



Sicilian-Mediterranean Seafood Delights (July and August Promotion)

Appetizers

"CRUDO DI GAMBERO ROSSO" Thinly Sliced Mazara Red Prawns, Citrus Zest Infusion, Green Asparagus, "Stracciatella" Cheese \$288

薄切紅蝦配青蘆筍及水牛芝士伴柑橘香草油 \$288

"SARDINE BECCAFICO" Oven-baked Sardines stuffed with Squid and Aromatic Breadcrumbs on Tomato Capers Celery Sauce \$268

香草包糠魷魚焗釀沙甸魚配酸豆蕃茄西芹汁 \$268

"TARTARE DI TONNO" Mediterranean Tuna Tartare, Roasted Mini Zucchini, Semi-dried Tomatoes \$268

地中海吞拿魚他他配燒迷你意大利櫛瓜及半乾蕃茄 \$268

Pastas

"STRINGOZZI AI GAMBERI", Sicilian Stringozzi Pasta, Tiger Prawns accompanied by Regional Almond Pesto \$306

西西里鞋帶形扁意大利麵配杏仁青醬及虎蝦 \$306

"SEDANINI ALLA NORMA", Norma-style Durum Wheat Sedanini pasta, Tomato Sauce \$268

小芹管麵配諾瑪風茄子蕃茄汁 \$268

Mains

"RICCIOLA ALLA MESSINESE", Pan-Seared Yellowtail, Porcini Mushrooms, Tomatoes, Green Olives, Gratin Potatoes and French Beans \$385

香煎油甘魚配牛肝菌，蕃茄，千層薯仔，青橄欖及法邊豆 \$385

"MAIALE IN CROSTA DI PISTACCHIO", Pan-seared Pork Loin, crusted with Pistachio, served with Roasted Potatoes and Sicilian Caponata \$358

香煎開心果脆皮豬柳配烤新薯及西西里燉菜 \$358

Dessert

"BIANCOMANGIARE CON GELATO", Sicilian Almond Pudding, Bronte Pistachio Ice-cream \$98

西西里杏仁布甸配開心果雪糕 \$98

All prices are subject to 10% service charge

以上價錢須另設加一服務費