

# POMERIGGIO

AFTERNOON MENU Available noon to 6:00pm



## AL MOLO

RISTORANTE ITALIANO • MICHAEL WHITE

### ANTIPASTI *seasonal appetizers* 時令前菜

Mista di Campo 田園蔬菜沙律\* 118

Mixed green salad, tomatoes,  
white balsamic vinaigrette

Caprese 蕃茄芝士^ 158

Heirloom tomatoes, burrata cheese, basil

Salumi 風乾火腿拼盤 178

Italian cured meat selection

Formaggi 芝士拼盤^ 158

Artisanal Italian cheese selection

Calamari 香炸魷魚 168

Crispy calamari, lemon aioli

Ostriche 生蠔 3pcs / 158 6pcs / 298

Imported seasonal oysters

### PIZZA 薄餅

Margherita 芝士茄汁薄餅^ 168

Mozzarella di Bufala / basil

Quattro Formaggi 四芝士薄餅^ 188

Buffalo mozzarella / taleggio / fontina /  
gorgonzola

Trifolata 蘑菇薄餅^ 178

Button mushrooms / fontina cheese /  
truffle oil

Pepperoni 辣肉腸薄餅 178

Calabrese spicy salame / mozzarella

Cotto e Funghi 火腿蘑菇薄餅 188

prosciutto cotto / mozzarella / mushroom

Prosciutto 風乾火腿薄餅 198

Prosciutto di Parma / mozzarella / rocket

### PASTA *fresh housemade pasta* 新鮮自家製意粉

Spaghetti 卡邦尼煙肉意粉 188

Cured pork cheek, carbonara sauce, black pepper

Tagliatelle 肉醬寬條麵 188

Ribbon pasta, Bolognese sauce, Parmigiano

Chitarra 墨魚汁海鮮意粉 198

Squid ink spaghetti, clams, leeks

Porcini Risotto 野菌意大利飯 218

Aquerello risotto, porcini and wild mushrooms,  
Parmigiano

### PIATTI

#### PRINCIPALI *main course* 主菜

Parmigiana 焗千層茄子 168

Eggplant, tomato sauce, mozzarella,  
basil, Parmigiano

Dentice 香煎紅鯛魚柳 278

Seared Mediterranean red snapper filet,  
lemon-thyme sformato, beetroot, capers sauce

Galletto 香烤法國春雞 258

Grilled spring chicken, French & fava beans,  
chiodini mushroom sauce

Bistecca 烤美國牛柳 348

8 oz grilles U.S. tenderloin, balsamic Belgian endive,  
garlic mash, purple potato, bordelaise

### DESSERTS 甜品

Crostata di Fichi 鮮無花果撻 88

Fresh fig tart, diplomat cream, raspberry gelato

Bigne 焦糖蘋果泡芙 88

Caramelized apple profiterole, candied pecan,  
burnt honey gelato

Tiramisu 意大利芝士餅 98

Mascarpone mouse, Bergamot cream, mandarin sorbet

Gelati & Sorbetti^ (choice of 3 scoops)

自製意式雪糕和雪芭 68

Jasmin tea, vanilla, raspberry, milk chocolate,  
burnt honey, Mandarin orange, strawberry, lime