



## Aperitivo Day 1

***Prosciutto e melone***  
*Parma ham and melon*  
帕爾瑪火腿配甜瓜



***Ricciola affumicata***  
*Smoked marinated yellowtail with citrus mayonnaise*  
煙燻油甘魚配柑橘蛋黃醬



***Tartar di manzo***  
*Beef tartar with carasau bread*  
牛肉他他配意大利麵包薄脆



***Parmigiana di Melanzane***  
*Fried eggplant, tomato sauce, mozzarella cheese and basil*  
炒茄子配番茄醬、馬蘇里拉芝士及羅勒



***Mozzarella e pomodoro***  
*Buffalo mozzarella foam and tomato confit*  
水牛芝士泡沫配油封番茄



***Arancino***  
*Classic arancino with mozzarella*  
經典意式炸飯團、馬蘇里拉芝士



## Aperitivo Day 2

### ***Coppa e Pere***

*Coppa cold cut and pear*  
意大利傳統冷切肉片配香梨



### ***Polpo & patate***

*Potato foam, sweet potatoes and octopus*  
薯仔泡沫、甘薯及八爪魚



### ***Salmone Affumicato***

*Smoked marinated salmon and fennel*  
煙熏三文魚配茴香



### ***Frittatina di pasta***

*Neapolitan pasta fritters*  
拿波里意大利面蛋餅



### ***Maiale iberico***

*Iberico pork skewer with bell pepper*  
西班牙黑毛豬配燈籠椒串



### ***Guancia di Manzo***

*Braised beef cheek and potato foam*  
燉牛臉頰配薯仔泡沫



## Aperitivo Beverage Menu

### *Cocktail* 經典雞尾酒

*Aperol Spritz*  
阿佩羅橙光

*Amaretto Sour*  
杏仁酸

*Bellini*  
貝里尼

*Espresso Martini*  
咖啡馬丁尼

### *Mocktail* 無酒精雞尾酒

*La Passione Garden*  
庭園熱情

*Mixed Berries, Apple, Calamansi & Ginger Beer*  
混合漿果，蘋果，四季橘及薑啤

*Il Primo Amore*  
初戀

*Peach Puree, Grapefruit, Honey & Sea Salt*  
桃蓉，西柚，蜂蜜及海鹽

### *Beer* 啤酒

*Peroni*  
佩羅尼

### *Wine Selection* 精選酒單

#### *Sparkling*

*NV Ferrari Brut, Trentino-Alto Adige, Italy*

#### *White*

*2021 Vietti Roero Arneis DOCG, Piedmont, Italy*

*2021 Argiolas 'Meri' Vermentino di Sardegna DOC, Sardegna, Italy*

#### *Rosé*

*2021 Umani Ronchi 'Centovie' Colli Aprutini IGT Rosato, Abruzzo, Italy*

#### *Red*

*2021 Ceretto 'Piana' Barbera d'Alba DOC, Piedmont, Italy*

*2017 Masi 'Campofiorin' Rosso del Veronese IGT, Veneto, Italy*