

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\$228 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

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

Caffè Affogato, Espresso, Ice-cream 雪糕配特濃咖啡

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