝、糖漬蘋果及意大利黑醋

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



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純素



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Paste – Pastas – 意大利麵

HK\$

Healthy Dish

Penne all' Arrabbiata con Verdure Miste, Pomodori Semi Secchi, Aglio, Peperoncino e Prezzemolo
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



Filetto di Halibut al Forno, Calamari Saltati, Salsa all'Astice, Caviale di Aringa
Baked Halibut Fillet, Lobster Sauce, Sautéed Calamari, Herring Caviar
焗比目魚、龍蝦汁、魷魚、鯡魚子醬

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 Olio 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



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Secondi di Carne – Meat – 肉類

HK\$

-  **Trippa di Manzo Stufata al Pomodoro, Peperoncino, Pasta, Pecorino Come La Faceva Mio Nonno** 348
Grandfather's Sunday Recipe of Stewed Beef Tripe, Spicy Tomato Sauce, Pasta, Pecorino
意大利燉牛肚、香辣番茄醬、意大利麵、佩科里諾羊奶芝士 (主廚祖父食譜)
-  **Galletto Italiano Arrosto alle Erbe, Patate al Rosmarino, Salsa al Tartufo Nero** 428
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
- 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
- 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

-   **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



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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

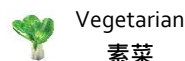
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