



SEASONAL LUNCH SET

Build your set lunch 時令午市套餐

• **2 COURSES - ANTIPASTI + 1 PASTA OR 1 MAIN** **268 HKD**

兩道菜式 - 自選前菜+一份意大利粉或主菜

• **3 COURSES - ANTIPASTI + 1 PASTA & 1 MAIN** **298 HKD**

三道菜式 - 自選前菜+一份意大利粉及主菜

ANTIPASTI 前菜

CAPRESE SALAD
with Buffalo Mozzarella,
cherry tomato and basil
水牛芝士車厘茄羅勒沙律

DEEP-FRIED CALAMARI
with organic lemon
意式酥炸魷魚配有機檸檬

BEEF CARPACCIO
with Pecorino cheese and fava beans
生牛肉薄片配克里諾羊奶芝士及蠶豆

CARROT SOUP
with black truffle
黑松露紅蘿蔔湯

PASTA 意大利粉

**LINGUINE with mussel,
clams and cherry tomato (ADD 18 HKD)**
青口車厘茄扁意粉 (另加港幣18元)

HOME MADE CHITARRINA ABRUZZESE PASTA
with organic lemon
茄汁手工里考塔芝士意粉

MEZZE MANICHE MANCINI
with tomato sauce and dried Ricotta
盧根尼卡香腸西芹短意粉

**ZITI RIGATI with tomato, garlic,
back olive, capers and Puttanesca sauce**
扭紋意粉配番茄, 香蒜及黑橄欖

FISH AND MEAT 魚類及肉類

**GREEN ZUCCHINI PARMIGIANA
AND SCAMORZA CHEESE**
意大利翠玉瓜配水牛芝士

BABY CHICKEN DIAVOLA STYLE
with roast bell pepper (ADD 18 HKD)
意式烤春雞配彩椒 (另加港幣18元)

**SEA BREAM with green asparagus
and cherry tomato salad**
鯛魚配蘆筍車厘茄沙律

OVEN ROASTED FLANK STEAK
with small onion and balsamic glaze
烤腹脇肉牛排配小洋蔥及意大利黑醋醬

DESSERT 甜品 (HK\$38)

**CLASSIC
TIRAMISU**
經典意式芝士蛋糕

**MIX FRUIT
SORBET**
意大利混合口味水果雪葩

STRAWBERRY PARFAIT
with mint
士多啤梨薄荷芭菲