

# ABBRACCIO

## A-LA-CARTE 單點餐牌

(A minimum spending of \$300 per person 最低消費每位\$300)

### ANTIPASTI 頭盤

Soup of the day 當日選湯 \$ 68

Cheese Breadstick 芝士麵包條 \$ 78

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

Polpettoni 自家製安格斯牛肉丸 \$148

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

Piovra 意式薄切八爪魚冷盤 \$178 (+\$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。

### PIZZE 披薩

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

Margherita DOP 瑪格麗特 \$148

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 \$158

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 \$168

Agerola Fior di Latte, Gorgonzola, Asiago, Grana Padano 24 months  
拿铁芝士、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 \$168

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

Angus Polpettoni 自家製安格斯牛肉丸 \$178

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

### BIANCA (white sauce base 白汁底)

Contadina 農家 \$178 (+\$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

Cacio e Pepe 黑胡椒芝士 \$178 (+\$48 with Dinner Set 套餐另加 \$48)

Mozzarella, Cheddar, freshly ground Black Pepper  
馬蘇里拉芝士、車打芝士、黑胡椒碎

### CREAZIONI 創作

Nduja di Manzo (spicy) 恩杜賈牛肉 (辣) \$178 (+\$48 with Dinner Set 套餐另加 \$48)

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

### CARNE 肉類

Filetto 牛柳 (250g) \$288

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

Bistecca Di Controfiletto 西冷牛排 (250g) \$288

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

### INSALATE 沙律

Insalata di Pollo 雞肉沙律 \$128

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

Lattuga e Tartufo 生菜沙律配松露醬 \$128

Lettuce leaves, gorgonzola, toasted almond slices, truffle dressing.  
生菜葉、戈貢朱勒芝士、烤杏仁片、松露沙律醬。

Caprese 車厘茄水牛芝士沙律 \$148 (+\$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

### PASTA e Riso 意大利麵

Pesto Genovese 熱那亞香蒜醬意大利麵 \$158

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

Sugo all'Arrabbiata 阿拉比亞塔醬直通粉 \$158

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

Pollo e Funghi, 白酒雞肉燴長通粉 \$168

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 自家製安格斯牛肉丸意大利麵 \$178

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

Salmon e Panna 三文魚忌廉直通粉 \$188 (+\$28 with Dinner Set 套餐另加 \$28)

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

### DI MARE 海鮮

Cozze alla N'duja butter 藍青口配哥斯牛油 \$228

Blue Mussels, homemade 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

Mussels Bianco 白酒香茜燴藍青口 \$228

Blue Mussels, white wine, parsley, served with buttered toasted bread  
藍青口、白酒、香芹、配牛油烤麵包

Branzino al Cartoccio 原條香草烤鱸魚 \$318 (+\$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、蕃茄、檸檬、迷迭香、白酒 (30分鐘等待)

### DOLCI 甜品

Gelatto 意大利雪糕 (2 scoops 兩球) \$68

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

Panna Cotta, 意式奶凍 \$68

with berries coulis 意式奶凍配雜莓醬

Affogato 阿法其朵 \$78

Ice cream, espresso 雪糕配特濃咖啡

Tiramisu Classico 經典提拉米蘇 \$88

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

### 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