

ANTIPASTI, STARTERS

ANTIPASTI, STARTERS		前菜
Deep Fried Prawns and Calamari 188 with tartar sauce <i>Frittura di gamberi e calamari, salsa tartara</i> 香炸鮮蝦及魷魚伴他醬	Tuna Tartare 198 avocado, ginger and chives <i>Tartare di tonno, avocado zenzero e erba cipollina</i> 吞拿魚牛油果他他	
1/2 kg Stewed Clams 188 with zucchini and Calabrian chili <i>Padellata di Vongole, con zucchini e peperoncino</i> 香辣意式青瓜煮蜆 (1/2公斤)	Octopus Carpaccio 218 Taggiasche olives, potatoes and light pesto sauce <i>Il Polpo</i> 意式生八爪魚薄片	
Baked Zucchini "Parmigiana" 188 smoked scamorza, sage, marjoline and sun-dried tomatoes <i>Parmigiana Alla Omar</i> 意式芝士焗青瓜干層	Prawns "AOP" 198 garlic, chili and parsley <i>Gamberoni all'Aglio</i> 蒜香辣椒煮法國AOP大蝦	
Patio's Beef Carpaccio 188 <i>Carpaccio di manzo con rucola, Parmigiano Reggiano e carciofini</i> 意式生牛肉薄片	Italian Roasted Beef 208 tuna sauce foam, capers, lemon and parsley oil <i>Manzo arrosto all'italiana, salsa tonnata</i> 意式烤牛肉	
Ham and Melon 188 Italian "Lorenzini" melon served with our signature San Daniele Ham DOK <i>Il prosciutto e melone</i> 意大利哈密配聖丹尼爾火腿片	Soup of the Day 118 <i>Zuppa del giorno</i> 是日餐湯	

RUSTICI PLATTERS - PATIO CLASSICS TO SHARE FOR 2 拼盤 (兩位用)

San Daniele Ham DOK 168 served with Giardiniera and rosemary Focaccia <i>Prosciutto di San Daniele DOK 18 months con focaccia al rosmarino</i> 巴馬火腿配意式醃漬蔬菜及佛卡夏麵包	"Formaggeria" 5 Regional Cheese 268 with jams, honey and grapes <i>Assortimento di formaggi tipici, confetture, miele e uva</i> 五款地道芝士配果醬、蜜糖及葡萄
"Salumeria", 5 Types of Cold Cuts 188 with pickled vegetables <i>Gli affettati della casa con giardiniera</i> 五款肉片冷盤配意大利酸菜	500gr Burrata 398 on open fire baked heirloom tomatoes and olives <i>La burrata con pomodorini infornati e olive</i> 500克特級意大利水牛芝士配火炙車厘櫻桃

INSALATE, SALADS

沙律

Caesar Salad 148 with organic label rouge chicken breast extra 68 with Scottish smoked salmon extra 68 <i>Insalata di Cesar</i> 凱撒沙律 (加雞胸肉或煙三文魚另加\$68)	half 98 full 148
Caprese Salad 148 Mozzarella, plum tomatoes, fresh basil and oregano <i>Insalata di mozzarella di bufala e pomodoro</i> 意大利水牛芝士沙律伴李子形番茄、新鮮羅勒及牛至	
Caterina de Medici Salad 158 French beans, chick peas, baby gem, green olives, Pecorino and Parma ham <i>Insalata alla Patio</i> 法國皇后沙律	

SECONDI DI PESCE, FISH 魚類及海鮮

Stewed Seabass Fillet in "Guazzeto Style" 238 poached in a cherry tomato and prawns broth, lemon <i>Il branzino "in guazzeto"</i> 意式蕃茄大蝦濃湯煮海鱸魚柳
Norwegian Salmon Steak 258 green peas purée, bacon and little gem lettuce <i>Il salmone</i> 香煎三文魚扒配青豆茸及迷你羅馬生菜

MAIN COURSE TO SHARE IDEAL FOR
please allow 25 minutes for preparation

Salt Crusted Seabass 698 32oz sustainable whole sea bass in crust of salt served with vegetables and garden salad <i>Il Branzino Al Sale</i> 32安士海鹽焗魚配沙律
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SECONDI DI CARNE, MEAT 肉類

Roasted Iberico Pork Shank 318 stewed sour cabbage, honey mustard sauce <i>Lo stinco di maiale Iberico</i> 烤伊比利亞黑毛豬腿配酸椰菜及蜜糖芥末
Braised Wagyu M3+ Beef Cheek in Red Wine Sauce 308 served with celeriac and fruit gremolade <i>La guancia di manzo brasata</i> 紅酒汁焗牛面肉配芹菜菜頭果子醬
Beef Rossini 418 pan fried beef tenderloin, foies gras and truffle crispy potato chips <i>Il filetto alla Rossini</i> 香煎牛柳及鵝肝配松露脆薯
Giant Premium USDA Pork Chop Milanese "Elephant Ear" 288 served with baby rocket and cherry tomatoes <i>Cotoletta di maiale alla Milanese "Orecchio di elefante" con rucola e pomodorini</i> 特大米蘭豬扒配火筍菜及車厘茄

Sides - contorni all @ \$68 per portion 另加配菜 @ 68

sautéed mushrooms with garlic and parsley 香蒜蘑菇炒蘑菇 |
French fries served with black truffle mayo 薯條配黑松露沙律醬 |
sautéed spinach 炒菠菜 | mashed potatoes 薯蓉 | broccolini 西蘭花苗
{ EXTRA SAUCE 額外醬汁 @ \$30 }
Red wine beef reduction 紅酒牛肉汁 |
Black pepper sauce 黑胡椒汁 | Aromatic herb gravy 香草肉汁



CHEF'S HIGHLIGHT
Patio's Beef Carpaccio \$188
意式生牛肉薄片

PASTASCIUTTA, HOME-MADE PASTA 手工意粉

Baked Lasagna 198 layered with a rich beef meat ragout <i>Lasagna informata alla casearia</i> 焗意大利千層麵伴香濃肉醬	Mezze Maniche "Mancini" 208 spicy N'duja sausage and Burrata sauce <i>Mantecate con straciatella e N'duja</i> 辣肉醬水牛芝士短筒筒意大利粉
Handmade Large Pappardelle 248 with a porcini, chianti and Tuscan sausage ragout <i>Pappardelle fatte in casa al ragout di saliccia e porcini</i> 手工意大利大寬扁麵配牛肝菌紅酒肉腸醬	Ravioli Ricotta Spinach 188 spinach and Ricotta cheese ravioli "Goccia D'oro", butter and tomato sauce <i>Ravioli ricotta e spinaci</i> 菠菜芝士雲吞配牛油及蕃茄醬

We are happy to serve you some classic pasta
i.g. TOMATO BASIL, BOLOGNESE, CARBONARA or AOP upon request
我們供應更多經典之選: 香草蕃茄 / 香濃肉醬 / 卡邦尼意大利麵



CHEF'S HIGHLIGHT
500gr Burrata \$398
500克特級意大利水牛芝士

DRIED PASTA & RISOTTO 意麵及意大利飯

Spaghetti Martelli "Scoglio Style" 248 mixed seafood, clams, mussels and basil <i>Spaghetti Martelli "allo Scoglio"</i> 香草什錦海鮮意大利麵	Whole Wheat Organic Spaghetti 178 with cherry tomatoes, basil, leccine olives and chili <i>Spaghetti Felicetti integrali BIO alla "siciliana"</i> 全麥有機意大利麵配車厘茄、羅勒、橄欖及辣椒
Linguine Lobster 338 tomato sauce and a hint of chili <i>Linguine all'astice</i> 番茄汁龍蝦肉意大利麵	Risotto Selezione Ferron 238 with saffron, bone marrow and coffee beans <i>Carnaroli, midollo e zafferano, caffè</i> 番紅花牛骨髓意大利燴飯



CHEF'S HIGHLIGHT
Spaghetti Martelli \$248
"Scoglio Style"
香草什錦海鮮意大利麵

OUR PIZZAS

石窯爐烤手拉簿餅

Are made to order, hand tossed by the expert hands of our "pizzaiolo" and baked to perfection in our signature high temperature open-flamed Stone wood® oven. We use gourmet Italian pizza flour Antico Molino Caputo and ingredients among D.O.P and I.G.P labels.

The Classic Touch - All time favourites Margherita 178 Tomato sauce, Agerola Mozzarella fior di latte, fresh basil leaves and oregano from Pantelleria <i>瑪格麗特意大利薄餅</i>
Piccante 188 Tomato sauce, Agerola Mozzarella and Italian spicy salami <i>意大利辣肉腸薄餅</i>
New Entry Storm - All time favourites Siciliana 178 Tomato sauce, Agerola Mozzarella, vegetable caponata, pinenuts and duck eggs <i>西西里意大利薄餅</i>
Caprese 218 Tomato sauce, Agerola Mozzarella, marinated mixed cherry tomatoes and basil <i>水牛芝士蕃茄羅勒意大利薄餅</i>
Favourites San Daniele Ham DOK 228 Tomato sauce, Agerola Mozzarella, 18 months "Riserva" San Daniele ham DOK and arugula <i>聖丹尼爾火腿意大利薄餅</i>
Mammamia 208 Signature beef meatball in tomato sauce, Agerola Mozzarella fior di latte and shredded Pecorino Romano <i>傳統牛肉丸意大利薄餅</i>
Bianche 198 4 Formaggi Agerola Mozzarella fior di latte, Gorgonzola, Fontina and Emmenthal with fresh figs and walnuts <i>四式芝士意大利薄餅 (無蕃茄醬)</i>
Del Fornaio 208 Agerola Mozzarella, smoked scamorza, Mortadella D.O.P. and pistachio <i>煙燻芝士開心果意大利肉腸薄餅 (無蕃茄醬)</i>

Please ask for the full pizza menu



CHEF'S HIGHLIGHT
Pizza Mammamia \$208
傳統牛肉丸意大利薄餅

CHEF OMAR'S SWEET RECOMMENDATIONS
精選甜點

Tiramisu alla DiVino Patio 118 a light mascarpone cream with lady finger soaked in espresso coffee <i>意大利芝士餅</i>
Pavlova 118 a delicate meringue crust and soft marshmallow inside, topped with whipped cream, red berries and fresh passion fruit <i>鮮奶油蛋白甜餅</i>
Duo Di Cioccolato 118 liquid centre dark chocolate flan and chocolate ice cream <i>流心朱古力蛋糕配朱古力雪糕</i> (please allow 10 minutes for preparation)
I Gelati Di Patio 50 Patio's selection of artisanal gelato and sorbet <i>意大利雪糕及雪芭</i> (please ask waiter for flavour)

SECONDI DI PESCE, FISH

魚類及海鮮

NEW **Stewed Seabass Fillet in "Guazzeto Style"** 238
poached in a cherry tomato and prawns broth, lemon
Il branzino "in guazzeto"
意式蕃茄大蝦濃湯煮海鱸魚柳

NEW **Norwegian Salmon Steak** 258
green peas purée, bacon and little gem lettuce
Il salmone
香煎三文魚扒配青豆茸及迷你羅馬生菜

MAIN COURSE TO SHARE IDEAL FOR TWO
please allow 25 minutes for preparation

Salt Crusted Seabass 698
32oz sustainable whole sea bass in crust of salt
served with vegetables and garden salad
Il Branzino Al Sale
32安士海鹽焗魚配沙律

SECONDI DI CARNE, MEAT

肉類

NEW **Roasted Iberico Pork Shank** 318
stewed sour cabbage, honey mustard sauce
Lo stinco di maiale Iberico
烤伊比利亞黑毛豬腿配酸椰菜及蜜糖芥末

NEW **Braised Wagyu M3+ Beef Cheek in Red Wine Sauce** 308
served with celeriac and fruit gremolade
La guancia di manzo brasata
紅酒汁焗牛面肉配芹菜頭果子醬

NEW **Beef Rossini** 418
pan fried beef tenderloin, foies gras and truffle crispy potato chips
Il filetto alla Rossini
香煎牛柳及鵝肝配松露脆薯

Giant Premium USDA Pork Chop Milanese "Elephant Ear" 288
served with baby rocket and cherry tomatoes
Cotoletta di maiale alla Milanese "Orecchio di elefante" con rucola e pomodorini
特大米蘭豬扒配火箭菜及車厘茄

Sides - contorni all @ \$68 per portion 另加配菜 @ 68

sautéed mushrooms with garlic and parsley 香蒜蕃茜炒蘑菇 |
French fries served with black truffle mayo 薯條配黑松露沙律醬 |
sautéed spinach 炒菠菜 | mashed potatoes 薯蓉 | broccolini 西蘭花苗

{ EXTRA SAUCE 額外醬汁 @ \$30 }

Red wine beef reduction 紅酒牛肉汁 |
Black pepper sauce 黑胡椒汁 | Aromatic herb gravy 香草肉汁



CHEF'S HIGHLIGHT

Lava Stone Grilled Rib Eye \$398
石焗肉眼扒 (12oz)



FROM THE SPIT GRILL

烤肉

NEW **Corn Fed Italian Chicken** half 168 whole 298
marinated with chef's Omar's special seasoning
Il pollo allo spiedo
廚師烤意大利粟飼雞

FROM THE LAVA STONE GRILL

烤肉 / 海鮮

OUR PREMIUM STEAKS ARE ONLY RANGER'S VALLEY M2 AUS
BLACK ANGUS 270 DAYS GRAIN FED AND WITH GARDEN SALAD

NEW **3 King Prawns "Salsa Catalana"** 278
烤皇帝海蝦 (三隻)

Free Range Spring Chicken alla Diavola (18 oz) 268
烤春雞 (18安士/510克)

Rib Eye Steak (12 oz / 336 gr) 398 *free flow of French fries*
肉眼 (12安士/336克) 配炸薯條

AUS Beef Striploin Steak Tagliata 378 *free flow of French fries*
澳洲西冷牛薄片配炸薯條

CHEF OMAR'S SWEET RECOMMENDATIONS

精選甜點

Tiramisu alla DiVino Patio 118
a light mascarpone cream with lady finger soaked in espresso coffee
意大利芝士餅

Pavlova 118
a delicate meringue crust and soft marshmallow inside, topped with
whipped cream, red berries and fresh passion fruit
鮮奶油蛋白甜餅

Duo Di Cioccolato 118
liquid centre dark chocolate flan and chocolate ice cream
流心朱古力蛋糕配朱古力雪糕
(please allow 10 minutes for preparation)

I Gelati Di Patio 50
Patio's selection of artisanal gelato and sorbet
意大利雪糕及雪芭
(please ask waiter for flavour) per scoop

Please ask for the full dessert menu

OUR PIZZAS

石焗爐烤手拉薄餅

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The Classic Touch - All time favourites

Margherita 178
Tomato sauce, Agerola Mozzarella fior di latte, fresh basil leaves and oregano from Pantelleria
瑪格麗特意大利薄餅

Piccante 188
Tomato sauce, Agerola Mozzarella and Italian spicy salami
意大利辣肉腸薄餅

New Entry Storm - All time favourites

Siciliana 178
Tomato sauce, Agerola Mozzarella, vegetable caponata, pinenuts and duck eggs
西西里意大利薄餅



Caprese 218
Tomato sauce, Agerola Mozzarella, marinated mixed cherry tomatoes and basil
水牛芝士番茄羅勒意大利薄餅

Favourites



San Daniele Ham DOK 228
Tomato sauce, Agerola Mozzarella, 18 months "Riserva"
San Daniele ham DOK and arugula
聖丹尼爾火腿意大利薄餅



Mammamia 208
Signature beef meatball in tomato sauce, Agerola Mozzarella fior di latte and shredded Pecorino Romano
傳統牛肉丸意大利薄餅

Bianche

4 Formaggi 198
Agerola Mozzarella fior di latte, Gorgonzola, Fontina and Emmenthal with fresh figs and walnuts
四式芝士意大利薄餅 (無蕃茄醬)

Del Fornaio 208
Agerola Mozzarella, smoked scamorza, Mortadella D.O.P. and pistachio
煙燻芝士開心果意大利肉腸薄餅 (無蕃茄醬)

Please ask for the full pizza menu



CHEF'S HIGHLIGHT

Pizza Mammamia \$208
傳統牛肉丸意大利薄餅