



Menu La Tradizione

Ricciola Affumicata

Smoked Yellowtail, Garlic Mayonnaise and Yogurt Sauce
煙燻油甘魚配蒜味蛋黃醬及乳酪汁



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



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



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)



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

Please inform our service staff of any food allergies or dietary requirements.

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

All alcoholic beverages contain an alcohol concentration of more than 1.2%. All prices are in MOP, subject to 10% service charge.

“所有酒精飲料的酒精濃度達百分之一點二以上。所有標價均以澳門元為單位，並需加收 10%的服務費。”



Menu Degustazione

Vitello Tonnato

*Piemontese Veal, Mediterranean Tuna Belly Tartar, Kristal Caviar
with Capers from Punta Campanella*

意大利牛仔肉、地中海吞拿魚他他、晶鑽魚子醬及意大利酸豆



L'Astice Blu Bretonne

Brittany Blue Lobster, Cauliflower and Plankton

意式布列塔尼藍龍蝦、椰菜花



Paccheri

Paccheri, Cacciucco Reduction and Seasonal Seafood

意式海鮮燴水管麵



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



L'Amadai

Amadai Tilefish with Mediterranean Herbs, Razor Clams and Caviar

甘鯛配地中海香草、蠔子及魚子醬

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)



Il Nostro Tiramisù

Our Tiramisù Semifreddo Style

意式半凍提拉米蘇

\$1888

Wine Pairing +\$1088

搭配餐酒 +\$1088

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