



# Sharing Menu

## At Osteria

(April to June 2026)

### Antipasto

#### "INSALATA VERDE"

*Garden Mix salad, cherry tomato, roasted vegetables in lemon dressing*  
田園沙律，車厘茄，扒雜菜配意大利油醋汁

### 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

### Pasta

#### "PENNE ARRABBIATA"

*Penne pasta in San Marzano tomato, garlic and chili*  
香辣茄醬長通粉

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### Main Course to Share

*Italian Roasted Baby Suckling Pig*  
*with roasted potatoes and grilled vegetables*  
意大利脆皮乳豬伴燒馬鈴薯及扒菜

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*Costata di manzo Angus M3 "Rangers Valley" 1.3 kg*  
*Australian Angus M3 tomahawk steak "Rangers Valley" 1.3 kg size*  
澳洲 M3 級戰斧牛扒

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### Dessert

#### "Tiramisú Veneto"

*Venetian Tiramisu made with illy espresso*  
威尼斯風味軟芝士蛋糕

**6 persons \$2,700 Net**

**8 persons \$3,500 Net**

**10 persons \$4,300 Net**

(Not applicable for any discount)

**Special wines at \$380 net per bottle (Ori. 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