

VALENTINE'S 4 COURSES MENU *To Share*

Antipasti

Choose Two

Latturga Salad - Romaine lettuce, Gorgonzola Cheese, Toasted Almonds, Black Truffles Dressing

Piovra - Housemade Octopus Carpaccio, Parmesan, Radishes, Pine Nuts, bright Citrus dressing

Sundried Tomatoes Soup - Roasted and Sundried Tomatoes, Fresh Cream

Mains

Choose One

Angus T-Bone (500g)- served with Fresh Herbs, Garlic, Sea Salt and Extra Virgin Olive Oil

Fresh Grilled Tiger Prawns (3 pcs) - served with Gremolata Sauce & Grilled Lemon

Pizze & Pasta

Choose Two

Margherita Pizza - Mozzarella di bufala Campana DOP, Artisan Tomato sauce, fresh basil

Nduja di Manzo (spicy) - Our house-made spicy beef Nduja, tomato sauce, mozzarella di buffalo Campana DOP, Burrata cheese, fresh Parsley

Angus Polpetoni Pizza - Mozzarella di bufala Campana DOP, Angus meatballs, Artisan Tomato sauce, fresh basil

Beef Cheek Pasta- Braised Beef Cheeks in Red Wine, Pappardelle Pasta

Pesto Genovese - Spaghetti, Pesto Sauce alla Genovese style

Dolci

Choose One

Sweet End - Dulce de Leche, Belgian White Chocolate & Toasted Almond Calzone, Vanilla Ice-cream.

Sweet Romance- Nutella & Fresh Strawberries Pizza

Sharing Menu for Two - \$488 p.p
All Prices are Subject to 10% service charge



Special Offer
Prosecco Brut or Rosé
2 hours Free Flow only \$198 p.p.

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頭盤

(選 2 款)

羅馬生菜沙律醬配松露 - 羅馬生菜葉、戈貢朱勒芝士、烤杏仁片、松露沙律醬

意式薄切八爪魚冷盤 - 八爪魚、帕爾馬芝士、蘿蔔、松子、橘子汁。

蕃茄湯 - 烤番茄乾、鮮忌廉

披薩 / 意大利麵

(選 2 款)

瑪格麗特披薩 - 意大利水牛芝士、手工番茄醬、羅勒

恩杜賈牛肉披薩 (辣) - 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

安格斯牛肉丸 - 意大利水牛芝士、安格斯牛肉丸、手工番茄醬、羅勒

紅酒牛臉肉寬麵條 - 紅燒牛臉肉 葡萄酒、寬麵條

熱那亞香蒜青醬意大利麵 - 意大利麵、熱那亞香青蒜醬

主菜

(選 1 款)

安格斯T骨牛扒 500g - 配新鮮香草、大蒜、海鹽及特級初榨橄欖油

新鮮烤虎蝦 (4隻) - 配格雷莫拉塔醬和烤檸檬

甜品

(選 1 款)

甜蜜結局 - 牛奶焦糖、比利時白朱古力和烤杏仁餡餅，配雲呢拿雪糕

甜蜜浪漫 - Nutella 榛果可可醬和新鮮草莓披薩

情人節雙人共享菜單 - 每人 \$488

所有價目需另加 10% 服務費

亮點優惠

Prosecco Brut or Rosé

Prosecco Brut 或 Rosé 2 小時暢飲只要 每人\$198



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