



**CENA A CASA**  
**Chef Andrea's Home Dinner Experience**  
**意式家庭晚餐體驗**

**ANTIPASTI MISTI**

Italian pickles | Potato and octopus salad | Cold cut and cheese platter  
意大利醃菜 | 馬鈴薯八爪魚沙律 | 凍肉及芝士拼盤



**GRILLETTO DI PASTA**

Traditional spaghetti carbonara  
經典卡邦尼意大利麵



**STINCO DI ANGELLO**

Lamb shank stew with rosemary roasted potatoes  
燉羊膝伴迷迭香烤馬鈴薯

**BRANZINO IN CARTOCCIO**

Whole baked sea bass in foil, puttanesca sauce  
紙包焗鱸魚配番茄橄欖汁

**PASTICCIO DI PATATE**

Baked potatoes in cream, mozzarella, ripe tomatoes  
忌廉焗馬鈴薯配水牛芝士及番茄

**INSALATA**

Mixed seasonal salad, balsamic dressing  
雜菜沙律伴意大利油醋汁



**TORTA DELLA NONNA**

Daily grandmother's cake  
精選蛋糕

Homemade limoncello  
意大利檸檬甜酒

HK\$3,288 for four persons  
4-course sharing menu with a bottle of Italian red or white wine  
四位用分享套餐連精選意大利紅/白酒一瓶 HK\$3,288

WHITE 白酒 - Pinot Grigio, St. Michael Eppan, Alto-Adige 2018  
RED 紅酒 - Langhe, Luigi Oddero, Piedmont, 2017

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，請預先通知我們的職員。

Subject to 10% service charge 另加一服務費