



Tuscan Wine-pairing Dinner

Tuesday, 20 May

“BACCALA ALLA LIVORNESE”

Traditional Tuscan Stewed Cod Fish, Tomato, Black Olive, Capers

傳統燴白雪魚伴車厘茄,黑水欖及水瓜柳

“COCCOLI CON LARDO DI COLONNATA”

Deep-fried Fritter, Tuscan Colonnata Lard

意大利炸麵包球配大理石風乾火腿

“PANZANELLA”

Tuscan Panzanella Salad, Arugula, Cherry Tomatoes, Crispy

Croutons with Italian Vinaigrette Dressing

托斯卡納沙律配意大利油醋

Vermentino Maremma Toscana IGT

“SPAGHETTI ALLA CHITARRA AL RAGU”

Home-made “Chitarra Spaghetti” Pasta, Tuscan Ragout, Cinta Senese Ham

托斯卡尼燴肉醬配自家制弦線意粉

Ciliegiolo Maremma Toscana IGT

“PEPOSO BRASATO AL CHIANTI”

Braised Tuscan Beef Shank, Soft Polenta, Broccolini, Stewed Beans

托斯卡尼燴牛膝配粟米糊,西蘭花條伴燴什豆

Chianti Riserva Fagiano

“FORMAGGI DELLA CASA”

Assorted Cheese Platter

芝士拼盤

Merlot Toscana “Petraia” IGT

CAFFE O TE’

Coffee or Tea

HK\$768 per person

10% service charge applies