

APPETIZERS 前菜

Marinated Wagyu beef carpaccio \$ 880

義式醃漬生牛肉薄片左芝麻葉
with rucola salad, parmesan flakes and pickled mushrooms

Sous vide cooked veal loin in tonnato style \$880

低溫煮熟的小牛裡脊肉, 通納托醬, 刺山柑
with w tonnato sauce mousse & capers

Apulian Burrata cheese in "Caprese" style \$ 780

布拉塔起司佐提魚、橄欖與奧勒岡葉
with frisee salad, beef-tomato, basil, and oregano,

Assorted wood plank \$ 1480 /2p (+ \$680 /+1p)

義式綜合木盤, 含各式冷肉、起司、手工醃菜
with mix Italian cold cuts, cheeses, pickles and bruschettas

Home made smoked tuna ham \$ 880

自製煙熏金槍魚, 醃菜, 鬆脆沙拉
with assorted pickels and crunchy salad

PASTAS & RISOTTO 義大利麵、燉飯

Spaghetti “Aglio & Olio” \$ 580

經典香蒜辣椒義大利麵

home-made pasta, garlic, chili, parsley, extra virgin olive oil, and parmesan

Tagliatelle w sausage and porcini mushroom \$ 780

義大利麵條, 豬肉香腸和牛肝菌蘑菇

home-made pasta, minced pork sausage, porcini mushroom, & herbs

Lasagna “Bologna” style \$ 980

千層面「博洛尼亞」風格

home-made pasta, gratined in classic way

Calamarata “alla Carbonara” \$ 780

培根蛋黃醬義大利麵

home-made pasta, eggs yolk, cured pork cheek, sheep cheese, and pepper

Spaghetti “alle Vongole” \$ 720

清炒蛤蜊義大利麵

home-made pasta, garlic, parsley, cherry tomatoes, and fresh clams

Gnocchi “al Granchio” \$ 880

蟹肉醬馬鈴薯麵疙瘩

hand-made potatoes gnocchi, garlic, tomatoes, crab meat, crab bisque

Risotto “alla Pescatora” \$ 980

卡納羅利海鮮燉飯

“Carnaroli” rice, tomatoes, clams, squid, shrimps, and shellfish bisque

MAIN COURSES 主菜

Roasted duck breast in orange sauce \$ 1380
柳丁醬烤鴨胸肉
roasted with orange juice, thyme, & side veggie

Grilled taiwanese pork chop, w roast potatoes \$ 1180
香烤豬排佐 BBQ 醬
mustard marinated, spicy home-made BBQ sauce, & daily side

Roasted new Zealander lamb rack \$ 1480
紐西蘭羊排佐蘋果薄荷醬
apple/mint coulis, salad, & daily side

Grilled australian M 6/7 Wagyu beef rib eye steak \$ 2680
澳洲和牛肋眼牛排佐芝麻葉沙拉
with roasted potatoes, rucola salad, parmesan flakes, & BBQ sauce

Assorted stew, with, fish, lobster tail, prawn & seafood \$ 2680
番茄和大蒜燉魚和海鮮什錦
with tomato sace, herbs, garlic, & spices

SIDES & SALADS 小食配菜

Mix salad \$ 280
綜合沙拉

Chef's salad \$ 480
主廚沙拉

Roasted potatoes \$ 280
烤馬鈴薯

Sicilian "caponata", vegetable stew \$ 380
西西里燉菜

DESSERTS 甜點

“Tiramisù” 義大利經典提拉米蘇	\$ 380
“Pannacotta” 義式奶酪佐時令果醬	\$ 380
Apple pie bundle 烤肉桂蘋果奶酥佐香草冰淇淋	\$ 380
Hazelnut chocolate Lava cake 榛果 巧克力 熔岩	\$ 420
Assorted cheese plate 什錦芝士盤	\$ 540