

HK\$

Antipasti 前菜

-  **BURRATA** 220
Apulia burrata cheese, Sicilian organic tomatoes, pesto sauce
意大利水牛芝士伴有機番茄及羅勒香草醬
- INSALATA ANGELINI** 200
Angelini salad, avocado, cherry tomatoes, Piedmont hazelnut, Fontina cheese
Angelini 風味牛油果櫻桃茄沙律配皮埃蒙特榛子及意大利芝士
-  **CAPELANTE** 310
Pan-fried scallops, quinoa, porcini stock
香煎帶子伴藜麥配牛肝菌清湯
-  **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
- POLPO** 390
Italian octopus, orange and fennel salad, lemon zest
烤意大利八爪魚配香橙檸檬茴香沙律
- B TARTARE MANZO** 210
Italian beef tartare
意式牛肉他他
- BG VITELLO TONNATO** 210
Veal with tuna sauce, sun-dried tomatoes, capers
意大利牛仔肉薄片配吞拿魚醬、番茄乾及水瓜柳

Primi Piatti 麵食及燴飯

-  **ZUCCHINE RAVIOLI** 220
Home-made ravioli pasta filled with zucchini, sage and Parmesan cheese
自家製意大利青瓜、鼠尾草及巴馬臣芝士雲吞
- V CHITARRA AL TARTUFO** 390
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
- LINGUINE AI CROSTACEI** 330
 Linguini pasta, red shrimps, clams
意大利扁意粉伴紅蝦及蜆
-   **SPAGHETTI MARTELLI** 340
Spaghetti Martelli, lobster, cherry tomatoes, fresh basil
龍蝦意大利粉伴櫻桃茄及羅勒
-   **PENNE CON RAGU** 250
Pennette pasta, white sausage ragout, spinach, porcini mushrooms
意式香腸肉醬長通粉配菠菜及牛肝菌
- VG RISOTTO ALLA GORGONZOLA** 220
Risotto, beetroot, gorgonzola cheese, aged balsamic vinegar
紅菜頭藍芝士意大利燴飯伴意式陳醋

HK\$

Zuppe 湯

- VGN MINESTRA** 140
Vegetable soup with beans, traditional pesto Genovese
雜菜湯伴松子仁及香草醬
- 8B ZUPPA DI ASTICE** 290
Creamy lobster soup
龍蝦忌廉湯

Secondi Piatti 主菜

- CALAMARI E PISELLI** 360
Cuttlefish and green peas perfumed with fennel, Altamura bruschetta
茴香燴墨魚及青豆配意式麥包多士
- VG BRANZINO CON AGRUMI** 390
Pan-fried sea bass with citrus dressing
香煎海鱸魚柳伴櫻桃茄柑橘汁
- G ORATA** 500
Grilled sea bream, seasonal vegetables, sauce vierge
意式烤鯛魚伴時令蔬菜
- AGNELLO PROFUMATO** 310
Braised lamb shank, lavender-honey sauce
燴羊膝配薰衣草蜜糖汁
- 8B COSTATA DI BLACK ANGUS** 1,200
Grilled black Angus T-bone steak, Angelini style (serves 2 to 3 persons)
烤安格斯T骨牛扒 (2至3人份量)
- B GUANCIA DI MANZO** 260
Slow cooked beef cheek, mustard mashed potatoes, red wine sauce
慢煮牛面頰配芥末薯蓉及紅酒汁
- G SALMONE** 360
Slow cooked salmon, spring onion, potatoes, clams, white wine sauce
慢煮三文魚柳配青葱、新薯、蜆及白酒汁
- G PETTO D'ANATRA** 310
Pan-fried duck breast, red onion purée, baby carrots
香煎鴨胸伴紅洋葱蓉及嫩甘筍

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。

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

我們參與集團的“自然天成”計劃，找來優質本地有機食材製作此菜式，並支持以可持續食材入饌。

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

All prices are subject to 10% service charge

須另收加一服務費