

**SECONDI DI PESCE, FISH**

魚類及海鮮

- SALMONE** **\$188**  
Gilled Norwegian salmon steak with lemon butter sauce and sautéed garden vegetables  
香烤挪威三文魚扒配檸檬牛油汁及炒田園蔬菜
- MERLUZZO AL FORNO** **\$238**  
Oven baked cod fish with olives, cherry tomatoes and potatoes  
焗銀鱈魚柳配橄欖、車厘茄及薯仔
- BRANZINO** (Prep time 20 minutes) **\$338**  
Baked 500gr whole sustainable Italian sea bass in a salt crust served with garden salad and vegetables  
鹽焗原條500克意大利鱈魚配田園沙律及蔬菜  
需時20分鐘



**CHEF'S HIGHLIGHT**  
SALMONE **\$188**

**SECONDI DI CARNE, MEAT**

肉類

- COTOLETTA** **\$238**  
Crumbed pork chop topped with wild rocket and cherry tomatoes  
吉列豬扒伴火箭菜及車厘茄
- BISTECCA** **\$368**  
Grilled 13oz USDA rib-eye served with mesclun salad and French fries  
炭燒十三安士美國肉眼扒配雜菜沙律及薯條
- BURGER DI CHIANINA** **\$188**  
7oz/200gr tender Tuscan beef, lettuce, tomatoes and toasted bun served with fries and black truffle mayo  
7安士/200克意大利牛漢堡夾生菜、番茄配薯條及松露蛋黃醬
- POLLO** **\$218**  
Hormones & Antibiotic free chicken breast  
無激素及抗生素雞胸
- GUANCIA DI BUE** **\$208**  
Braised beef cheek with merlot wine and served over porcini barley risotto  
紅酒燉牛臉頰肉伴牛肝菌洋蔥米
- FILETTO** **\$368**  
Simply grilled 10oz tenderloin served with fried onion rings and a garden salad  
炭燒十安士牛柳配洋蔥圈及田園沙律

**CONTORNI, SIDE DISHES \$55**

配菜

- SPINACI**  
Sautéed spinach with butter and minced garlic  
蒜蓉牛油炒菠菜
- PURÉE**  
mashed potatoes  
薯蓉
- PATATE**  
Deep-fried French fries with truffle mayo  
炸薯條配松露蛋黃醬
- BROCCOLI ROMANA**  
Sautéed broccoli with chili, garlic and extra virgin olive oil  
辣椒蒜蓉特級橄欖油炒西蘭花
- CIPOLLE**  
Deep-fried crumbed onion rings with truffle mayo  
炸洋蔥圈配松露蛋黃醬



**CHEF'S HIGHLIGHT**  
COTOLETTA **\$238**



**CHEF'S HIGHLIGHT**  
CHOCOLATE FUN **\$98**

*In the mood for*  
**PIZZA?**  
Ask our staff for the menu

*Looking for a*  
**DESSERT?**  
Ask our staff for the menu

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THE NEW  
**CARPACCIO DAILY**  
SINCE 2010

ISSUE One

ITALIAN NEIGHBORHOOD TRATTORIA

Eat Good Eat Well

**PLANA GREAT PARTY**

Carpaccio is the right spot

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Ask menu **PIZZA**

Ask menu **DESSERT**

Carpaccio takes the diner to Italy where one can enjoy the finest Italian fares made of the freshest seasonal ingredients.

Some of the must-try including beef carpaccio, seafood pasta, chocolate "FUN" and crispy thin-crust Parma ham pizza.

Carpaccio also offers extensive drink list featuring some of the best wine collections from all over the world.

If you haven't got enough in the restaurant, stop by our in-store retail corner, Carpaccio casa, where some of the best Italian items such as special pasta, premium olive oil, Limoncello and many other delicatessens imported directly from Italy are available for guests to bring home!

**Lunch and Dinner**

Guests are invited to choose from our regional and light Italian fare, with additional daily options from our value-oriented, pre-fixed set menus and a-la-carte specialties including pizzas, appetizer, platter, pasta, main courses and desserts. Also, the Chef's Suggestions are a "Not to be Missed" option.

**Weekend Brunch**

Carpaccio Weekend Lazy Brunch is perfect for relaxing and enjoying with friends and family after a busy week. It's consist of one starter, dessert and a cup of coffee or tea. Available every Saturday, Sunday and PH from 11:30am to 3:30pm.

**A genuine taste of Italy in Hong Kong**  
Carpaccio - Pasta Pizza & Vino offers Hong Kongers the opportunity to explore the daily trattoria experience, from the fast, dynamic dining in the morning, and lunch in afternoon to a casual yet elegant dining at night.



**CHEF'S HIGHLIGHT**

BRUSCHETTA POMODORO \$88

**TAGLIERI, PLATTERS TO SHARE** 拼盤

- AFFETTATI MISTI** \$178  
Assorted Italian regional cold cuts with assorted olives and Giardiniera picked vegetables  
雜錦意大利凍肉片配酸菜
- PARMA HAM & GARLIC BRUSCHETTA** \$188  
Thin slices Parma Ham "riserva" served with Giardiniera and garlic bruschetta  
精製巴馬火腿薄片配香蒜多士
- VERDURE ALLA GRIGLIA** \$148  
Assorted grilled vegetables with roasted Portobello mushrooms and mixed greens  
香烤蔬菜、燒大蘑菇及雜菜
- BURRATA D.O.P (500gr)** \$385  
Cream-filled buffalo Mozzarella with Italian cherry tomato & red onion salad  
500克意大利頂級水牛芝士配車厘茄紅洋蔥沙律



**CHEF'S HIGHLIGHT**

BURRATA D.O.P. 500gr \$385

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**ANTIPASTI, STARTERS** 前菜

- MELANZANE PARMIGIANA** \$145  
Traditional baked eggplant layered with buffalo Mozzarella, basil leaves and tomato sauce  
傳統焗茄子塔配水牛芝士、羅勒葉及番茄汁
- COZZE MARINARA** 500gr \$178 / 1000gr \$328  
Sautéed jet-fresh black mussels with a spicy tomato, garlic and parsley sauce  
炒黑青口配辣番茄、香蒜及番茜汁
- PROSCIUTTO E MELONE** \$148  
Sliced Cantaloupe melon topped with thinly sliced "Riserva" Parma ham  
精製巴馬火腿薄片配哈蜜瓜
- POLPETTE DI MANZO** \$128  
Beef meatball stewed in a rich tomato and garlic sauce, served with Pecorino Romano shavings and garlic toast  
意式番茄汁牛肉丸配羅馬羊奶芝士及香蒜多士
- CALAMARI FRITTI** \$115  
Deep-fried lightly battered calamari with a side of marinara sauce or lemon mayonnaise  
香炸小魷魚配意式番茄醬或檸檬蛋黃醬
- BRUSCHETTA POMODORO** \$88  
Crispy garlic bread topped with fresh tomato dices  
香脆蒜蓉多士配新鮮番茄粒



**CHEF'S HIGHLIGHT**

LASAGNA BOLOGNESE \$188

**PASTASCIUTTA, HOME-MADE PASTA** 手工意粉

- LASAGNA BOLOGNESE** \$188  
Flat pasta baked with layers of slow-cooked Bolognese sauce, béchamel and Parmesan cheese  
傳統意大利肉醬千層闊麵
  - TAGLIATELLE AFFUMICATE** \$178  
Home-made egg noodles tossed with Scottish salmon and Vodka cream sauce  
自家製闊蛋麵伴蘇格蘭三文魚及伏特加忌廉汁
  - SPAGHETTI "CHITARRA"** \$198  
Tossed with a rich prawn and tomato sauce with a hint of chili  
意粉伴香濃鮮蝦番茄醬及辣椒
  - SQUARE RAVIOLI** \$198  
with lobster and crab tossed with a rich crustacean and shellfish sauce  
方形意大利雲吞釀龍蝦及蟹肉配香濃海鮮汁
  - HOME-MADE TORTELLI** \$178  
Filled with spinach & ricotta tossed with a light tomato fondue  
自家製芝士菠菜意大利雲吞配番茄汁
- All our handmade pasta is prepared daily using premium Italian flour and pasteurized eggs by our signature LA MONFERRINA

**DRIED PASTA & RISOTTO** 意粉及意大利飯

- PENNE GORZONZOLA E TARTUFO NERO** \$188  
With gorgonzola and black truffle cream  
長通粉配藍芝士及黑松露醬
- BUCATINI AMATRICIANA** \$168  
Thick hollow spaghetti-like, tossed with pancetta, onion, spicy tomato sauce and Pecorino cheese  
羅馬直條通心麵配煙肉、洋蔥、香辣番茄汁及綿羊芝士
- SPAGHETTI "VONGOLE"** \$188  
With freshly steamed clams, white wine, garlic, parsley and a hint of chili  
意粉伴白酒煮蜆、蒜蓉、番茜及辣椒
- SPAGHETTI CARBONARA** \$178  
Like we eat in Rome, with Guanciale ham, egg and Pecorino cheese  
卡邦尼意粉伴煙肉、雞蛋、羊奶芝士及黑胡椒忌廉醬
- BAVETTE AL PESTO** \$158  
Traditional Ligurian pasta tossed with basil leaves, garlic, pine nuts, Parmesan cheese, extra olive oil, French beans and potatoes  
傳統意式扁意粉配羅勒葉、蒜蓉、松子、巴馬臣芝士、特級橄欖油、法邊豆及薯仔
- MORETTI ALL'ASTICE** \$268  
Squid ink tagliatelle tossed with fresh Boston Lobster, diced fresh tomatoes and Italian parsley  
墨魚汁闊麵伴波士頓龍蝦、新鮮番茄粒及意大利番茜
- CARNAROLI RISOTTO "FUNGHI"** \$188  
With wild mushrooms, parsley and Grana Padano cheese  
意大利飯伴野菌、意大利番茜及巴馬臣芝士
- RISOTTO ASPARAGI E GRANCHIO** \$198  
With green asparagus and blue crab meat  
意大利飯伴青蘆筍及藍蟹肉



**CHEF'S HIGHLIGHT**

RISOTTO ASPARAGI E GRANCHIO \$198



**CHEF'S HIGHLIGHT**

SPAGHETTI CARBONARA \$178

Our dried pasta is imported from Italy and produced by **Pastificio Felicetti**, a family owned brand for four generations since 1908 in the beautiful landscape of the Italian Dolomites.



**I CARPACCI DELLA CASA, SIGNATURE CARPACCIO'S**  
自家精選

- MANZO** \$158  
Thinly sliced Black Angus beef, wild rocket, Reggiano cheese shavings and artichokes drizzled with truffle vinaigrette  
薄切生牛肉配火箭菜、高級意大利巴馬芝士、雅枝竹及松露油醋汁
- TONNO** \$168  
Thinly sliced sushi-grade tuna encrusted with pink peppercorn, accompanied by a fresh avocado, mesclun salad and citrus lemon vinaigrette  
薄切生吞拿魚片配粉紅胡椒粒伴新鮮牛油果雜菜沙律及柑橘檸檬醋

- ZUPPE, SOUP** 湯類
- MINISTRONE** \$90  
Root vegetables soup with a hint of basil pesto  
傳統雜菜湯
  - SEAFOOD SOUP "CACCIUCCO"** regular \$125 / double \$230  
Traditional Tuscan fish stew served with garlic bruschetta  
傳統意式海鮮湯配香烤香蒜麵包
  - SOUP OF THE DAY** \$88  
Ask our staff for details  
精選餐湯

**INSALATE, SALADS** 沙律

- CAPRESE** \$145  
Sliced plum tomatoes and buffalo mozzarella D.O.P served with dry oregano, basil and garden salad  
李子形番茄及意大利頂級水牛芝士伴乾花椰菜、羅勒及田園沙律
- RUCOLA** \$98  
Wild rocket salad with Italian cherry tomatoes, Parmesan shavings and aged balsamico vinaigrette  
火箭菜沙律配意大利車厘茄、巴馬臣芝士及黑醋
- MISTA** \$98  
Mesclun mix with carrots, cucumber, plum tomatoes, black Gaeta olives, bell pepper and red onion rings  
雜錦沙律菜、甘菊、青瓜、雜錦沙律菜、甘菊、青瓜、李子形番茄、黑橄欖、燈籠椒及紅洋蔥
- CESARINA** \$98  
Classic Caesar salad, 3 ways:  
凱撒沙律 · 三種配搭：  
with organic chicken breast 配有機雞胸 +\$50  
with prawns 鮮蝦 +\$40  
with Scottish smoked salmon 配煙燻三文魚 +\$40

Whole wheat pasta "Monograno" and gluten free pasta are available for **HK\$25 extra** 可另加\$25轉全麥或無麩質意粉

