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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
Local Organic Lettuce and Kale Salad
with Cherry Tomatoes, Beetroot,
Avocado, Corn, White Balsamic Vinegar
and Organic Olive Oil Dressing
有機田園沙律
HK$238元

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 / Locally Sourced 可持續菜式 / 本地採購
Vegetarian 素食

優鮮港品 Hong Kong Harvest

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

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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 ai Funghi
Organic Local Mushrooms, Baked Portobello, Asparagus, Parmigiano Cheese, Black Truffle
野菌意大利燴飯
HK$328元

Risotto All'astice Intero Ai Sapori Del Sud, Datterini, Aria Di Limone
(Da Dividere)
Southern-style Risotto, 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 / Locally Sourced 可持續菜式 / 本地採購 | Vegan 純素

優鮮港品 Hong Kong Harvest

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À LA CARTE MENU

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

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 Rib-eye Steak,
Baked Potato, Spicy Salami,
Black Pepper Sauce
烤100日穀飼肉眼牛扒配黑椒汁
HK$588

Filetto di Cernia
Pan-fried Garoupa Fillet, Sautéed Watercress, Clam Broth, Coriander, Lemon
香煎石斑魚柳
HK$438元

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 / Locally Sourced 可持續菜式 / 本地採購
優鮮港品 Hong Kong Harvest

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CONTORNI | SIDE DISHES | 配菜

Pure' Al Tartufo
Mashed Potatoes,
24-month Parmesan Cheese,
Black Truffle
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'Oliva
Sautéed Spinach
Garlic ,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
拿坡里冧酒小蛋糕
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 | Sustainable / Locally Sourced 可持續菜式 / 本地採購

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