

MAIN COURSE 主菜



MERLUZZO ANTARTICO | 428

Patagonian Toothfish with Roasted Red Capsicum Puree  
南極犬牙美露鱈魚配紅燈籠椒蓉

ORATA ALLA MEDITERRANEA | 388

Pan Fried Sea Bream Fillet with Mediterranean Sauce  
煎海鯛魚配燴薯仔蕃茄橄欖汁

TROTA DI FIUME | 388

River Trout, Spring Vegetables, and Watercress  
焗虹鱒魚配野菜、西洋菜汁



STINCO DI AGNELLO | 398

Braised Lamb Shank, Green Beans and Mashed Potato  
燴羊膝伴青豆薯蓉

TAGLIATA DI MANZO | 388

Sirloin Steak Rocket with Parmesan Salad (200g)  
澳洲西冷扒配火箭菜、帕瑪森芝士

MAIALINO CON NDUJA E FRIARIELLI | 428

Iberico Pork Spicy Nduja, Turnip Tops and Sauteed Mushrooms  
西班牙黑毛豬配炒野菌燒汁

SIDE DISH 配菜



PUREA DI PATATE | 78

Homemade Mashed Potato  
自家製薯蓉



BROCCOLINI CON PINOLI | 78

Tenderstem Broccoli with Pine Nuts  
牛油西蘭花、松子仁



RUCOLA E PODORI | 78

Rocket and Tomato Salad  
蕃茄火箭菜沙律



ASPARAGI AL TARTUFO | 98

Grilled Asparagus with Truffle Mayonnaise  
烤蘆筍配松露蛋黃醬



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

STARTERS 前菜

 **ASTICE CON FREGOLA | 298**  
Poached Lobster, Sardinian Fregola and Marjoram  
龍蝦燴傳統意大利珍珠麵

 **TARTARE DI MANZO  
E TARTUFO NERO | 288**  
Hand Cut Beef Tartare with Black Truffle  
生牛肉他他配鮮刨黑松露菌

 **BURRATA E POMODORO | 188**  
Buffalo Burrata and Heirloom Tomatoes  
布拉塔芝士配復古番茄

**CALAMARETTI SALTATI | 198**  
Baby Squid with Green Peas Puree and Squid Ink  
小魷魚沙律伴青豆蓉墨魚汁

**TONNO ROSSO | 228**  
Red Tuna, Fennel and Orange Salad  
吞拿魚香橙茴香沙律

**GUANCIA DI IBERICO | 198**  
Slow Cooked Pork Cheek with Celery and Apple  
慢煮豬面頰肉配西芹、蘋果

SOUP 湯

 **ZUPPA DEL GIORNO | 148**  
Vegetarian Soup of the Day  
特選是日素湯

**ZUPPA DI PESCE E CROSTACEI | 168**  
Mixed Fish Soup  
意式雜錦魚濃湯

PASTA & RISOTTO 意大利麵及意大利飯

 **CHITARRA ABRUZZESE AL  
GRANCHIO REALE E DATTERINI | 368**  
Handmade Chitarra Pasta with King Crab and Lobster Sauce  
長腳蟹肉手工結他意大利麵、龍蝦蕃茄汁

  **FUSILLI ALLA BAVA DI  
TALEGGIO E TARTUFO NERO | 288**  
Fusilli with Taleggio Cheese and Black Truffle  
火焰芝士白汁螺絲粉配鮮刨黑松露菌


**ORECCHIETTE CON  
BROCCOLI & NDUJA | 288**  
Fresh Orecchiette, Broccoli and Nduja  
意式辣肉、西蘭花貓耳朵麵

 **RISOTTO AL PARMIGIANO  
E ASPARAGI | 268**  
Parmesan Risotto, Asparagus and Truffle  
青蘆筍、松露芝士意大利飯

 **SPAGHETTI CON  
POMODORINI E BURRATA | 268**  
Spaghetti with Fresh Tomato and Burrata  
新鮮車厘茄、布拉塔芝士意大利粉

**BIGOLI ALL' AGLIO NERO  
E GAMBERI | 298**  
Bigoli Pasta with Black Garlic and Red Prawns Tartare  
紅蝦他他、黑蒜比戈利圓意大利麵

 Signature Dish 特別推介

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