

HOMEMADE BURRATA 110-130gr



A2

- A1. ORIGINAL 自家製流心布袋芝士 \$158**
Roma Tomatoes with Homemade Burrata, Fresh Basil, Evo Oil, Cream Balsamic
- A2. WITH PARMA HAM 配巴馬火腿 \$178**
Parma, Rocket Salad, Cherry Tomatoes, Evo Oil, Black Pepper

Not only visually stunning but also exquisitely flavourful. This mega burrata can also be taken home to enjoy and for use in the creation of various gourmet dishes, perfect for sharing with loved ones.

500G MEGA BURRATA.
每日限量
重量級自家製
500克 MEGA
新鮮流心布袋芝士
\$288/pc



* Limited to 10 portions per day. Please order one day in advance for Dine-in and Takeaway. 堂食或外帶需預早一天訂購, 每日限量供應十件

APPETISERS, VEDI UN PO CHE POI FA...



- C1. TRUFFLE BEEF TARTARE 松露和牛他他 \$198**
US Prime Wagyu in Tartare Style with Truffle
- C2. CARPACCIO DI FILETTO 頂級生牛柳片 \$238**
USDA Prime Tenderloin with Rocket Salad, Parmesan Cheese in Truffle Oil Reduction
- C3. THE MAJESTIC MUSSEL POT 炒青口 \$218**
500gr Mussel. Choose: Mediterranean, Cheese & Lucifero
- C4. HOMEMADE MEATBALL 意式蕃茄肉丸 \$208**
Homemade Beef. Choose: Cream/Original Tomato Sauce
- C5. SMOKED SALMON CARPACCIO 煙燻挪威三文魚生片 \$238**
Smoked Norwegian Salmon, Orange, Salad, Evo Oil, Lemon
- C6. HAMACHI CARPACCIO 日本琥珀魚生片 \$258**
Japanese Amberjack, Pink Pepper, Chilli, Evo Oil, Lime, Red Onion, Lemon
- C7. ITALIAN TAGLIERE MIX 巴馬火腿配巴馬臣芝士 \$288**
Parma ham & Parmesan Cheese

12-INCH ROMAN STYLE PIZZA PINSA ROMANA

- E1. MORTADELLA STRACCIATELLA E TARTUFO \$218**
意式火腿流心芝士新鮮松露
Mortadella Ham, Buffalo Stracciatella, Fresh Truffle
- E2. PARMA 蕃茄醬、水牛芝士、巴馬火腿、火箭菜、車厘茄 \$228**
Tomato Sauce, Buffalo Mozzarella, Parma Ham, Rocket Salad, Cherry Tomatoes
- E3. VEGETARIANA 茄子蘑菇意大利翠玉瓜配燈籠椒 \$208**
Tomato Sauce, Buffalo Mozzarella, Eggplant, Zucchini, Mushrooms, Bell Peppers
- E4. BURRATA 蕃茄醬、流心布袋芝士、車厘茄、新鮮羅勒 \$228**
Tomato Sauce, Buffalo Burrata, Cherry Tomatoes, Fresh Basil
- E5. 4 ULTIMATE CHEESE & TARTUFO 四重芝士、黑松露 \$238**
Four Cheeses, Truffle
- E6. BLACK TARTUFO E FUNGHI PORCINI \$228**
牛肝菌、水牛芝士、黑松露
Porcini Mushrooms, Mozzarella Cheese, Truffle
- E7. 'NDUJA & PEPPERONI 香辣意式豬肉、意式辣紅腸、水牛芝士 \$208**
Italian Spicy Pork, Spicy Salami, Mozzarella
- E8. SALSICCIA E FRIARELLI 水牛芝士、蕃茄、意式香腸、甘藍菜苗 \$208**
Mozzarella, Tomatoes, Italian Sausage, Friarielli
- E9. STRACCIATELLA E PESTO 水牛拉絲芝士、車厘茄、羅勒青醬 \$238**
Cherry Tomatoes, Stracciatella Cheese, Homemade Pesto Sauce

MAIN COURSE, MO FAMO SUL SERIO...



- F1. BISTECCA FIORENTINA T BONE STEAK 1.2KG \$1988**
意大利正宗1.2公斤「奇亞那牛肉之王」
佛羅倫斯T骨牛扒
"Best Italian Beef for Fiorentina Steak" from Tuscany using high-quality Chianina, perfect for sharing. 24-hour preorder or 90-minute cooking time required.
- F2. RIB EYES BONE-IN 1.2KG 精選安格斯認證加拿大帶骨肉眼扒 \$1088**
CAB Canadian Steak Ribeyes Bone-in Selection served with Grilled Bell Pepper, Greens, Chef Velvety Truffle. 24-hour preorder or 45-minute cooking time required.
- F3. NATURAL CUT RIB EYES 500G 美國首選牛扒 \$688**
US First Choice Steak served with Homemade Polenta & Rocket Salad
- F4. DREAM FROM THE SEA 廚師精選是日海鮮拼盤 \$888**
Daily Seafood. Chef's Selection
- F5. STRIPLOIN 500G 美國安格斯西冷牛扒 \$658**
US CAB Striploin serve with Truffle Polenta, Fig, Chestnut
- F6. BEEF TENDERLOIN 300G 美國頂級里脊 \$488**
US Prime Tenderloin serve with Truffle Polenta in Cream of Caramelized Orange
- F7. NEW ZEALAND LAMB RACKS 廚師特製紐西蘭羊架 \$388**
Served with New Potatoes, Kale in Chef's Special Lemon-Lime Sauce

SALAD \$188

- D1. AVOCADO SALAD 牛油果雜菜 \$188**
Mixed Salad, Avocado, Carrot, Orange, Pistachio
- D2. INSALATA DEL CARBONARO 卡邦尼 \$228**
Mixed Salad, Red Onion, Beans, Cherry Tomatoes, Pineapple, Lemon Sauce
- D3. INSALATA AL PROSCIUTTO 意式火腿 \$238**
Mixed Salad, Green Olives, Mushrooms, Parmesan Cheese, Walnut & Parma Ham
- D4. INSALATA 'A ME ME PIACE' 「我的最愛」 \$228**
Mixed Salad, Eggs, Olive Taggiasche, Cucumber, Cherry Tomatoes, Carrot
- D5. GREEK SALAD 希臘沙律 \$228**
Mixed Salad, Bell Pepper, Red Onion, Feta Cheese, Cherry Tomatoes
- D6. INSALATA AL TARTUFO 松露芳提娜芝士 \$228**
Mixed Salad, Champignon Mushrooms, Fontina Cheese, Red Onion & Truffle Sauce

Add On Proteins: Chicken (+\$38), Pan-seared Tuna (+\$48), Smoked Salmon (+\$58)
自選加配: 雞肉(+38)、輕煎吞拿魚刺身(+48)、煙三文魚(+58)

TAILOR-MADE 300G BURRATA

Made to order on table. Select between original or truffle filling. 現場製作, 即叫即製。可選原味或松露內餡

- B1. POMODORO 新鮮意大利蕃茄 \$388**
Roma Tomatoes with Homemade Burrata
- B2. PROSCIUTTO 配意式巴馬火腿 \$488**
Parma and Mixed Greens

PASTA... QUELLA SERIA CON PO DE RISO

- G1. TAGLIOLINI POMODORO E BURRATA 鮮蕃茄流心布袋芝士幼麵 \$208**
Homemade Pasta, Tomato Sauce with Homemade Burrata Cheese
- G2. HOMEMADE TAGLIATELLE GAMBERI ROSSI E BURRATA \$238**
大紅蝦藍芝士醬闊條麵配新鮮水牛拉絲芝士
Homemade Tagliatelle with King Red Prawn and Fresh Stracciatella Cheese and Gorgonzola Reduction
- G3. RAVIOLI RICOTTA E SPINACI 松露牛肝菌意大利雲吞 \$218**
Ravioli Ricotta Cheese & Spinach in Truffle Sauce
- G4. RISOTTO KING PRAWN AND ASPARAGUS 香煎大蝦蘆筍意大利燉飯 \$238**
King Prawn Risotto with Asparagus
- G5. RISOTTO AI FUNGHI PORCINI E TARTUFO 意式松露牛肝菌意大利燉飯 \$238**
Funghi Porcini Risotto with Truffle
- G6. SPAGHETTI CARBONARA IN PARMESAN CHEESE WHEEL IN THE WHEEL OF PARMESAN CHEESE \$228**
招牌卡邦尼巴馬臣芝士意粉 (席前用芝士輪拌麵、手機食先!)
Egg Yolk, Guanciale, Parmesan Cheese
- G7. GNOCCHI 4 FORMAGGI WITH TRUFFLE 四重芝士黑松露手工薯糰 \$198**
Potato Dumplings with Four Cheese & Truffle
- G8. TAGLIATELLE MEATBALL 意式松露醬肉丸寬條麵 \$238**
with White Cream Truffle Sauce
- G9. LINGUINE AL PESTO 羅勒青醬扁意粉 \$188**
Homemade Pasta with Pesto Sauce
- G10. TAGLIOLINI 'NDUJA & CLAMS 白酒蜆手工麵配辣豬肉忌廉醬 \$228**
Fresh Pasta with Fresh Clams in 'Nduja Cream Spice Sauce
- G11. SPAGHETTI ALLO SCOGLIO 蕃茄海鮮意粉 \$288**
Spaghetti Cartoccio Style with Tomato Sauce and Mixed Seafood in Flambe Brandy Reduction
- G12. THE ORIGINAL RISOTTO CARBONARA DE TESTACCIO \$218**
泰斯塔西奧卡邦尼意式燉飯
Creamy Rice with Egg Yolk, Guanciale, Parmesan Cheese

SET COMBO



G6

- SET A: 5% OFF**
Any 1 Appetisers + 1 Pinsa + 1 Pasta
- SET B: 8% OFF**
Any 1 Salad + 1 Pasta + 1 Pinsa + 1 Dessert
- SET C: 10% OFF**
Any 1 Appetiser + 1 Main Course + 1 Dessert

BEERS & SPIRITS

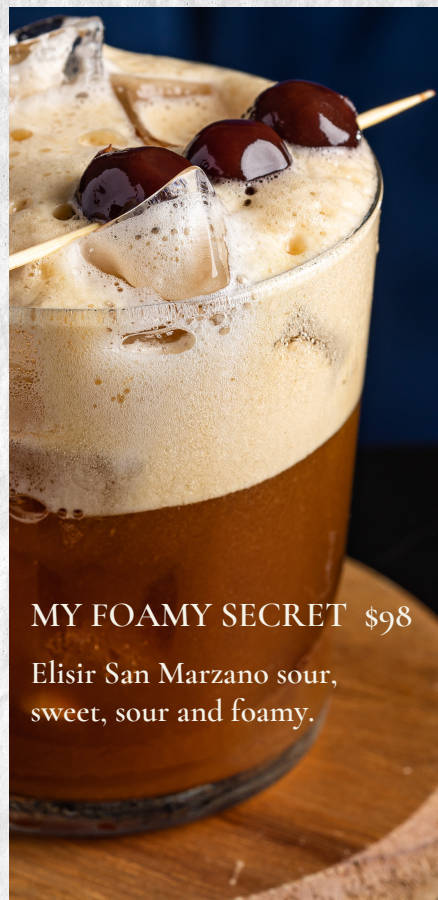


MASTRI BIRRAI (750ml) **\$108**

SPECIALTY COCKTAILS



DONGLING CHA \$88
Highball iced lemon tea, just more fun!



MY FOAMY SECRET \$98
Elisir San Marzano sour, sweet, sour and foamy.



ALBERTO'S CLOUD \$108
A cloud of truffle smoke floats over our truffle whiskey, honey and ginger.



SABATINO SOUR \$108
Sweet and sour, with earthy and herbal notes, with Sabatino truffles of course!

WINES

RED	GLS / BTL
Caleo Primitivo Salento Igt 2021 (Puglia)	\$78 / 338
Colle Moro Merlot Igt Friso 2021 (Abruzzo)	\$78 / 338
Feudo Maccari Nero D'avola Doc Nere 2020 (Sicily)	\$88 / 358
Ca' Rugate Valpolicella Doc Rio Albo 2020 (Veneto)	\$98 / 388
Tenute San Fabiano Chianti Superiore Etichetta Nera Docg 2020 (Tuscany)	\$98 / 388
Ca' Rugate Amarone Della Valpolicella Red Label (Veneto)	\$788
Domaine Buisson Battault Pinot Noir 2018 (Burgundy)	\$668
Le Ragnaie Miscelone Sangiovese Igt 2018 (Tuscany)	\$638
Le Piane Maggiorina Vino Rosso 2019 (Piedmont)	\$638
Handpicked Shiraz Barossa 2017 (Australia)	\$580
WHITE	GLS / BTL
Zuani Sodevo Pinot Grigio Doc 2021 (Friuli)	\$78 / 338
Feudo Maccari Doc Grillo "Olli" 2021 (Sicily)	\$78 / 338
Ca' Rugate Soave Classico Doc San Michele (Veneto)	\$88 / 358
I Custodi Etna Bianco Doc Aedes 2019 (Sicily)	\$98 / 388
Colle Moro Pecorino Igp Villa Cirri 2021 (Abruzzo)	\$388
L'astemia Pentita Langhe Nascetta (Piedmont)	\$668
La Staffa Verdicchio 2020 (Marche)	\$580
Colle Moro Chardonnay Friso Igt	\$338
Chateau Le Chay Sauvignon Blanc 2018 (Bordeaux)	\$638
BUBBLY	GLS / BTL
Ottolati Moscato D'asti Docg 2021 (Piedmont)	\$338
La Moscheta Prosecco (Veneto)	\$78 / 338
Biancavigna Prosecco Rose (Veneto)	\$390
ROSE	BTL
I Custodi Etna Rosato Alnus Doc 2021 (Sicily)	\$580
Cotes De Provence Les Charmes De Mistral 2020 (Provence)	\$390

SABATINO TRUFFLE-INFUSED WHISKEY

Infused with fresh shaved white truffles, aged 24 months.

GLS HKD 178
BTL HKD 2,500



NON-ALCOHOLIC

CUGINI CARUSO (275ml) \$58
authentic and natural Italian soft drinks

COFFEE	SOFT DRINKS
Espresso \$38	Coke \$38
Espresso Macchiato \$38	Coke Zero \$38
Double Espresso \$48	Sprite \$38
Americano \$48	Fanta \$38
Cafe Latte \$48	Soda Water \$38
Cappuccino \$48	Tonic Water \$38
Flat White \$48	Dry Ginger Beer \$38
Mocha \$48	Dry Ginger Ale \$38
Hot Chocolate \$48	Red Bull \$48
Truffleccino \$58	Still Water \$48
	Sparkling Water \$48
TEA	JUICE
Lemon Tea \$38	Apple \$58
Green Tea \$38	Orange \$58
Earl Grey Tea \$38	Cranberry \$58
Chamomile Tea \$38	
English Breakfast \$38	
MOCKTAILS	SO YUM YOU WON'T EVEN REALISE IT'S NON ALCOHOLIC
Passionfruit \$68	Seasonal Fruit \$68
Strawberry \$68	"Berry Fruity" \$68

COCKTAILS	HH / RH	BEER	HH / RH
Aperol Spritz	\$68/\$78	Peroni Bottle	\$58
Negroni	\$68/\$78	Peroni Draught 30cl	\$58/\$68
Americano	\$68/\$78	Peroni Draught 50cl	\$78/\$88
Bellini	\$68/\$78	Goose IPA Draught	\$68/\$78
Espresso Martini	\$78/\$88	Stella Artois Draught	\$68/\$78
Passionfruit Cocktail	\$78/\$88	Leffe Blonde Draught	\$68/\$78
Strawberry Cocktail	\$78/\$88		
Seasonal Fruit Cocktail	\$78/\$88		
Mixed Berries Cocktail	\$78/\$88		
WHISKY	HH / GLS / BTL	TEQUILA	HH / GLS / BTL
Jameson	\$68/\$88/\$700	Tequila Gold	\$88/\$108/\$1200
Jack Daniels	\$78/\$98/\$1100		
Black Label	\$78/\$98/\$1100	VODKA	HH / GLS / BTL
Nikka Whisky	\$88/\$108/\$1300	Absolute	\$78 / \$98 / \$800
RUM	HH / GLS / BTL	GIN	HH / GLS / BTL
Myers Dark	\$68/\$88/\$700	Bombay Sapphire	\$78/\$98/\$800
Bacardi White	\$78/\$98/\$800	Tanqueray	\$88/\$108/\$1400