



Chef Fabio's Tasting Menu

"DEEP-FRIED LIGURIA FRITTELLE" with spicy Nduja and pesto sauce
利古里亞炸麵團伴辣肉腸餡及青醬

"POLPO TRICOLORE" grilled Mediterranean octopus, salsa verde, cherry tomatoes, fresh tomato coulis
烤地中海八爪魚伴青沙沙，車里茄及鮮蕃茄醬

OR

"VITELLO TONNATO", slow cooked veal, Piedmont sauce, capers
慢煮牛仔柳伴皮埃蒙特卜芝士及酸豆

"TAGLIATELLE AVANTAGGIATE", homemade tagliatelle, Genovese pesto sauce, French beans and potatoes
青醬法邊豆薯粒自家制卷扁麵

OR

"LINGUINE SICILIANE" linguine Pastificio Mancini, Sicilian red prawns, green zucchini, lobster and red prawns sauce
西西里紅蝦意大利麵伴意青瓜紅蝦龍蝦汁

"OSSOBUCO ALLA MILANESE" slow cooked milk-fed veal shank, braised vegetables, porcini mushrooms
米蘭燴牛膝伴牛肝菌及時蔬

"TIRAMISU SICILIANO" Chef's Fabio's version in Sicilian flavour
廚師西西利意大利芝士蛋糕

COFFEE or TEA

咖啡或茶

5 Courses Tasting Set Menu @ HK\$768
with wine pairing additional HK\$208 per person
(half glass pouring portion for each wine only)
All prices are subject to 10% service charge