



## **Antipasti** **頭盤**

### ***Pomo d'Oro***

*Praise to the tomato, different consistencies of this red gold*  
番茄的讚美、多層感官的紅色黃金

### ***Vitello Tonnato***

*Piemontese Veal, Mediterranean Tuna Tartar, Kristal Caviar*  
*with Capers from Punta Campanella (supplement \$128)*  
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 (需額外付加\$128)

### ***Seppia, Patate e Fave***

*Potato Foam, Baby Squid and Broad Bean Puree*  
薯仔泡沫、小魷魚及蠶豆蓉

### ***L'Astice Blu Bretonne***

*Brittany Blue Lobster, Seasonal Mushroom*  
*Buffalo Mozzarella and Black Truffle (supplement \$188)*  
意式布列塔尼藍龍蝦配蘑菇、水牛芝士及黑松露 (需額外付加\$188)

## **Primi Piatti** **前菜**

### ***Strascinati di Nonno Ernesto***

*Grandfather's Ernesto Strascinati, Traditional Cannelloni Pasta Rolls filled*  
*with Eggplant, Smoked Scamorza Cheese and San Marzano Tomato Sauce*  
爺爺祖傳秘方 - 傳統意粉卷釀茄子、煙燻斯卡莫札芝士及聖馬札諾番茄醬

### ***Spaghetti ai Gamberi Rossi***

*Spaghetti with Red Prawn from Mazara del Vallo, Datterini Tomato and Amalfi Lemon*  
意大利麵伴西西里紅蝦、達特里尼番茄及阿瑪爾菲檸檬

### ***Risotto***

*Risotto with Abalone and Sea Urchin (supplement \$158)*  
鮑魚海膽意大利飯 (需額外付加\$158)

### ***Pappardelle al Ragout***

*Handmade Pappardelle Pasta, Wagyu Beef Ragout*  
*Mushroom and Black Truffle (supplement \$128)*  
手工製意大利寬麵配和牛肉醬、蘑菇及黑松露 (需額外付加\$128)



## Secondi Piatti

### 主菜

#### *Pescato del Giorno all'Acqua Pazza*

*Catch of the Day in Acqua Pazza Style with Assorted Shellfish*

特色拿波里水煮是日海鮮配貝殼類海鮮

#### *Tagliata di Tonno*

*Mediterranean Bluefin Tuna Belly Steak (supplement \$158)*

地中海藍鱈吞拿魚腩 (需額外付加\$158)

#### *Maiale Iberico*

*Iberian Pork Pluma with Zucchine*

西班牙黑毛豬梅花肉配櫛瓜

#### *Anatra*

*Mieral Duck, Foie Gras, Balsamic Vinegar 25 years and Black Truffle (supplement \$128)*

鴨、鴨肝、蘋果、25年意大利黑醋及黑松露 (需額外付加\$128)

## Dolci

### 甜品

**Supplement \$128 - 需額外附加 \$128**

#### *Selezione di formaggi*

*Selection of Italian Cheese from the Trolley*

自選精緻意大利芝士車

#### *Il classico Babà Napoletano*

*The Classic Neapolitan Babà with Italian Bubbles Sabayon*

拿波里海綿蛋糕配意大利氣泡酒沙巴翁

#### *La Riscoperta della Sfogliatella*

*The Rediscovery of Sfogliatella Pastry*

拿波里千層貝殼酥

#### *Il nostro Tiramisù*

*Our Tiramisù Semifreddo Style*

意式半凍提拉米蘇

**2 Courses (Antipasti and Primi Piatti) \$488**

任意一款頭盤及任意一款前菜

**2 Courses (Antipasti and Secondi) \$588**

任意一款頭盤及任意一款主菜

**3 Courses (Antipasti, Primi Piatti and Secondi) \$688**

任意一款頭盤、一款前菜及一款主菜

\*\* Each set menu includes a cup of regular coffee or tea \*\* 每款套餐包含一杯普通咖啡或茶 \*\*

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 prices are in MOP, subject to 10% service charge. 所有標價均以澳門元為單位，並需加收10%的服務費。