



LA CENA

at

Osteria for 2 People

Appetizer for Sharing

"INSALATA DI MARE"

Warm assorted seafood salad in lemon olive oil, zucchini and roasted bell pepper

海鮮暖沙律伴意大利櫛瓜, 烤燈籠椒及檸檬油醋汁

&

"ZUCCA COMPOSTA"

Butternut Pumpkin, heirloom tomatoes, mix salad, pesto balsamic vinaigrette

浸南瓜沙律伴雜色蕃茄配羅勒黑醋汁

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Soup

"MINISTRONE GENOVESE"

Traditional Genovese minestrone, Pesto sauce

意大利菜湯配香草醬

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Main course selection

"TROFIE AL SALMONE"

Traditional Trofie pasta, slow cooked salmon, anchovies, turnip top in AOP sauce

蒜香特飛麵配蕪菁葉銀魚柳慢煮三文魚

Or

"IPPOGLOSSO IN BAGNA CAUDA"

Pan seared Halibut fish, bagna cauda sauce, roasted potatoes, broccolini

香煎比目魚配奶香蒜醬伴燒薯, 西蘭花條

Or

"MAIALINO ARROSTO"

Slow cooked Iberico pork, mashed potatoes, grilled vegetables, Marsala apricot sauce

西班牙黑毛豬配薯蓉, 扒菜, 馬沙拿黃梅汁

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Dessert

Venetian Tiramisu made with Illy espresso (Additional 50 HKD)

意大利芝士蛋糕

Coffee or tea