


STARTER 前菜

CAVIAR | 30 GR 788 / 50 GR 1388
魚子醬 (30克) 788 / (50克) 1388

 ASTICE & BURRATA | 398
Boston Lobster with Apulia Soft Burrata
& Cherry Tomato
波士頓龍蝦伴意大利布拉塔芝士沙律

 TARTARE DI MANZO & TARTUFO NERO | 328
Hand Cut Beef Tartare with Black Truffle
生牛肉他他配鮮刨黑松露菌

TARTARE DI GAMBERI DI MAZZARO | 308
Sicilian Red Prawns Tartare with Tomato Jelly
& Avocado Purée
意式生紅蝦凍批配牛油果蓉

RICCIOLA IN CROSTA DI PISTACCHIO | 238
Crusted Pistachio Hamachi with Caponata
碎開心果蓉油甘魚配西西里酸甜茄子

GUANCIA DI IBERICO | 238
Slow Cook Pork Cheek with Celery and Apple
慢煮豬面頰肉配西芹蘋果

CALAMARETTI SALTATI | 208
Baby Squid with Green Peas Purée & Squid Ink
小魷魚沙律伴青豆蓉墨魚汁

SOUP 湯

 ZUPPA DEL GIORNO | 158
Vegetarian Soup of the Day
特選是日素湯

ZUPPA DI PESCE E CROSTACEI | 188
Mixed Fish Soup with Garlic Croutons
意式雜錦魚濃湯

PASTA & RISOTTO 意大利麵及意大利飯

 CHITARRA ABRUZZESE AL
GRANCHIO REALE, DATTERINI | 438
Handmade Guitar Pasta with King Crab & Lobster Sauce
手工結他意麵伴阿拉斯加長腳蟹肉及龍蝦蕃茄汁

 FUSILLI ALLA BAVA DI TALEGGIO
E TARTUFO NERO | 368
Fusilli with Taleggio Cheese & Black Truffle
火焰芝士白汁螺絲粉配鮮刨黑松露菌

RISOTTO ALLO ZAFFERANO E MIDOLLO | 368
Saffron Risotto with "ORO" Bone Marrow
藏紅花意大利飯配金牛骨髓

 SPAGHETTI "MARTELLI" CON
POMODORINO & BURRATA PUGLIESE | 268
Spaghetti with Fresh "Datterino" Tomato
& Apulia Burrata
新鮮車厘茄及布拉塔芝士意大利粉

LINGUINE ALLE VONGOLE VERACI | 268
Handmade Linguine Pasta with Fresh Clams
& Zucchini Cream
蜆肉扁麵配意大利青瓜汁

RAVIOLI ALLA GENOVESE | 268
Handmade Ravioli Filled with Neapolitan Ragu
& Onion tossed in Parmesan Cheese Sauce
手製雜肉意大利雲吞配洋蔥芝士燒汁

 Signature Dish 特別推介

 Vegetarian 素食

Please advise your server of any food allergies or dietary requirement 如有任何食物敏感或特殊需求，請告知侍應
All prices are in Hong Kong Dollars and subject to a 10% service charge 所有價錢均為港幣，並收取加一服務費

MAIN COURSE 主菜



MERLUZZO ATLANTICO & PEPERONI | 488

Pan fried Toothfish with Roasted Red Capsicum Purée
南極犬牙美露鱈魚配紅燈籠椒汁

SPIGOLA DEL MEDITERRANEO CON VONGOLE | 468

Fillet of Seabass with Clams Cream & Cauliflower
香焗鱸魚柳配蜆肉忌廉汁

FILETTO DI CERNIA CON ALGAE | 408

Herbs Crusted Grouper with Asparagus & Seaweed Sauce
慢煎石斑魚柳配蘆筍及昆布白豆汁



ARROSTICINO ABRUZZESE | 548

New Zealand Lamb Loin with Deep Fried Pepper & Lamb Jus
紐西蘭羊柳串配炸阿布魯左尖椒及青椒燒汁

MANZO IN DUE MANIERE & ZUCCA E TARTUFO | 488

Grilled Beef Fillet & Cheek with Truffle Pumpkin Purée
炙烤澳洲牛柳、牛面頰配松露南瓜蓉

MAIALINO NERO ALLA "DIANE" | 488

Iberico Pork in Diane Sauce with Forest Mushroom
西班牙黑毛豬配燒汁

SIDE DISH 配菜

 CAPONATA ALLA SICILIANA | 88

Sicilian Caponata
西西里甜酸茄子

 PATATE AL FORNO | 88

Parmesan Crusted Potato
焗薯、巴馬臣芝士碎

 BROCCOLINI CON PINOLI | 88

Tenderstem Broccoli with Pinenuts
牛油香煎西蘭花

 ASPARAGI AL TARTUFO | 108

Grilled Asparagus with Truffle Mayonnaise
烤露筍配松露醬汁



Signature Dish 特別推介



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