

Antipasti 前菜

HK\$

- V **Insalata Langarola** – Mesclun salad, Langhe hazelnuts, 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** – Apulian 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
- SB **Battuta di Fassona** – La Granda Fassona beef tartare 268
優質意大利 Fassona 牛肉他他
- Crudo di Tonno** – Japanese bluefin tuna, fennel, watermelon, Bronte pistachio 278
藍鰭吞拿魚配茴香、西瓜及開心果
- Astice in Agrodolce** – Live Boston lobster, passion fruit, Piedmontese sweet and sour glaze 398
龍蝦沙律配熱情果及皮埃蒙特式甜酸汁
- SP **Culatello di Zibello** – 30-month aged Grand Reserve 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蜜瓜
- P **Prosciutto di San Daniele** – 16-month aged San Daniele “Gallina Mario” ham, Lorenzini melon 328
十六個月意大利聖丹尼爾風乾火腿伴意大利蜜瓜
- S **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
- S **Bisque** – Cream of lobster bisque, rum 298
龍蝦酒忌廉湯

Primi Piatti 麵食及燴飯

	HK\$ Tasting	HK\$ Regular
Ravioli Cime di Rapa – Turnip tops ravioli, burrata, Cantabrian anchovies, smoked butter sauce 自家製蕪菁葉意大利雲吞配水牛芝士、坎塔布連海銀魚柳及煙燻牛油汁	128	238
SP Tortelli alla Carbonara – Carbonara filled tortelli, 36-month aged guanciale ham 自家製卡邦尼意大利雲吞配三十六個月意大利風乾豬面頰肉	128	238
V Tagliatelle al Tartufo – Homemade tagliatelle, Norcia black truffle, Apennines pecorino cheese sauce 自家製意大利扁麵條配黑松露及羊奶芝士忌廉汁	218	390
Risotto – Acquerello risotto, Gallipoli purple prawn, saffron, zucchini coulis 加里波利紫蝦意式燴飯伴番紅花及意大利青瓜醬		288
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
S Tajarin – Piedmontese pasta, 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

SB 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
Pescato all'Acqua Pazza – Line-catch of the day, rosti potato crust, salmoriglio sauce 野生深海活魚伴脆炸馬鈴薯絲及檸檬香草牛油汁		388
Aragosta – Oven-baked lobster, bergamot zabaione 焗龍蝦配卡拉布里亞香檸檬		558
B Filetto alla Rossini – 100-day grain-fed Wagyu tenderloin, duck 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, Spring vegetables 羊扒伴西西里開心果及時令蔬菜		388
S Costolette di Vitello – Veal chop, apples, couscous, Marsala jus 香烤牛仔扒伴蘋果、北非有機小米及瑪沙拉紅酒汁		528

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

Please inform our server if you have any dietary preferences or 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，請與我們的服務員聯絡。

S Signature 招牌菜 **B** Contains beef 含牛肉 **P** Contains pork 含豬肉 **N** Contains nuts 含堅果 **V** Vegetarian 素菜

Subject to 10% service charge

另加一服務費