

HK\$

## Antipasti

-  **8GV BURRATA** 220  
Apulia burrata cheese, Sicilian organic tomato salad  
意大利水牛芝士伴有機番茄及羅勒黑橄欖油
- G ASTICE** 290  
Lobster salad, stracciatella cheese, daikon, spicy Modena jelly  
龍蝦沙律伴軟水牛芝士、蘿蔔、黑醋辣味果凍
- G TONNO TARTARE** 260  
Tuna tartare, Mediterranean flavours, Arma di Taggia olive powder  
特式地中海風味吞拿魚韃靼伴黑橄欖粉
- 8G CANNOLO** 280  
Raw Sicilian red prawns, avocado, apple, yoghurt sauce  
意大利西西里紅蝦刺身伴牛油果、青蘋果及乳酪
-  **G CAPESANTE SCOTTATE** 290  
Hokkaido sea scallop, artichoke salad, Italian liquorice  
香煎帶子配朝鮮薊忌廉沙律伴意大利甘草粉
- BG CARNE CRUDA DI FASSONA** 250  
Fassona beef tartare, slow cooked egg, panzanella Tuscan salad, asparagus  
生牛柳韃靼配水煮蛋青露筍沙律
- G FEGATO GRASSO** 240  
Duck liver, orange sorbet, rhubarb  
煎鴨肝伴橙味沙冰及紅芹菜

## Primi Piatti

-  **8 TAGLIOLINI BIANCO & NERI** 290  
Homemade black & white tagliolini pasta, scallops, king prawns, red shrimps,  
served in a parchment paper box  
自家製意大利黑白幼麵伴帶子、大蝦及紅蝦
- GN RISOTTO MARE** 290  
Seafood risotto, raw scallops, octopus, tuna, arugula pesto  
海鮮燴飯伴帶子、八爪魚、吞拿魚、火箭菜醬
-  **8 SPAGHETTI MARTELLI** 300  
Spaghetti Martelli, lobster, cherry tomatoes, fresh basil  
龍蝦意大利粉伴櫻桃茄及羅勒
- V CHITARRA AL TARTUFO** 290  
Home-made chitarra pasta, black truffle, Apennines pecorino cheese sauce  
自家製意大利幼麵伴黑松露及羊奶芝士忌廉汁
-  **8P RAVIOLI ALLA CARBONARA** 270  
Home-made ravioli filled with Carbonara sauce, organic vegetables, bacon  
意大利雲吞伴蛋黃醬及有機蔬菜、煙肉
-  **BP PACCHERI RAGU'** 270  
Paccheri pasta, white meat ragout, porcini mushroom, chard  
意式燴肉配大通粉伴嫩菜牛肝菌

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## Zuppe

- VGN MINESTRA** 140  
Vegetable soup with beans, traditional pesto Genovese  
雜菜湯伴松子仁及香草醬
- 8 LA ZUPPA DI PESCE** 290  
Adriatic seafood soup  
亞德里亞海鮮湯

## Secondi Piatti

- G ROMBO E CARCIOFI** 390  
Turbo fillet, saffron potato, artichoke, chickpea cream  
煎左口魚柳配紅花馬鈴薯、朝鮮薊及鷹咀豆蓉
- IL POLPO ITALIANO** 390  
Italian octopus Mugnaia style, mashed potatoes, artichokes  
香煎意大利八爪魚伴朝鮮薊及薯蓉
- 8G BRANZINO AL CARTOCCIO** 390  
Tuscany Orbetello seabass, clams, wrapped in “carta fata” foil Mediterranean style  
特式地中海風味鱸魚柳
- AGNELLO DA LATTE** 370  
Lamb chop, smoked provola cheese, Sardinian spawning, eggplant, sweet Italian friggiteilli  
燒嫩羊排伴煙芝士小麵團、茄子及青椒
- 8PG MAIALINO** 360  
Slow cooked pork belly, Jerusalem artichoke, finferli mushrooms, shallots, chives  
慢煮豬腩配朝鮮薊、黃菌及紅青葱
- VB VITELLO ROSA** 360  
Pink veal tenderloin, anchovy bread powder, eggs, mustard compote, vegetable cream  
嫩牛仔柳 伴銀魚柳、飽糠、蛋、芥末及菜蓉
- BG M 8 WAGYU** 680  
M 8 Wagyu sirloin, Parmesan cheese, bone marrow, asparagus  
和牛西冷排伴巴馬臣芝士、牛骨髓及黑海鹽
- 8 COSTATA DI BLACK ANGUS** 1,200  
Grilled black Angus T-bone steak, Angelini style (serves 2 or 3 person)  
烤安格斯 T 骨牛排

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。

 Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

**8** Signature 招牌菜 **B** Contains beef 含牛肉 **P** Contains pork 含豬肉 **N** Contains nuts 含堅果 **G** Gluten free 無麵筋 **V** Vegetarian 素菜

All prices are subject to 10% service charge