

ABBRACCIO

A-LA-CARTE 單點餐牌

(A minimum spending of \$350 per person 最低消費每位\$350)

ANTIPASTI 頭盤

Soup of the day 當日湯 \$ 88

Cheese Breadstick 芝士麵包條 \$ 98

Freshly baked dough with garlic butter and parmesan served with pesto.
出爐手工麵包配巴馬臣芝士香蒜醬

Vitello Tonnato 吞拿魚醬牛仔肉 \$198

Veal, tuna sauce, capers, Parmigiano Reggiano 24M shaves
牛仔肉、吞拿魚醬、水瓜柳、帕爾馬芝士

Polpettoni 自家製安格斯牛肉丸 \$198

House-made Angus Beef meatballs, Italian tomato sauce, Parmesan cheese
自家製安格斯牛肉丸、意大利番茄醬、巴馬臣芝士

Piedmontese Carne Cruda 皮埃蒙特肉醬 \$228 (+\$58 with Dinner Set 套餐另加 \$58)

Knife-chopped Angus beef tartare, citrus seasoning, Parmigiano Cheese Crust, Pine Nuts
安格斯鞣製牛肉、柑橘調味料、帕爾馬芝士、松子

Piovra 意式薄切八爪魚冷盤 \$228 (+\$58 with Dinner Set 套餐另加 \$58)

Octopus, rocket, lemon, Parmigiano Reggiano 24M shaves, radish, pine nuts, bright citrus dressing.
八爪魚、火箭菜、檸檬、帕爾馬芝士、蘿蔔、松子、橘子汁

Duck Prosciutto 帕爾瑪鴨胸 \$228 (+\$38 with Dinner Set 套餐另加 \$38)

House cured Duck breast, Parmesan shaves, Pickled veggie
自家製鴨胸、巴馬臣芝士刨花、醃菜

CARNE 肉類

Fegatini Di Pollo 烤雞肝 \$208

Tender Grilled Chicken Liver served with lemon wedges, Onion and Gremolata Sauce
烤雞肝、檸檬片、洋蔥、雜香草料醬

Punta d'Anca 牛臀尖 (300g) \$358

Rump Cap, Sage, rosemary, roasted garlic, extra virgin olive oil
鼠尾草、迷迭香、烤大蒜、初榨橄欖油

Filetto 牛柳 (220g) \$328

Tenderloin, Sage, rosemary, roasted garlic, extra virgin olive oil
鼠尾草、迷迭香、烤大蒜、初榨橄欖油

Carré di Agnello 烤羊排 \$358

Grilled lamb chops, sweet potatoes purée, gremolata, lemon wedges
烤羊排、番薯泥、雜香草料、檸檬片

PIZZE 披薩

CLASSICHE (Artisan tomato sauce base) 經典 (手工番茄醬底料)

Angus Polpettoni 安格斯牛肉丸 \$218

Mozzarella di bufala Campana DOP, Angus meatballs, Artisan Tomato sauce, fresh basil
意大利水牛芝士、安格斯牛肉丸、手工番茄醬、羅勒

Margherita DOP 瑪格麗特 \$198

Mozzarella di bufala Campana DOP, Artisan Tomato sauce, fresh basil
意大利水牛芝士、手工番茄醬、羅勒

Tonno 吞拿魚 \$208

Mozzarella di bufala Campana DOP, Artisan Tomato sauce, tuna, onion, fresh oregano
意大利水牛芝士、手工番茄醬、吞拿魚、洋蔥

Quattro Formaggi 四式芝士 \$218 (+\$38 with Dinner Set 套餐另加 \$38)

Agerola Fior di Latte, Gorgonzola, Asiago, Grana Padano 24 months
拿鐵芝士、戈貢佐拉芝士、阿西雅格芝士、24個月格拉納帕達諾芝士

Gamberi 大蝦 \$218 (+\$38 with Dinner Set 套餐另加 \$38)

Mozzarella di bufala Campana DOP, Prawns, Artisan Tomato Sauce, Burrata
意大利水牛芝士、大蝦、手工番茄醬、布拉塔芝士

BIANCA (white sauce base 白汁底)

Contadina 農家 \$228 (+\$48 with Dinner Set 套餐另加 \$48)

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、車打芝士和炒大蔥

CREAZIONI 創作 (+\$48 with Dinner Set 套餐另加 \$48)

Nduja di Manzo (spicy) 恩杜賈牛肉 (辣) \$228

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

Salmone Nero (charcoal black dough) 三文魚 (炭黑麵團) \$248

Black pizza dough, Artisan tomato sauce, mozzarella di buffalo Campana DOP,
Cherry tomatoes, Smoked Atlantic Salmon, Fresh rocket, smoked black caviar.
黑披薩麵團、手工番茄醬、意大利水牛芝士、車厘茄、煙三文魚、火箭菜、煙黑魚子醬

INSALATE 沙律

Latturga e Tartufo 生菜沙律配松露醬 \$158

Lettuce leaves, gorgonzola, toasted almond slices, truffle dressing.
生菜葉、戈貢佐拉芝士、烤杏仁片、松露沙律醬

Insalata di Pollo 雞肉沙律 \$158

Mix garden leaves, chicken breast, Tomato, Grana Padano 24 months,
onion in mild spices, balsamic vinegar crema.

田園什葉、雞胸肉、番茄、24個月格拉納帕達諾芝士、香料洋蔥、意大利香醋

Caprese 車厘茄水牛芝士沙律 \$178 (+\$38 with Dinner Set 套餐另加 \$38)

Cherry Tomatoes, Bufala mozzarella, basil
車厘茄、意大利水牛芝士、羅勒

Frisella 弗里塞拉沙律 \$228 (+\$48 with Dinner Set)

Dough crust, Buffalo burrata, tuna, tomatoes, olives, anchovies,
oregano, lemon zest, basil, extra virgin olive oil 麵團皮、布拉塔芝士、吞拿魚、
番茄、橄欖、銀魚柳、奧勒岡葉、檸檬皮碎、羅勒、初榨橄欖油

DI MARE 海鮮

Fresh grilled Tiger Prawns 新鮮烤虎蝦 \$328

Sage, rosemary, roasted garlic, extra virgin olive oil
鼠尾草、迷迭香、烤大蒜、特級初榨橄欖油

Pesci e Giambotta 烤比目魚紅燒蔬菜 \$278

Green Halibut fillet grilled, Rustic Braised Vegetables 烤比目魚柳、鄉村紅燒蔬菜

Branzino al Cartoccio 原條香草烤鱸魚 \$398 (+\$98 with Dinner Set 套餐另加 \$98)

Baked Whole Seabass, Tomato, Lemon, Rosemary, White Wine, Fresh Oregano (30 mins wait)
烤鱸魚、番茄、檸檬、迷迭香、白酒 (30分鐘等待)

Cozze alla N'duja butter 藍青口配哥斯牛油 \$328 (+\$58 with Dinner Set 套餐另加 \$58)

Blue Mussels, home made Nduja di Manzo butter sauce, served with buttered toasted bread, fresh
lemon, parsley 藍青口、自製意大利牛油配烤麵包、鮮檸檬、香芹

Cozze al Gorgonzola 藍青口配戈貢佐拉芝士 \$328 (+\$58 with Dinner Set 套餐另加 \$58)

Blue Mussels, Gorgonzola cheese, white wine, parsley, served with buttered toasted bread
藍青口、戈貢佐拉芝士、白酒、香芹、配牛油烤麵包

PASTA e Riso 意大利麵

Sugo all'Arrabbiata 阿拉比亞塔醬通粉 \$198

Penne, Artisan Tomato sauce, white wine, fresh chili, black pepper
直通粉、手工番茄醬、白酒、鮮辣椒、黑胡椒

Pesto Genovese 熱那亞香蒜醬意大利麵 \$198

Spaghetti, Pesto Sauce alla Genovese style 意大利麵、熱那亞香蒜醬

Polpettoni Pasta 自家製安格斯牛肉丸意大利麵 \$208

Spaguetti with house-made Angus Beef meatballs, Italian tomato sauce, Parmesan Cheese
意大利麵、安格斯牛肉球、意大利番茄醬、巴馬臣芝士

Salmone e Panna 三文魚忌廉直通粉 \$218

Penne, cream, white wine, smoked salmon, brandy 直通粉、忌廉、白酒、煙三文魚、白蘭地

Frutti di Mare 海鮮意大利粉 \$218 (+\$48 with Dinner Set 套餐另加 \$48)

Spaghetti, Seafood medley, White Wine, chili flakes 義大利麵、海鮮拼盤、白酒、辣椒片

Funghi Risotto 蘑菇意大利飯 \$218 (+\$48 with Dinner Set 套餐另加 \$48)

Medley of Porcini, portobello, white mushroom, black truffle, served with torched taleggio sauce
牛肝菌、波多貝羅、白蘑菇、黑松露、配塔萊吉奧醬

Risotto Alla Milanese 三文魚意大利飯 \$218 (+\$58 with Dinner Set 套餐另加 \$58)

Saffron risotto served with baked salmon filet 番紅花燴飯佐焗三文魚塊

DOLCI 甜品

Gelatto 意大利雪糕 (2 scoops 兩球) \$88

Check the ice cream flavors available with your server 請向服務員查詢可供味道

Affogato 阿法其朵 \$88

Ice cream, espresso 雪糕配特濃咖啡

Tiramisu Classico 經典提拉米蘇 \$118

Mascarpone, Cacao, Savoiardi, espresso 馬斯卡彭芝士、可可、手指餅乾、濃縮咖啡

Cannoli 西西里煎餅捲 \$128

Pastry tubes filled with sweet ricotta, candied orange and dark chocolate, pistachio
甜乳芝士餅捲、蜜餞橙子和黑朱古力、開心果

Cheese Platter 芝士拼盤 \$198 (+\$58 with Dinner Set 套餐另加 \$58)

Fine Italian & French Cheese | Fresh and aged selected from the best producers,
選自最好的生產商之新鮮及陳釀的精緻義大利和法國芝士

DINNER SET 晚市套餐

3-Course 三道菜 - \$398 per person 每位 (Select any of above Menu 從以上餐單選擇)

1 Antipasti or Insalate + 1 Pizza or Pasta + 1 Dolci 1份頭盤或沙律 + 1份披薩或意大利麵 + 1份甜品

4-Courses 四道菜 - \$498 per person 每位 (Select any of above Menu 從以上餐單選擇)

1 Antipasti or Insalate + 1 Pizza or Pasta + 1 Carne or Di Mare + 1 Dolci

1份頭盤或沙律 + 1份披薩或意大利麵 + 1份牛排或海鮮 + 1份甜品

Please inform your server of any food-related allergies ~ All prices are in HK\$ and subject to 10% service charge

如有任何食物過敏，請告知服務員 ~ 所有價格均以港幣計算，另加收 10% 服務費