

T O S C A

*di Angelo*

**ANTIPASTI**

*Appetizers/ 前菜*

**Carpaccio di Fassona con Mostarda, Carciofi Romani e Rucola**

*Fassona Beef Carpaccio with Light Mustard, Artichokes and Arugula*

法薩納生牛肉 · 芥末 · 朝鮮薊 · 火箭菜

**Burrata Fresca e Trio di Pomodori Isolani, Acciughe e Basilico**

*Burrata Cheese with Trio of Italian Tomatoes with Anchovies and Basil*

牛奶芝士 · 蕃茄 · 鯷魚 · 羅勒

**Tonno Pinna Blu con Melanzane, Salmoriglio e Caviale**

*Fresh Blue Fin Tuna with Eggplant and Salmoriglio Sauce, Kaluga Caviar*

藍鱈吞拿魚 · 茄子 · 西西里海鮮汁 · 魚子醬 (Supplement HK\$120)

**Calamari Scottati allo Scalogno e Timo con Purea di Ceci e Chorizo**

*Seared Mediterranean Squid with Thyme & Shallot, Chickpeas Purée and Chorizo*

地中海魷魚 · 百里香 · 鷹嘴豆 · 辣肉腸

**PRIMI PIATTI**

*First Course/ 第一道菜*

**Mezzi Paccheri Mancini con Gamberi Rossi e Pesto di Basilico**

*Mezzi Paccheri with Sicilian Red Shrimps and Basil Pesto Sauce*

短寬管麵 · 紅蝦 · 羅勒香草汁 (Supplement HK\$120)

**Fusilli Mancini ai Saponi di Sicilia con Datterino, Olive e Ricotta**

*Fusilli Mancini in Sicilian Sauce with Datterino Tomatoes, Olives and Ricotta*

螺絲粉 · 西西里蕃茄醬 · 橄欖 · 芝士

**Cappelletti di Vitello in Brodo con Verdurine ed Erbette Fresche**

*Homemade Veal Cappelletti with Broth, Baby Vegetables and Fresh Herbs*

手造牛仔雲吞 · 清湯 · 菜苗 · 香草

**Risotto “Acquerello” all’Astice con la sua Bisque e Pesto di Dragoncello**

*Risotto “Acquerello” with Blue Lobster, Bisque and Tarragon Pesto*

意大利飯 · 藍龍蝦 · 濃汁 · 龍蒿草 (Supplement HK\$220)

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**SECONDI PIATTI**

*Main Courses/ 主菜*

**Filetto di Rombo cotto sull'Osso con Puree di Fagiolini, Cipolloti e Datterino**

*Pan Seared Turbot Fillet with Green Beans Purée, Spring Onions and Cherry Tomatoes Confit*  
香煎多寶魚 · 青豆 · 青蔥 · 蕃茄 (Supplement HK\$480 for 2 Persons)

**Cernia Rossa in Zuppetta di Matalotta con Olive e Capperi di Salina**

*Red Star Grouper in Matalotta Fish Soup with Olives, Capers and Cherry Tomatoes*  
紅石斑魚 · 馬塔羅塔魚湯 · 橄欖 · 水瓜柳 · 蕃茄 (Supplement HK\$120)

**Coda di Rospo al Teppanyaki con Pancetta, Duo di Finocchi e Aneto**

*Teppanyaki Monk Fish with Bacon and Duo of Seasonal Fennel and Fresh Dill*  
鮫鰾魚 · 煙肉 · 茴香 · 蒔蘿

**Presa Iberica Scottata alle Erbe con Peperoni Carmagnola e Asparagina Croccante**

*Pan Fried Iberian Presa with Herbs, Carmagnola Bell Pepper and Crunch Celtuce*  
香煎伊比利亞豬肉 · 香草 · 甜椒 · 萵筍

**Petto d'Anatra di Challans Arrostito con Pastinaca e Cipolline Caramellate**

*Roasted Challans Duck Breast with Parsnip, Caramelized Pearl Onions and Port Wine Sauce*  
烤鴨胸 · 白甘筍 · 焦糖 · 珍珠洋蔥 · 波特酒汁

**DOLCI**

*Desserts/ 甜品*

**Babà al Rum con Chantilly alla Vaniglia e Frutti di Bosco**

*Rum Babà with Vanilla Chantilly and Fresh Mixed Berries*  
秣酒蛋糕 · 雲尼拿忌廉 · 雜莓 (Supplement HK\$80)

**Tiramisù Tradizionale al Bicchiere con Granita al Caffè**

*Traditional Tiramisù with Coffee Granita*  
意大利芝士蛋糕 · 咖啡沙冰

**Tortino di Zucca con Crema di Bergamotto e Gelato al Rum**

*Pumpkin Cake with Bergamot Cream and Rum Ice Cream*  
南瓜蛋糕 · 佛手柑 · 朗姆酒雪糕

**Croccante al Pistacchio con Fighi e Sorbetto Speziato**

*Marinated Figs and Pistachio Crunchy Cake with Cherry Sorbet*  
開心果蛋糕 · 醃製無花果 · 櫻桃雪葩

**I Formaggi di Tosca**

*Tosca's Cheese Selection*

Tosca 芝士拼盤 (Supplement HK\$120)

2 Courses – HK\$488

3 Courses – HK\$588

4 Courses – HK\$748

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*Sommelier's Selection of Wine by Glass HK\$248*

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