



Fiamma Tasting



WELCOME BITE

POLPO

Roasted Spanish octopus bite, "Arrabbiata" sauce, lemon and butter string beans
香辣茄醬烤西班牙八爪魚

Prosecco - Casa Gheller Brut

ANTIPASTO

TARTARE DI BUE PIEMONTESE

Fassona beef tartare with buffalo mozzarella sauce, quail egg yolk and focaccia crumble
意大利皮埃蒙特牛肉他他 配水牛芝士醬、鵪鶉蛋黃及香草麵包粒

Nebbiolo - Travaglini, Coste della Sesi

PASTA

TORTELLINI ALLE ORTICHE CON SALSA CACIO E PEPE

Fresh tortellini pasta stuffed with nettle leaves and "Cacio e Pepe" sauce
蕁麻葉意大利雲吞 配黑胡椒芝士醬

Fiano d'Avellino - Mastro Berardino, Radici

SECONDO

GUANCIA DI MAIALE BRASATA, POLENTA E CICORIA

Braised pork cheek, sautéed chicory a spinach and soft polenta
燉豬頰肉 配菊苣及意式粟米糊

Valpolicella Superiore - Zeni, Vigne Alte

DOLCE

RISO E CILIEGIE

Vanilla rice pudding, roasted cherries, Sicilian pistachio pesto,
caramel lemon, crushed amaretti biscuits

烤櫻桃雲呢拿米布丁

Sherry Pedro Ximenez - Gonzales Byass, Nectar

588 per person
Add Wine Pairing 228

plus 10% service charge