

Antipasti 前菜

HK\$

- V Insalata Langarola** – Mesclun salad, Langhe hazelnut, Castelmagno DOP cheese, truffle oil 228
雜菜沙律伴意大利朗格榛子、卡斯特爾馬尼奧芝士及松露油
- V La Burrata** – Apulia burrata cheese, Pachino cherry tomato confit, Genovese pesto 238
意大利普利亞水牛芝士配西西里櫻桃茄乾及羅勒香草醬
- B Battuta di Fassona** – La Granda's Fassona beef tartare 268
優質意大利 Fassona 牛肉他他
- S Il Vitello & Il Tonno** – Veal tonnato, Balfego sustainable bluefin tuna, Selargino caper relish 278
生牛肉薄片伴藍鰭吞拿魚及水瓜柳醬
- Carpaccio di Scampi** – Adriatic scampi carpaccio, Sicilian lemon, fine herbs 340
亞得里亞海小龍蝦薄片伴西西里檸檬及香草
- P Culatello di Zibello** – 30-month grand reserved Culatello ham, Lorenzini melon 328
三十個月意大利頂級古拉泰勒風乾火腿配意大利密瓜
- Capesante** – Hokkaido scallops, carrot, Calabrian orange, salmon roe 328
北海道帶子伴甘筍、意大利卡拉布里亞香橙及三文魚籽

Zuppe 湯

- V Ribollita** – Soup of vegetables, cannellini beans, black kale, ciabatta 178
意式白腰豆黑葉甘藍湯配意式軟包
- Bisque** – Creamy lobster bisque, rum 298
龍蝦杯酒忌廉湯

Primi Piatti 麵食及燴飯

	HK\$ Tasting	HK\$ regular
8 Tortelli al Gambero – Homemade tortellini, Gallipoli purple prawn crudo, burrata 自家製意式雲吞配意大利加利波利生蝦及水牛芝士	168	298
8 Agnolotti del Plin – Homemade Carrù oxtail agnolotti, brown butter jus, shaved Guido Gobino's dark chocolate 自家製意式雲吞配皮埃蒙特牛尾、焦香牛油汁及黑巧克力	128	238
V Tagliatelle al Tartufo – Homemade tagliatelle, Norcia black truffle, Apennines pecorino cheese 自家製意大利扁麵條配黑松露及羊奶芝士忌廉汁	218	390
P Panissa e Foie Gras – Acquerello risotto, foie gras, sausage, borlotti beans 皮埃蒙特式意大利燴飯配鴨肝、肉腸及博羅特豆		238
Spaghetti Martelli all' Astice – Spaghetti Martelli, lobster, Vecchia Romagna brandy bisque 龍蝦意大利粉伴干邑龍蝦汁	188	340
8 Tajarin – Piedmontese noodles, lamb ragout, Jerusalem artichoke, Barolo wine reduction 自家製意式全蛋扁麵伴燴羊肉、菊芋及巴羅洛紅酒汁	128	238

Secondi Piatti 主菜

B La Fiorentina – Black Angus fiorentina steak, seasonal vegetables, oak tree-smoked gravy sauce (serves 2 to 3 persons) 翡冷翠斧頭扒伴時蔬及橡木煙燻味燒肉汁 (可供二至三人食用)		1,388
8 Branzino alla Clorofilla – Line-caught wild sea bass from the Ligurian Sea, with all the greens 利古里亞海野生鱸魚配意大利青瓜薄片及時令蔬菜		388
Il Baccalà – Wild black codfish, artichoke, citrus, capers, Vermentino wine sauce 鱈魚伴雅枝竹、柑橘、水瓜柳及維蒙蒂諾白酒汁		388
B Filetto alla Rossini – 100-day grain-fed tenderloin, foie gras, Pantelleria passito jus, shaved black truffle 百日穀飼牛柳配鴨肝、意大利甜酒汁及黑松露		548
N Agnello – Australian lamb cutlet, Bronte pistachio, smoked potato ravioli 羊扒伴西西里開心果及自家製意式煙燻馬鈴薯雲吞		388
Suprema di Piccione – Farmed pigeon, berries, cacao nibs, Castelnuovo Malvasia wine jus 乳鴿伴雜莓、可可碎及意大利甜酒汁		398

Due to the complexity of our menu dishes, some ingredients are not mentioned in the description.

Please advise our colleagues of any preferences and allergies.

每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請與我們的職員聯絡。

8 Signature 招牌菜 B Contains beef 含牛肉 P Contains pork 含豬肉 N Contains nuts 含堅果 V Vegetarian 素食

All prices are subject to 10% service charge

須另收加一服務費