

## TAPAS ITALIANO 小食

<b>PANE ALL'AGLIO 蒜蓉包</b> .....	\$55
Freshly baked garlic bread	
<b>ALETTE DI POLLO 香炸雞翼 (四件(辣/不辣) 5 Pcs</b> .....	\$68
Chicken wings mid-joins (Spicy / Non-Spicy)	
<b>CARCIOFI, OLIVE E ACCIUGHE 朝鮮薊、橄欖和意大利咸魚配多士</b> .....	\$95
Artichokes, olives & anchovies served with toast	
<b>FUNGHI ALL'AGLIO 新鮮蘑菇、大蒜、白酒和番芹</b> .....	\$82
Fresh mushrooms sautéed with garlic, white wine & parsley	
<b>BRUSCHETTA POMODORO 筊意大利蕃茄、蒜蓉、羅勒菜多士</b> .....	\$70
Toasted bread with home made tomato salsa	
<b>SALMONE AFFUMICATO 煙三文魚</b> .....	\$95
Smoked salmon with capers, lemon & extra virgin olive oil	
<b>CALAMARI FRITTI 新鮮炸魷魚</b> .....	\$118
Deep fried market fresh calamari	
<b>VONGOLE AL VINO BIANCO 意大利特式新鮮炒蜆</b> .....	\$135
Market clams in white wine sauce	
<b>PIATTO DI SALUMI MISTI 意大利特式凍肉拼盤</b> .....	\$160
Parma ham, salame Milano, cooked ham	
<b>PIATTO DI FORMAGGI MISTI 意大利芝士拼盤</b> .....	Select any 3 Cheese..... \$150
Talegio, Pecorino, Fontina, Gorgonzola & Parmigiano	
<b>GAMBERONI PICCANTE CON AGLIO 鍋仔蒜蓉辣椒鮮蝦</b> .....	\$108
Prawns served sizzling hot in olive oil, garlic & chili pepper	
<b>ASPARAGI AL FORNO 烤露筍配芝士汁</b> .....	\$115
Baked asparagus with Gruyere Bechemel sauce	
<b>POLPETTE POMODORO 自製肉丸配番茄醬</b> .....	\$115
Signature home-made meatballs in tomato sauce	
<b>CROQUETTE DI POLLO 自製雞肉炸丸子</b> .....	\$115
Home-made chicken croquette	
<b>PARMIGIANA DI MELANZANE 千層茄子</b> .....	\$138
Home-made baked eggplant with tomato, mozzarella & parmesan cheese	
<b>INSALATA 沙律</b> Add: Grilled Chicken \$35, Smoked Salmon \$40, Grilled Prawn (3pcs) \$48	
<b>CAPRESE RUSTICA 新鮮意大利水牛芝士配蕃茄</b> .....	\$135
Fresh buffalo mozzarella with tomato, basil, extra virgin olive oil & balsamic cream	
<b>INSALATA VERDA 混合田園沙律</b> .....	\$98
Mixed garden salad with vinaigrette dressing	
<b>MEDITERRANEO 地中海沙律</b> .....	\$118
Spinach leaves, cucumber, bell pepper, tomato, olives, onion, lemon in balsamic dressing	
<b>INSALATA DI RUCOLA E PARMIGIANO 火箭菜巴馬臣芝士沙律</b> .....	\$118
Arugula tossed with cherry tomatoes, parmesan cheese in balsamic dressing	
<b>INSALATA CESARE 羅馬生菜、煙肉碎、巴馬臣芝士、蒜香麵包粒</b> .....	\$135
Romaine lettuce, bacon, croutons & parmigiano	
<b>INSALATA DI AVOCADO, POMODORINI E CIPOLLE 車厘茄牛油果洋蔥沙律</b> .....	\$135
Mixed salad, onion, cherry tomato & avocado with lime vinegar dressing	
<b>INSALATA GRECA 洋蔥橄欖配菲達芝士沙律</b> .....	\$135
A mixed salad with onion, Kalamata olives, tomatoes and Greek Feta with lemon & extra virgin olive oil dressing	
<b>PASTA E RISOTTO 意大利粉/飯</b>	
<b>SPAGHETTI ALL'AGLIO OLIO E PEPPERONCINO 香蒜意大利粉</b> .....	\$123
Spaghetti with garlic, chili, parmesan in extra virgin olive oil	
<b>SPAGHETTI AL PESTO 自製羅勒蒜蓉汁意粉</b> .....	\$125
Spaghetti with home made pesto sauce	
<b>SPAGHETTI ALLE VONGOLE 意大利特式炒蜆意粉</b> .....	\$145
Spaghetti with clams in white wine sauce	
<b>LINGUINE CON POLLO E FUNGHI 意大利特色忌廉白酒雞肉蘑菇意粉</b> .....	\$138
Linguine with chicken and mushroom in a creamy white wine sauce	
<b>PENNE ALLA CATANESE 茄子配馬蘇利拉芝士茄汁通粉</b> .....	\$130
Penne with eggplant in tomato sauce & mozzarella cheese	
<b>RISOTTO AI FUNGHI 白松露香油牛肝菌意大利燴飯</b> .....	\$153
Porcini mushroom risotto with white truffle oil	
<b>PENNE PUTTANESCA 意大利咸魚茄汁通粉</b> .....	\$130
Quill pasta with capers, anchovies in tomato base & parmigiano shavings	
<b>PENNE ARRABBIATA 意大利香辣通粉</b> .....	\$125
Quill pasta with chili, garlic, thyme and parsley	
<b>PASTA BOLOGNESE 意大利肉醬意粉</b> .....	\$145
Traditional meat sauce with a choice of pasta	
<b>SPAGHETTI ALLA POLPETTA 肉球意大利粉配鮮茄汁</b> .....	\$145
The famous spaghetti meatballs in tomato sauce	
<b>LINGUINE CON QUATTRO FORMAGGI 四重芝士扁意粉</b> .....	\$145
Linguine with four cheeses	
<b>SPAGHETTI POLLO 香蒜雞肉意粉</b> .....	\$133
Pasta with chicken, chili, garlic and olive oil	
<b>SPAGHETTI AI FRUTTI DI MARE 雜錦海鮮意大利粉配白酒汁或茄汁</b> .....	\$155
Spaghetti with mix seafood in white wine or tomato sauce	
<b>PASTA CARBONARA 煙肉蛋意粉配芝士汁</b> .....	\$145
Classic Italian sauce with guanciale, garlic, egg & Parmigiano	

## MAIN COURSES 主菜

<b>COSTINE DI MAIALE 烤豬肋骨</b> .....	\$155
Slow cooked Baby back ribs with home-made BBQ sauce with vegetable & fries	
<b>LASAGNA DI CARNE 意大利特式千層牛肉闊意粉</b> .....	\$153
Traditional baked layered pasta with US Angus Beef filling, mozzarella & bechamel	
<b>PESCE DEL GIORNO COTTO IN CORTA 焗新鮮挪威三文魚配蘆筍及車厘茄</b> .....	\$220
Fresh Norwegian Salmon baked in paper with asparagus & cherry tomatoes	
<b>BISTECCA DI MANZO 特色牛扒</b> .....	\$220
Grilled US Angus Sirloin Beef with fresh garden salad & fries	

\*PLUS 10% RESTAURANT CHARGE\*