

## Menu La Tradizione

## Carpaccio di Gamberi Marinated Red Prawn from Mazara del Vallo with Citrus 生醃西西里紅蝦及柑橘

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Anatra

Mieral Duck Breast, Foie Gras, Apple and Balsamic Vinegar 25 Years 鴨胸、鴨肝、蘋果、25 年意大利黑醋

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 Pici Cacio & Pepe

 Handmade Pici Pasta with Pecorino Cheese, Selection of Peppers and Tangerine Peel 15 years

 手工意大利麵配羊奶芝士、精選胡椒及陳皮

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 Alfonsino alla Pizzaiola

 Splendid Alfonsino, Mozzarella, Tomatoes and Capers

 金目鯛配馬蘇里拉芝士、番茄及酸豆

OR 或

L'Agnello Australian Lamb with Tropea Onion Chutney (supplement \$228) 羊仔肉配意大利紅蔥頭醬 (需額外附加\$228)

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La Riscoperta della Sfogliatella The Rediscovery of Sfogliatella Pastry 拿波里千層貝殼酥

\$1288

Wine Pairing +\$588 搭配餐酒 +\$588



## **Menu Degustazione**

Vitello TonnatoPiemontese Veal, Mediterranean Tuna Belly Tartar, Kristal Caviarwith Capers from Punta Campanella意大利牛仔肉、地中海呑拿魚他他、晶鑽魚子醬及意大利酸豆

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L'Astice Blu Bretone Brittany Blue Lobster, Seasonal Mushroom and Buffalo Mozzarella 意式布列塔尼藍龍蝦配蘑菇、水牛芝士

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**Paccheri** Paccheri, Cacciucco Reduction and Seasonal Seafood 意式海鮮燴水管麵

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 Pappardelle

 Handmade Pappardelle Pasta, Pigeon Ragout, Parmigiano Foam

 with Seasonal Mushrooms

 手工製意大利寬麵伴炖乳鴿肉醬配帕瑪森芝士泡沫及蘑菇

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L'Amadai Amadai Tilefish with Mediterranean Herbs, Razor Clams and Caviar 甘鯛配地中海香草、蟶子及魚子醬

OR 或

Filetto alla Rossini "Oberto" Fassona Beef Rossini Style (supplement \$228) 意大利法索里牛柳配鴨肝 (需額外附加\$228)

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11 Nostro Tiramisù Our Tiramisù Semifreddo Style 意式半凍提拉米蘇

> \$1888 Wine Pairing +\$1088 搭配餐酒 +\$1088