

MENU


Cielos

水牛或流心芝士

BURRATA OR MOZZARELLA

 **A1. POMODORO**\$139
新鮮意大利蕃茄羅勒青醬
Fresh Italian Tomatoes, Basil Pesto Sauce

A2. PROSCIUTTO\$159
巴馬火腿24個月, 油浸車厘茄沙律菜
Parma Ham 24 Months, Cherry Tomato Confit, Mixed Greens

 **A3. SALMONE**\$159
蘇格蘭煙燻三文魚火箭菜
Scottish Smoked Salmin, Arugula Leaves


 **B1. ALICI**\$139
醃製意大利青瓜, 鯷魚
Anchovies, Marinated Zucchini

B2. MELANZANE SOTT'OLIO\$139
茄子油浸車厘茄新鮮羅勒
Eggplant and Cherry Tomato Confit, Fresh Basil


意大利三文治

CROSTINI

HOMEMADE SHREDDED MOZZARELLA
WITH MILK CREAM ON ALTAMURA ARTISANAL BREAD

 **C1. POMODORINI**\$129
意式烤麵包配流心芝士, 車厘茄
Stracciatella, Cherry Tomatoes


C2. SALMONE AFFUMICATO\$139
意式烤麵包配流心芝士, 蘇格蘭煙燻三文魚
Stracciatella, Smoked Scottish Salmon

 **C3. CROSTINI FUNGHI E TARTUFO**\$139
意式烤麵包配流心芝士, 蘑菇, 黑松露
Stracciatella, Mushrooms, Truffles

沙律

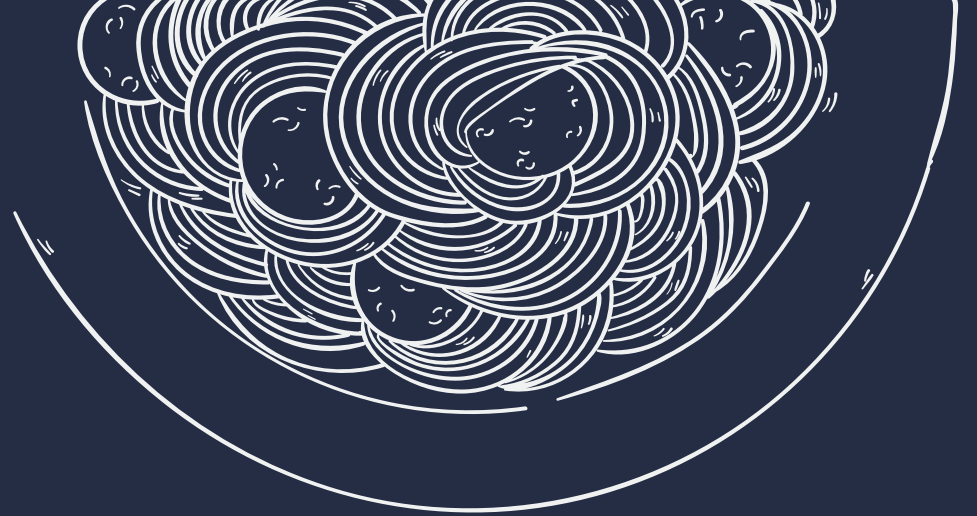
SALADS

E1. RUCOLA\$129
火箭菜沙律配24個月巴馬芝士碎, 車厘茄, 意大利黑醋
Rocket Salad, 24 Months Parmesan Shaves, Cherry Tomato, Balsamic Vinegar Glaze

 **E2. AVOCADO**\$168
雜菜沙律配新鮮吞拿魚, 牛油果, 車厘茄, 水牛芝士
Mixed Salad, Fresh Tuna, Avocado, Cherry Tomato, Mozzarella

E3. MEDITERRANEA\$129
雜菜沙律配水牛芝士, 酸豆, 橄欖, 車厘茄, 巴馬芝士碎
Mixed Salad, Mozzarella, Capers, Olives, Cherry Tomato, Parmesan Shave

E4. SALMONE\$148
雜菜沙律配煙三文魚, 車厘茄, 水牛流心芝士
Mixed Salad, Smoked Salmon, Cherry Tomato, Stracciatella



意大利脆餅

LE SCHIACCiate

TRADITIONAL ROMAN STUFFED BREAD

 **F1. PROSCIUTTO DI PARMA**\$148
傳統羅馬夾包配巴馬火腿, 火箭菜, 蕃茄
Parma Ham, Rocket Salad, Tomato


F2. MORTADELLA\$148
傳統羅馬夾包配意式火腿腸, 水牛軟芝士, 黑松露
Mortadella, Stracciatella, Truffle

 **F3. CAPRESE**\$138
傳統羅馬夾包配水牛芝士, 新鮮蕃茄, 雜菜沙律, 羅勒青醬
Mozzarella, Fresh Tomato, Mixed Salad, Basil Sauce

F4. SALAME\$148
傳統羅馬夾包配莎樂美辣肉腸, 水牛軟芝士, 雅枝竹
Salami, Stracciatella, Artichokes

頭盤

APPETISERS

 **D1. BEEF TARTARE**\$188
意式黑松露牛肉他他
Raw Minced Beef, Egg Yolk, Fresh Black Truffle

D2. PARMIGIANA\$148
蕃茄醬水牛芝士焗茄子
Baked Eggplant, Tomato Sauce, Mozzarella

 **D3. POLPETTE AL POMODORO**\$118
意式蕃茄肉丸配巴馬臣芝士
Meat Balls in Tomato Sauce with Parmesan

D4. TAGLIERE DI SALUMI\$188
雜錦意式凍肉拼盤 (加配水牛芝士 或 流心布袋芝士 +\$40)
Assorted Cold Cut Ham Selection (Additional Charge \$40: Mozzarella or Burrata)

D5. ASPARAGI ALLA FARNESINA CON FONTINA E TARTUFO\$148
芳提娜焗芝士蘆筍配火腿和黑松露
Green Asparagus Baked with Fontina Cheese, Cooked Ham and Truffle

 **D6. IMPEPATA DI COZZE NERO AL PINOT GRIGIO**\$168
白酒車厘茄炒青口
Fresh Black Mussels Sautéed with Cherry Tomato and White Wine

D7. DEEP FRIED PRAWNS AND CALAMARI WITH ZUCCHINI\$208
酥炸大蝦魷魚配意大利翠玉瓜
Deep Fried Prawns and Squid with Zucchini

 大廚推薦 Chef's Recommendation

Subject to 10% Service Charge

PINZA • PASTA & MORE

羅馬薄餅

PINSA ROMANA

12-INCH ROMAN STYLE PIZZA

G1. FOCACCIA\$78

迷迭香, 海鹽, 初榨橄欖油

Rosemary, Sea Salt, Extra Virgin Olive Oil

G2. MORTADELLA

STRACCIATELLA E TARTUFO\$198

意式火腿, 水牛流心芝士, 新鮮松露

Mortadella Ham, Buffalo Stracciatella,

Fresh Truffle

G3. PARMA\$188

蕃茄醬, 水牛芝士, 巴馬火腿, 火箭菜, 車厘茄

Tomato Sauce, Buffalo Mozzarella, Parma

Ham, Rocket Salad, Cherry Tomato

G4. MESSICANA\$168

蕃茄醬, 水牛芝士, 煙燻芝士, 莎樂美辣肉腸

Tomato Sauce, Buffalo Mozzarella,

Smoked Scamorza, Salami

G5. VEGETARIANA\$148

茄子蘑菇意大利翠玉瓜配燈籠椒

Tomato Sauce, Buffalo Mozzarella,

Eggplant, Zucchini, Mushroom,

Bell Peppers

G6. NAPOLETANA\$128

蕃茄醬, 鯷魚, 酸豆

Tomato Sauce, Anchovies, Capers

G7. BUFALINA\$148

蕃茄醬, 水牛芝士, 新鮮羅勒

Tomato Sauce, Buffalo Mozzarella,

Fresh Basil

G8. BURRATA\$178

蕃茄醬, 流心布袋芝士, 車厘茄, 新鮮羅勒

Tomato Sauce, Buffalo Burrata, Cherry

Tomato, Fresh Basil

G9. FUNGHI\$158

蕃茄醬, 水牛芝士, 新鮮蘑菇, 意式煙腩肉

Tomato Sauce, Buffalo Mozzarella, Fresh

Mushrooms, Pancetta

G10. 4 FORMAGGI E TARTUFO \$208

四重芝士, 黑松露

Four Cheeses, Black Truffle

意大利手工麵

ARTISANAL PASTA

H1. LINGUINE AL PESTO CON CAPESANTE\$188

羅勒青醬帶子扁意粉

Pesto Sauce and Scallops

H2. LINGUINE ALLE VONGOLE\$178

白酒汁新鮮蜆配車厘茄扁意粉

Fresh Clams, Cherry Tomatoes and White Wine Sauce

H3. SPAGHETTI DI GRAGNANO CON ARAGOSTA IN BELLAVISTA\$288/348

波士頓龍蝦配車厘茄意粉(半/全隻)

Boston Lobster and Cherry Pachino Tomato (Half/Full)

H4. RAVIOLI AI FUNGHI PORCINI CON SALSA TARTUFATA\$188

松露牛肝菌意大利雲吞

Porcini Mushrooms Ravioli with Truffle Sauce

H5. TAGLIOLINI AL POMODORO E BURRATA\$158

意式手工蛋幼麵配蕃茄流心布袋芝士

Fresh Pasta, Tomato Sauce with Burrata Cheese

H6. RIGATONI CARBONARA\$168

傳統卡邦尼粗管通粉

Pancetta Ham, Pecorino and Eggs Sauce

H7. SPAGHETTI CARBONARA NEL PARMIGIANO REGGIANO\$228

招牌卡邦尼巴馬臣芝士意粉(即場用芝士輪伴麵, 手機食先!)

Carbonara Pasta on Parmesan Cheese Wheel

(Ready to pull out your phones for a live show, this will be epic!)

H8. GNOCCHI AI QUATTRO FORMAGGI CON TARTUFO UMBRO\$198

四重芝士黑松露手工薯糰

Potato Dumplings with Four Cheese and Truffle

H9. STROZZAPRETI ALLA NORCINA CON SALSICCIA E TARTUFO\$208

意式手捲意粉配豬肉腸黑松露醬

Homemade Pasta with Sausage and Truffle

意式甜品

DESSERT

J1. DELIZIA DI TIRAMISU\$78

經典提拉米蘇

J2. CHERRY CREAM CHOCOLATE CAKE\$78

車厘子朱古力忌廉蛋糕

J3. VULCANO LAVA CAKE WITH VANILLA GELATO\$88

特濃朱古力心太軟配手工雲呢拿雪糕

J4. PANNA COTTA CARAMEL SAUCE (HONEY TRUFFLE SAUCE + \$20) ..\$78

焦糖意式奶凍(蜂蜜松露醬 + \$20)

主菜

MAIN COURSE

I1. GALLETTO ALLA PIASTRA CON PATATE AL FORNO\$228

燒春雞配烤薯角

Spring Chicken With Roasted Potato

I2. COSTATA DI MANZO ALLA GRIGLIA (11 OZ)\$318

頂級美國肉眼扒配松露醬, 時令蔬菜

Premium Ribeye US Steak with Truffle Gravy Sauce, Seasonal Vegetables

I3. FILETTO DI MERLUZZO ATLANTICO\$288

水煮阿拉斯加鱈魚配白酒汁, 時令蔬菜

Alaskan Cod Poached in Wine Sauce, Seasonal Vegetables

I4. SCALOPPINE DI VITELLO AL TARTUFO\$288

意大利小牛薄扒配牛肝菌, 松露醬

Veal Escalopes with Porcini Mushroom and Truffle Sauce

I5. ARAGOSTA ALLA THERMIDOR\$268/328

芝士焗龍蝦配牛肝菌(半/全隻)

Baked Lobster with Porcini Mushrooms Creamy Sauce (Half/Full)

I6. BRODETTO DEL PESCATORE\$248

西西里風味蕃茄海鮮湯

Sicilian-Style Tomato Seafood Soup