

ANTIPASTI, STARTERS

前菜

PROSCIUTTO E MELONE Sliced Cantaloupe melon topped with thinly sliced "Riserva" Parma ham 精製巴馬火腿薄片配哈密瓜	\$148	COZZE MARINARA Sautéed jet-fresh black mussels with a spicy tomato, garlic and parsley sauce 炒黑青口配辣番茄、香蒜及番茜汁	500gr \$178 1000gr \$328
CALAMARI FRITTI Deep-fried calamari rings served with tartar sauce 香炸魷魚圈配他他醬	\$115	POLPETTE DI MANZO 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	\$128

I CARPACCI DELLA CASA, SIGNATURE CARPACCIO'S

自家精選

MANZO **\$158**
Thinly sliced Black Angus beef, wild rocket, Reggiano cheese shavings and artichokes drizzled with lemon vinaigrette
薄切生牛肉配火箭菜、高級意大利巴馬芝士、雅枝竹及檸檬油醋汁

TONNO **\$168**
Thinly sliced sushi-grade tuna encrusted with pink peppercorn, accompanied by a fresh avocado, mesclun salad and citrus lemon vinaigrette
薄切生吞拿魚片配粉紅胡椒粒伴新鮮牛油果雜菜沙律及柑橘檸檬醋

TAGLIERI, PLATTERS TO SHARE

拼盤

PARMA HAM & GARLIC BRUSCHETTA Thin slices Parma Ham "riserva" served with Giardiera and garlic bruschetta 精製巴馬火腿薄片配香蒜多士	\$188	BURRATA D.O.P (500gr) 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	\$385
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ZUPPE, SOUP

湯類

MINISTRONE Root vegetables soup with a hint of basil pesto 傳統雜菜湯	\$95	SOUP OF THE DAY Check with our staff 精選餐湯	\$88
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INSALATE, SALADS 沙律

CAPRESE 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椒葉、羅勒及田園沙律	\$145	CESARINA Classic Caesar salad, 2 ways: 凱撒沙律·兩種配搭: with prawns 鮮蝦 with Scottish smoked salmon 配煙挪威三文魚	\$98 +\$40 +\$40
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RUCOLA OR MESCLUN MIX **\$98**
Wild rocket salad or mesclun mix with Italian cherry tomatoes, Parmesan shavings and aged balsamico vinaigrette
火箭菜沙律或雜錦沙律菜配意大利車厘茄、巴馬臣芝士及黑醋



CHEF'S HIGHLIGHT

LASAGNA BOLOGNESE **\$188**

PASTASCIUTTA, HOME-MADE PASTA

手工意粉

LASAGNA BOLOGNESE Flat pasta baked with layers of slow-cooked Bolognese sauce, béchamel and Parmesan cheese 傳統意大利肉醬千層闊麵	\$188	TAGLIATELLE AFFUMICATE 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	\$178
HOME-MADE TORTELLI 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	\$178	SQUARE RAVIOLI With lobster and crab with a rich crustacean and shellfish sauce 方形意大利雲吞釀龍蝦及蟹肉配香濃海鮮汁	\$198

All our handmade pasta is prepared daily using premium Italian flour and pasteurized eggs by our signature LA MONFERRINA



CHEF'S HIGHLIGHT

CARNAROLI RISOTTO FUNGHI **\$188**

DRIED PASTA & RISOTTO

意粉及意大利飯

PENNE GORGONZOLA E TARTUFO NERO With Gorgonzola and black truffle cream 長通粉配藍芝士及黑松露醬	\$188
SPAGHETTI "VONGOLE" 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	\$188
SPAGHETTI CARBONARA 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	\$178
BAVETTE AL PESTO 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	\$158
CARNAROLI RISOTTO "FUNGHI" 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	\$188

CHEF'S HIGHLIGHT

SPAGHETTI CARBONARA **\$178**



We use Pastificio Felicetti



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

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



SECONDI DI PESCE, FISH 魚類及海鮮

SALMONE \$188
Grilled 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

SECONDI DI CARNE, MEAT 肉類

BISTECCA \$368
Grilled 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

POLLO \$218
Hormones & 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

GUANCIA DI BUE \$208
Braised beef cheek with merlot wine and served over porcini barley risotto
紅酒燉牛臉頰肉伴牛肝菌洋蔥米



CHEF'S HIGHLIGHT
SALMONE \$188

DOLCI, DESSERT 甜點

TIRAMISÚ \$92
Traditional Italian "savoiardi" biscuits soaked in espresso coffee layered with Mascarpone cheese
傳統意大利芝士蛋糕

AFFOGATO AL CAFFÈ \$78
Vanilla ice cream drowned with espresso coffee served with "lingue di gatto" biscuit
雲呢拿雪糕混濃縮咖啡配曲奇

NUTELLA & BANANA \$88
8" pizza topped with Nutella spread, caramelized banana, raspberry, Piedmont hazelnut and peppermint
八吋甜批配Nutella醬、焦糖香蕉、紅桑子、意大利榛子及薄荷

ARTISANAL ICE CREAM TARTUFO \$88
Amalfi lemon semifreddo with liquid limoncello core coated with crushed meringue
意大利手工檸檬酒心雪糕球伴蛋白脆餅碎

PANNA COTTA \$85
With fresh passion fruits
傳統意式奶凍配新鮮情人果

GELATI&SHERBETS \$35
"I-Scream" selection of artisanal gelati and sherbets
各款意大利手工雪糕及雪芭



CHEF'S HIGHLIGHT
NUTELLA & BANANA \$88

PIZZA SECTION



CHEF'S HIGHLIGHT
PARMA PIZZA \$190

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A genuine taste of Italy in Hong Kong
Carpaccio - Pasta Pizza & Vino offers Hong Kongers the opportunity to explore the daily trattoria experience, from the fast, dynamic dining in the morning, and lunch in afternoon to a casual yet elegant dining at night.

FROM THE WOOD STONE® PIZZA OVEN
以木石爐烤製意大利薄餅

- MARGHERITA** \$148
Tomato sauce, fresh basil leaves and Mozzarella
番茄醬、水牛芝士及鮮羅勒葉
- PICCANTE** \$158
Tomato sauce, Italian spicy salami and Mozzarella
番茄醬、意大利辣肉腸及水牛芝士
- PROSCIUTTO E FUNGHI** \$165
Tomato sauce, mushrooms, cooked ham and Mozzarella
番茄醬、水牛芝士、蘑菇及火腿

- 4 FORMAGGI BIANCA** \$168
Gorgonzola, Fontina, Emmenthal and Mozzarella garnished with pecan nuts
番茄醬、四款特色意大利芝士及碧根果
 - PARMA** \$190
Tomato sauce, wild rocket salad, 24-month "riserva" ham and Mozzarella
番茄醬、水牛芝士、火箭菜及「廿四個月精製」巴馬火腿
 - HAWAIIAN** \$165
Tomato sauce, cooked ham, pineapple and Mozzarella
番茄醬、水牛芝士、火腿及菠蘿
- The 11" Pizzas from our Wood Stone Oven are the perfect size to please your appetite*

PLAN A GREAT PARTY
Carpaccio is the right spot
Contact Ronald Ho
+825 2522 1002
+825 9099 2012
ronald@divinogroup.com

Carpaccio takes the diner to Italy where one can enjoy the finest Italian fares made of the freshest seasonal ingredients. Some of the must-try including swordfish carpaccio, seafood pasta, chocolate "FUN" and crispy thin-crust Parma ham pizza. Carpaccio also offers extensive drink list featuring some of the best wine collections from all over the world.

