

### APPETIZERS & SALADS

- GARDEN SALAD OR ARUGULA** 118  
with cherry tomatoes & grana padano shavings tossed with aged balsamic [4,12,14]
- CAESAR CARDINI SALAD WITH BACON** 118  
king prawn extra 68  
organic chicken breast extra 68  
smoked Scottish salmon [2,3,4,5,8,9] extra 58
- DEEP FRIED CALAMARI E GAMBERI** 188  
traditional semolina crusted deep fried calamari & prawns served with tartar sauce [1,2,5,8,9,12]
- TUNA TARTARE** 178  
scented with lime and ginger, layered with avocado [1,3]
- CAPRESE SALAD** 168  
made of buffalo mozzarella, plum tomatoes, fresh basil & oregano. Served with a garden salad [4]
- LA PARMIGIANA** 178  
traditional eggplant layered with mozzarella, tomato basil & grana padano sitting on warm tomato fondue [4]
- AUS TENDERLOIN BEEF CARPACCIO** 198  
wild rocket, wild mushrooms, artichokes & Grana Padano shavings [4,12,14]
- AUS BLACK ANGUS BEEF TARTARE** 268  
with Aristocrat caviar, quail egg & crispy toast [4,5,8,9]
- COZZE MARINARA** 500g 278 1kg 398  
sautéed jet fresh black mussels with a spicy tomato sauce & parsley or Steamed in white wine & garlic [8,11,14]

### SOUPS

- BOSTON LOBSTER SOUP** 158  
with assorted summer grain & rosemary [1,2,3,4,8,14]
- MINISTRONE** 128  
traditional root vegetable soup with a hint of basil [1,4,6]
- SOUP OF THE DAY** 118  
please check with our server

### PLANT-BASED GOODIES

- OMNI-CRAB CAKE** 168  
served with seasonal salad and vegan mayo
- SPAGHETTI** 188  
tossed with Beyond® meat and Omnipork® ragoût
- OMNI FISHLESS FISH & CHIPS** 178  
served with vegenaïse tartar sauce
- PIZZA MAMMA MIA** 198  
tomato sauce, omni-beef meat ball basil, dairy free Mozzarella & oregano (10.5" gluten free crust available upon request)

### PASTA & RISOTTI

#### ARTISANAL PASTA

- LASAGNE BOLOGNESE** 188  
layers of fresh pasta with Wagyu beef ragoût & béchamel [1,4,7,8]
- HOMEMADE RAVIOLI** 268  
filled with 'chicken alla cacciatora' stracciatella cheese & parsley cream [1,4,8,9]
- HOMEMADE TAGLIATELLE** 298  
tossed with a Tuscan wild boar ragoût, Umbrian Pecorino [1,4,5,7,8]

#### DRY PASTA

- FUSILLI "MANCINI"** 188  
with cherry tomatoes, black olives, fresh basil & a hint of chili [8,12]
- PENNE "JEROME"** 218  
with Gorgonzola cream and truffle shavings [4,8]
- SPAGHETTI "VONGOLE"** 218  
with imported Italian clams, white wine & parsley [1,8,11,14]
- SAFFRON RISOTTO "ALLA MONZESE"** 268  
with ragout of Luganiga sausage & Grana Padano D.O.P. [1,4,8,14]
- LINGUINI PASTIFICIO FELICETTI ALLA BUSERA** 318  
tossed with Boston lobster & a rich spicy tomato sauce [1,2,3,8,11]

DON'T HESITATE TO ASK OUR ITALIAN CHEF FOR THE ITALIAN CLASSIC RECIPES SUCH AS BOLOGNESE, ARRABBIATA, CARBONARA AND MORE STARTING FROM 188.

GLUTEN-FREE PASTA & "KAMUT" WHEAT PASTA AVAILABLE UPON REQUEST (EXTRA 24)

### MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE)  
PLEASE ALLOW 25 MINUTES FOR PREPARATION

- 30 OZ WILD CAUGHT SARDINIAN SEA BASS** 698  
sea salt-crusted whole fish, served with a garden salad & seasonal vegetables [1,3]
- 39 oz (1.1 KG) BEEF "COSTATA"** 2180  
Rangers Valley Prime AUS Black Angus grain-fed OP rib M3+ served with grilled vegetables & French fries [8]

#### SIDES ALL AT 65

French fries, Roasted potatoes, Grilled asparagus, Sautéed forest mushrooms, Rocket salad & Parmesan shavings

Scan here for Chinese a la carte menu



掃描查閱此餐牌中文譯本

### MAIN COURSE FISH

- PAVÉ OF SUSTAINABLE NORWEGIAN SALMON** 258  
traditional southern caponata, black garlic & basil cress [1,3]
- 19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368  
simply oven baked "alla puttanesca" with Italian cherry tomatoes, black olives, anchovies, capers, parsley & a hint of fresh chili [3,14] (Please allow 20 minutes for preparation)
- WHOLE DOVER SOLE "MEUNIÈRE" STYLE** 418  
sautéed in brown butter sauce, parsley & lemon with garden salad & mashed potatoes [1,3,4]

### MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268  
marinated with lemon & rosemary served with roasted potato & garden salad [5]
- GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"** 288  
with baby rocket & cherry tomatoes [4,5,8]
- AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308  
slowly braised on merlot wine, mashed potatoes with truffle shavings [1,4,5,8,12]

- AUSTRALIAN LAMB RACK** 418  
aromatic butter marinated rack of lamb, poached sousvide, oven baked with Bronte pistacchio, paired with crispy potato layers [1,2,4,8]

### MAIN COURSE STEAK

FROM THE LAVA ROCK STONE GRILL

- AUS BEEF TAGLIATA** 388  
10oz Rangers Valley striploin M2+ served with wild rocket salad, sun-dried tomatoes, parmesan shavings & aged balsamico [4]
- AUS BEEF TENDERLOIN** 438  
char grilled 9oz Rangers Valley tenderloin served with French fries & garden salad [1,8,12,14]
- AUS BEEF RIB EYE** 438  
char grilled 11oz prime cut grain fed rib eye and served with French fries & garden salad [1,8,12,14]

#### TO ACCOMPANY YOUR STEAK

Béarnaise sauce Aromatic herbs Green pepper Mustard sauce Red wine beef reduction

### SHARING PLATTERS

(FOR 2/3 PEOPLE)

- PARMA HAM "RISERVA"** 298  
served with giardiniera pickles & crescentine puffs [1,8,14]
- AFFETTATI MISTI** 288  
5 kinds of Italian cold cuts with pickled vegetables [1,4,14]
- 500g BURRATA D.O.P** 398  
with Italian cherry tomato & red onion salad [4,12,14]

Please read this food allergens list for reference 請參照代表數字以識別含致敏成份的食物

1	2	3	4	5	6	7	8	9	10	11	12	13	14
CELERY	CRUSTACEANS	FISH	MILK	MUSTARD	PEANUTS	SOY	GLUTEN	EGGS	LUPIN	MOLLUSCS	TREE NUTS	SESAME	SULPHUR DIOXIDE SULPHITES

= Signature = Vegetarian dish  
Prices are in Hong Kong Dollars & are subject to a 10% service charge  
Corkage fee of \$375 will be charged per bottle of champagne or wine  
Cake \$450 per pound; Cake cutting fee of \$230 will be charged per pound

## APPETIZERS & SALADS

- GARDEN SALAD OR ARUGULA** 118  
田園沙律或火箭菜 配 車厘茄、意大利芝士及陳年黑醋 [4,12,14]
- CAESAR CARDINI SALAD WITH BACON** 118  
煙肉凱撒沙律  
大蝦 另加 68  
有機雞胸 另加 68  
煙三文魚 另加 58  
[2,3,4,5,8,9]
- DEEP FRIED CALAMARI E GAMBERI** 188  
香炸魷魚及大蝦伴他醬  
[1,2,5,8,9,12]
- TUNA TARTARE** 178  
青檸薑汁吞拿魚他伴牛油果  
[1,3]
- CAPRESE SALAD** 168  
意大利水牛芝士、李形番茄、新鮮羅勒、香草田園沙律  
[4]
- LA PARMIGIANA** 178  
焗意式千層茄子伴蕃茄蓉  
[4]
- AUS TENDERLOIN BEEF CARPACCIO** 198  
澳洲生牛柳薄片 配 火箭菜、野菌、洋蔥及意大利芝士  
[4,12,14]
- AUS BLACK ANGUS BEEF TARTARE** 268  
澳洲安格斯生牛肉他伴 配 鱈魚籽醬、鵝蛋及芝士  
[4,5,8,9]
- COZZE MARINARA** 500g 278, 1kg 398  
辣茄醬香茜炒黑青口 或 白酒蒜蓉煮黑青口  
[8,11,14]
- SOUPS**
- BOSTON LOBSTER SOUP** 158  
波士頓龍蝦湯 配 雜穀及迷迭香  
[1,2,3,4,8,14]
- MINISTRONE** 128  
傳統意式雜菜湯 配 羅勒  
[1,4,6]
- SOUP OF THE DAY** 118  
精選餐湯

## PLANT-BASED GOODIES

- OMNI-CRAB CAKE** 168  
seasonal salad  
酥炸素蟹餅 配 青沙律及素蛋黃醬
- SPAGHETTI** 188  
意大利麵 配 Beyond® meat全素肉及Omnipork®新豬肉醬
- OMNI FISHLESS FISH & CHIPS** 178  
炸素魚柳及薯條伴素他醬
- PIZZA MAMMA MIA** 198  
素牛肉丸、素芝士、番茄醬及阿里根奴香草焗披薩  
(可轉10吋半無麩質餅底)

## PASTA & RISOTTI

- ARTISANAL PASTA**
- LASAGNE BOLOGNESE** 188  
意式牛肉肉醬千層麵  
[1,4,7,8]
- HOMEMADE RAVIOLI** 268  
焗雞肉芝士意大利雲吞伴蕃茄醬  
[1,4,8,9]
- HOMEMADE TAGLIATELLE** 298  
手工雞蛋意大利麵 配 嫩野豬肉和意式羊奶芝士  
[1,4,5,7,8]
- DRY PASTA**
- FUSILLI "MANCINI"** 188  
意大利螺旋麵 配 車厘茄、新鮮羅勒、辣椒及黑水燻  
[8,12]
- PENNE "JEROME"** 218  
意大利長通粉 配 藍芝士忌廉及黑松露薄片  
[4,8]
- SPAGHETTI "VONGOLE"** 218  
意大利鮮蜆意粉伴白酒及蕃茄  
[1,8,11,14]
- SAFFRON RISOTTO "ALLA MONZESE"** 268  
紅花意大利飯配燴肉腸及陳年乾酪  
[1,4,8,14]
- LINGUINI PASTIFICIO FELICETTI ALLA BUSERA** 318  
意大利扁麵 配 波士頓龍蝦及香濃辣蕃茄汁  
[1,2,3,8,11]

歡迎加24元轉無麩質及古麥意粉

另有傳統意式肉醬、辣番茄醬、雞蛋煙肉醬等經典意粉188元起

## MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE) 2 - 3人份量  
PLEASE ALLOW 25 MINUTES FOR PREPARATION  
製作時間約25分鐘

- 30 OZ WILD CAUGHT SARDINIAN SEA BASS** 698  
30安士鹽焗野生鱸魚 配 田園沙律及蔬菜  
[1,3]
- 39 oz (1.1 KG) BEEF "COSTATA"** 2180  
39安士優質澳洲黑安格斯M3+大扒 配 烤蔬菜及炸薯條  
[8]

SIDES ALL AT 65 配菜 每份\$65

French fries 炸薯條, Roasted potatoes 烤薯, Grilled asparagus 烤露荀,  
Sautéed forest mushrooms 炒野菌,  
Rocket salad & Parmesan shavings 火箭菜配巴馬臣芝士

## MAIN COURSE FISH

- PAVÉ OF SUSTAINABLE NORWEGIAN SALMON** 258  
香煎三文魚片配意式燉菜、黑蒜泥及蘿勒苗  
[1,3]
- 19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368  
意式原條香煎海鯛魚 [3,14]  
(此菜式製作時間約20分鐘)
- WHOLE DOVER SOLE "MEUNIÈRE" STYLE** 418  
法式香煎原條多佛龍利魚  
配 香茜檸檬牛油、薯蓉及沙律  
[1,3,4]

## MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268  
迷迭香烤意大利小公雞 配 烤薯及田園沙律  
[5]
- GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"** 288  
酥炸火蘭式美國薄豬扒 配 火箭菜及車厘茄沙律  
[4,5,8]
- AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308  
慢煮澳洲M3和牛面肉 配 紅酒松露汁薯蓉  
[1,4,5,8,12]
- AUSTRALIAN LAMB RACK** 418  
低溫慢煮香草牛油澳洲羊仔架 配 開心果脆粒及脆薯  
[1,2,4,8]

## MAIN COURSE STEAK

FROM THE LAVA ROCK STONE GRILL

- AUS BEEF TAGLIATA** 388  
10oz Rangers Valley striploin M2+  
10安士澳洲M2+西冷 配 野火箭菜、蕃茄乾、巴馬臣芝士及意大利陳年黑醋  
[4]
- AUS BEEF TENDERLOIN** 438  
碳烤9安士澳洲Rangers Valley牛柳 配 薯條及田園沙律  
[1,8,12,14]
- AUS BEEF RIB EYE** 438  
碳烤11安士澳洲穀飼肉眼 配 薯條及田園沙律  
[1,8,12,14]

TO ACCOMPANY YOUR STEAK

Mustard sauce 芥末 Aromatic herbs 香草 Green pepper 青胡椒  
Béarnaise sauce 法式雞牛油醬 Red wine beef reduction 紅酒牛肉汁

## SHARING PLATTERS

(FOR 2/3 PEOPLE) 2-3人份量

- PARMA HAM "RISERVA"** 298  
特級巴馬火腿 配 意式酸菜及麵包泡芙  
[1,8,12,14]
- AFFETTATI MISTI** 288  
五款意大利火腿冷盤 配 秘製酸菜  
[1,4,14]
- 500g BURRATA D.O.P** 398  
五百克頂級水牛芝士 配 意大利車厘茄及紅洋蔥沙律  
[4,12,14]

Please read this food allergens list for reference 請參照代表數字以識別含致敏成份的食物

1	2	3	4	5	6	7	8	9	10	11	12	13	14
CELERY	CRUSTACEANS	FISH	MILK	MUSTARD	PEANUTS	SOY	GLUTEN	EGGS	LUPIN	MOLLUSCS	TREE NUTS	SESAME	SULPHUR DIOXIDE SULPHITES