

ABBRACCIO

4-Course **LUNCH MENU** With Drinks (12:00 to 15:00)

四道菜午餐 + 飲品 (12:00 to 15:00)

Insalatina + Zuppa + Pizze or Pasta + Dolci + Drinks

餐湯 + 沙律+披薩 或 意大利麵 + 甜品 + 飲品

(Select one from each course, minimum 1 set per guest 每道菜中選一，每位客人最少 1 份)

HK\$178 per guest 每位

Insalatina + Zuppa 餐湯 + 沙律

Zuppa del Giorno, *Soup of the Day* 當日選湯

Insalatina, *Mix Green Salad, Tomatoes, Red Onion, Watermelon Radish* 什葉沙律、番茄、紅洋蔥、西瓜蘿蔔

PIZZE 披薩 (7 Inches 吋)

(Upgrade to 10 Inches 升級至 10 吋 + \$48)

Margherita DOP, *Tomato, Mozzarella di Bufala Campana DOP, Extra Virgin Olive Oil*
番茄、意大利水牛芝士、初榨橄欖油

Tonno, *Tuna, Tomato, Mozzarella di Bufala Campana DOP, Onion seasoned in light herbs*
吞拿魚、番茄、意大利水牛芝士、清淡香草調味洋蔥

Contadina, *Artisan white sauce, Shredded Chicken Breast, Cream Cheese,*

Mozzarella, Cheddar and Sautéed Leek 手工白汁、雞胸肉絲、忌廉、馬蘇里拉芝士、車打芝士和炒韭蔥

Quattro Formaggi, *Mozzarella Fior di Latte, Gorgonzola, Asiago cheese, Grana Padano Cheese*

aged 24 Months 四式芝士 “拿鉄芝士、戈貢佐拉芝士、阿西雅格芝士、24 個月格拉納帕達諾芝士” (+ \$28)

Nduja di Manzo, *Our house-made spicy beef Nduja, Artisan tomato sauce, mozzarella di buffalo Campana DOP, Burrata cheese, fresh Parsley* 自家製辣牛肉、手工番茄醬、意大利水牛芝士、布拉塔芝士、新鮮番茜 (+ \$28)

Gamberi, *Mozzarella di Bufala Campana DOP, Prawns, Artisan Tomato Sauce, Burrata* (+\$28)

意大利水牛芝士、鮮蝦、手工番茄醬、布拉塔芝士

PASTA 意大利麵 (+\$28)

Penne Arrabiata, *Datterino Tomatoes, White Wine, Fresh Chili* 長通粉、車厘茄、白酒、鮮辣椒

Pesto Genovese, *Spaguetti, Pesto Sauce a la genovese style* 意大利麵、熱那亞香草醬

Pollo e Funghi, *Penne, Shredded Chicken, Fresh Cream, White Wine, Fresh Thyme*
長通粉、雞肉絲、鮮奶油、白酒、新鮮百里香

Polpettoni Pasta, *Spaguetti with house-made Angus Beef meat balls, Italian tomato sauce, Parmesan Cheese*
意大利麵、自家製安格斯牛肉丸、意大利蕃茄醬、巴馬臣芝士

DOLCI 甜品

Panna Cotta, *red berries coulis* 意式奶凍配雜莓醬

Mini Tiramisu, *Mascarpone, Cacao, Espresso* 馬斯卡彭芝士、可可、濃縮咖啡 (+ \$20)

DRINKS 飲品

Soft Drink 汽水 / Iced Tea 冰茶

Coffee 咖啡 (+ \$30)

Plus 10% Service Charge 另加收 10% 服務費