



Sharing Menu

Antipasto

“INSALATA VERDE”

Garden Mixed Salad, Cherry Tomatoes, Roasted Vegetables in Lemon Dressing
田園沙律，車厘茄，扒雜菜配意大利油醋汁

For 8 & 10 persons set additional dishes:

“PROSCIUTTO DI PARMA 24 MESI, BURRATA, INSALATA DI POMODORI, PESTO”
Premium 24 Months Aged Parma Ham, Burrata, Tomato Salad, Basil Pesto
巴馬火腿伴流芯芝士及蕃茄沙律，羅勒香草醬

Pizza

“FOCACCIA AL FORMAGGIO DI RECCO”

IGP Ligurian Thin Crust Focaccia, Milky Stracchino Cheese
利古里亞大區雷科鎮 IGP 薄脆佛卡夏薄餅配斯特拉基諾鮮芝士

For 8 & 10 persons set additional dishes:

“LA CLASSICA MARGHERITA CON MOZZARELLA DI BUFALA”
The Classic Margherita, Tomato, Buffalo Mozzarella, Fresh Basil
水牛芝士，香草及蕃茄薄餅 🍀

Pasta

“PENNE ARRABBIATA”

Penne Pasta In San Marzano Tomato With Garlic and Chili Sauce
香辣茄醬長通粉

Main Courses

“MAIALINO ARROSTO”

Italian Roasted Baby Suckling Pig, Roasted Potatoes, Grilled Vegetables
意大利脆皮乳豬伴燒馬鈴薯及扒菜

&

“COSTATA DI CHIANINA SCOTTONA ITALIANA 1.2 KG. SIZE”

Italian Dry Aged “Scottona” T-Bone Steak 1.2 kg size
意大利乾式熟成幼母牛 T 骨牛扒 1.2 公斤

Dessert

“TIRAMISU VENETO”

Venetian Tiramisu Made With “illy” Espresso
威尼斯風味軟芝士蛋糕

For 6 persons : \$ 2,700 net / For 8 persons : \$ 3,500 net
For 10 persons : \$ 4,300 net

No discount applicable

Special Wines at \$380 + 10% per bottle ; 2nd bottle \$250 +10% (Orig. price \$499 +10%)

White Wine: Pinot Grigio “Masianco” Masi, Veneto, Italy
Sauvignon Blanc, Vigna Traverso, Friuli, Italy
Red Wine: Primitivo DOC “Triusco” Rivera, Puglia, Italy Chianti Riserva
Uggiano Fagiano, Tuscany Italy