

SECONDI DI PESCE, FISH

魚類及海鮮

 SALMONEGrilled Norwegian salmon steak with lemon butter sauce and garden vegetables
香烤挪威三文魚扒配檸檬牛油汁及田園蔬菜

\$188

MERLUZZO AL FORNOOven baked cod fish with olives, cherry tomatoes and potatoes
焗銀鳕魚柳配橄欖、車厘茄及薯仔

\$238

BRANZINO (Prep time 20 minutes)Baked 500gr whole sustainable Italian sea bass in a salt crust served with garden salad and vegetables
鹽焗原條500克意大利鱸魚配田園沙律及蔬菜

\$338



CHEF'S HIGHLIGHT

SALMONE

\$188

SECONDI DI CARNE, MEAT

肉類

COTOLETTACrumbed pork chop topped with wild rocket and cherry tomatoes
吉列豬扒伴火箭菜及車厘茄

\$238

POLLOHormones & Antibiotic free chicken breast with quinoa, avocado and baby spinach
無激素及抗生素雞胸配藜麥、牛油果及嫩菠菜

\$218

BISTECCAGrilled 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

\$368

GUANCIA DI BUEBraised beef cheek with merlot wine and served over porcini barley risotto
紅酒燉牛臉肉伴牛肝菌洋蔥米

\$208

BURGER DI CHIANINA7oz/200gr tender Tuscan ground beef, lettuce, tomatoes and toasted bun served with frites 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

\$188

FILETTOSimply 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

\$368



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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ITALIAN NEIGHBORHOOD TRATTORIA

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Carpaccio is the right spot

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DON'T MISS
OUR OFFERS

look for hashtag
#carpacciohk**STARTERS**

Carpaccio - Pasta Pizza Vino serves up a host of delectable Italian delicacies in a cozy and welcoming environment. Some of the must-try are beef carpaccio, artisanal pasta, chocolate "FUN" and the popular crispy thin-crust Parma ham pizza.

SALADS

Carpaccio also offers an extensive drink list featuring some of the best wine collections from all over the world as well as DiVino Group's bespoke wines co-produced with Agricola Eccelsa.

SOUP

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!

PASTA & RISOTTO

A genuine taste of Italy in Hong Kong
Carpaccio - Pasta Pizza & Vino offers Hong Kongers the opportunity to explore the all day Italian dining trattoria experience.

FISH**MEAT****SIDE DISHES****PIZZA****DESSERT****Lunch and Dinner**

Guests are invited to choose from our regional and light Italian fare, with additional daily options from our menus and a-la-carte specialties. 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 consists of starter, main course, dessert and a cup of coffee or tea.

Available every Saturday, Sunday and PH from 11:30am to 3:30pm.



CHEF'S HIGHLIGHT
POLPETTE DI MANZO \$128

TAGLIERI, PLATTERS TO SHARE 拼盤

AFFETTATI MISTI	\$178
Assorted Italian regional cold cuts with assorted olives and Giardiniera pickled vegetables 雜錦意大利凍肉片配酸菜	
PARMA HAM & GARLIC BRUSCHETTA	\$188
Thin slices Parma Ham "riserva" served with Giardiera 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 香烤蔬菜及燒大蘑菇	
BURRATA D.O.P (500gr)	\$385
Cream-filled 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

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 伴乾花歐葉、羅勒及田園沙律	
RUCOLA	\$98
Wild rocket salad with Italian cherry tomatoes, Parmesan shavings and aged balsamic vinaigrette 火薑菜沙律配意大利車厘茄、 巴馬臣芝士及黑醋	

10% service charge applies to all items 所有價目須另收加一服務費

ANTIPASTI, STARTERS 前菜

MELANZANE PARMIGIANA	\$145	COZZE MARINARA	\$178
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		500gr \$178 1000gr \$328	
PROSCIUTTO E MELONE	\$148	POLPETTE DI MANZO	\$128
Sliced Cantaloupe melon topped with thinly sliced "Riserva" Parma ham 精製巴馬火腿薄片配哈蜜瓜		Beef meatballs 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	BRUSCHETTA POMODORO	\$88
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		Crispy garlic bread topped with fresh tomato dices and basil 香脆蒜蓉多士配新鮮番茄粒及羅勒	



CHEF'S HIGHLIGHT
LASAGNA BOLOGNESE \$188

PASTASCIUTTA, HOME-MADE PASTA 手工意粉

LASAGNA BOLOGNESE	\$188	TAGLIATELLE AFFUMICATE	\$178
Flat pasta baked with layers of slow-cooked Bolognese sauce, béchamel and Parmesan cheese 傳統意大利肉醬千層麵		Home-made egg pasta 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	SQUARE RAVIOLI	\$198
Tossed with prawns, rich tomato sauce and a hint of chili 意粉伴鮮蝦、香濃番茄醬及辣椒		With lobster and crab with a rich crustaceous and shellfish sauce 方形意大利雲吞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



CHEF'S HIGHLIGHT
RISOTTO ASPARAGI E GRANCHIO \$198

DRIED PASTA & RISOTTO 意粉及意大利飯

PENNE GORGONZOLA 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
With guanciale ham, egg and Pecorino cheese like we eat in Rome 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 virgin 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
SPAGHETTI CARBONARA \$178

We use Pastificio Felicetti



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

