

GIANCARLO PERBELLINI'S FAVORITES 廚師精選

Calamari Fritti Con Verdure Maionese Piccante Deep Fried Squid with Vegetables and Spicy Mayonnaise 香炸魷魚配時令蔬菜及香辣蛋黃醬	178	Ravioli Neri Ripieni Di Baccala, Piselli Black Ravioli filled with Cod Fish, Fresh Peas 自家製鱈魚豌豆意大利餛飩	228
Insalata Di Asparagi Uovo In Camicia^ Asparagus Salad with Slow Cooked Egg and Parmesan Cheese 蘆筍沙律配慢煮蛋及巴馬臣芝士^	178	Parmigiana Di Melanzane* Eggplant, Tomato Sauce and Buffalo Mozzarella 番茄醬及水牛芝士焗茄子*	178
Risotto Zafferano E Ossobuco Saffron Risotto with Veal Shank Ragù 番紅花意大利飯配燉小牛膝	248	Costolette Di Agnello Patate Rosmarino E Sedano Rapa Grilled Lamb Rack, Potato, Rosemary and Celeriac 烤羊排配香草時令蔬菜	328

ANTIPASTI / STARTERS 前菜 SMALL / BIG 小 大份

Insalata Della Casa* Seasonal Salad, Buffalo Mozzarella, Olives, Almonds, Grilled Tomatoes, Balsamic Dressing 時令沙律配水牛芝士、烤番茄、橄欖、 杏仁及黑醋汁*	98/158
Insalata Sanremo Mixed Seasonal Salad, Fresh Tuna, Quail Egg, Green Beans and Black Olives, Lemon Dressing 香檸吞拿魚沙律配鵝鶉蛋、青豆及黑橄欖	138/198
Tagliere Crudo E Giardiniera Wood Board with Parma Ham and Pickled Vegetables 廚師精選意大利醃肉拼盤配酸菜	188
Caprese Di Burrata* Burrata Cheese, Cherry Tomatoes and Basil 布袋水牛芝士配車厘茄及羅勒*	158
Six Pieces of Fresh Oysters 新鮮生蠔 - 六隻	198
Calamari Fritti Con Verdure Maionese Piccante Deep Fried Squid with Vegetables and Spicy Mayonnaise 香炸魷魚配時令蔬菜及香辣蛋黃醬	178
Insalata Di Asparagi Uovo In Camicia^ Asparagus Salad with Slow Cooked Egg and Parmesan Cheese 蘆筍沙律配慢煮蛋及巴馬臣芝士^	178
Crema Di Fave Spuma Di Ricotta E Pecorino* Cream of Broad Bean with Ricotta and Pecorino Cheese 蠶豆忌廉湯配意大利乳清芝士及羊奶芝士*	148

PRIMI / PASTA 意粉/意大利飯

Spaghetti Pomodoro* Organic Spaghetti, Fresh Tomato Sauce, Basil and Parmesan Cheese 巴馬臣芝士羅勒蕃茄醬有機意粉*	168
Lasagna...a Modo Nostro Our Style of Homemade Spinach Pasta with Beef Ragù and Parmesan Sauce 自家制牛肉菠菜千層麵配巴馬臣芝士醬	188
Linguine Alle Vongole Linguine Pasta, Garlic, Olive Oil and Chilli with Fresh Clams 蒜香鮮蜆肉辣椒扁意粉	218
Risotto Zafferano E Ossobuco Saffron Risotto with Veal Shank Ragù 番紅花意大利飯配燉小牛膝	248
Ravioli Neri Ripieni Di Baccala, Piselli Black Ravioli filled with Cod Fish, Fresh Peas 自家製鱈魚豌豆意大利餛飩	228
Calamarata All'astice Calamarata Pasta with Lobster and Light Tomato Sauce 意大利通心粉配龍蝦及番茄醬	268

SECONDI / MAIN COURSE 主菜

Parmigiana Di Melanzane* Eggplant, Tomato Sauce and Buffalo Mozzarella 番茄醬及水牛芝士焗茄子*	178
Bistecca Di Manzo Roasted Rib-Eye, Red Wine Sauce (13 oz) 烤肉眼配紅酒汁 (13安士)	348
Pancia Di Maiale Croccante, Patate Cipollotto Fondente E Salsa Alla Birra Crispy Pork Belly, Potato, Spring Onion and Beer Sauce 脆豬腩配啤酒汁及洋蔥薯仔	288
Merluzzo Scottato, Pure Di Patate E Cavolo Nero Pan Fried Cod Fish, Potato Puree and Black Kale 煎鱈魚配薯蓉及黑羽衣甘藍	248
Brazino Arrostito Zucchine E Fiori Di Zucca Roasted Seabass with Zucchini Flowers and Zucchini 烤鱸魚配意大利青瓜花及青瓜	278
Costolette Di Agnello Patate Rosmarino E Sedano Rapa Grilled Lamb Rack, Potato, Rosemary and Celeriac 烤羊排配香草時令蔬菜	328

CONTORNI / SIDES 配菜

Roasted Potato* 香烤薯仔*	68
Roasted Vegetables* 烤雜菜*	68
Sauteed Spinach* 炒菠菜*	68

DOLCI / DESSERTS 甜品

Frutta* Chef Selection of Fresh Fruit 廚師精選鮮果拼盤*	88
Formaggi* Chef Selection of Italian Cheese 意大利芝士拼盤*	108
Gelato^ E Sorbetto* Our Daily Homemade Ice Cream and Sorbet 是日精選雪糕^及雪葩*	78
Tiramisu^ Soft Mascarpone Cream, Espresso Coffee and Chocolate 意大利芝士蛋糕	88
Tarta Tatin^ Puff Pastry with Caramelized Apple and Vanilla Ice Cream 焦糖蘋果酥配香草雪糕^	88
Millefoglie Alle Fragole^ Puff Pastry, Strawberry and Chantilly Cream 士多啤梨千層酥^	88
Meringata Agli Agrumi A Modo Mio^ Meringue with Citrus Fruits 蛋白脆餅配水果^	88
Ciocolato, Banana E Cocco^ Chocolate Mousse with Caramelized Banana and Coconut Snow 朱古力香蕉慕斯^	88

*Vegetarian Dishes with No Egg
*素食精選 (不加蛋)

^Vegetarian Dishes with Egg
^素食精選 (加蛋)

Plus 10% service charge
加10%服務費

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