

## GIANCARLO PERBELLINI'S FAVORITES 廚師精選

|  |     |   |     |
|--|-----|---|-----|
| Polipo Arrostito, Ceci, Olive E Capperi<br>Roasted Octopus, Chickpeas, Olives and Capers<br>烤八爪魚配鷹嘴豆、橄欖及酸豆   | 188 | Ravioli Ricotta E Spianci^<br>Ravioli filled with Ricotta Cheese and Spinach<br>菠菜芝士意大利餛飩^  | 228 |
| Calmari Fritti Alla Carbonara<br>Deep Fried Squid and Prawn with Bacon and Egg Foam<br>香炸魷魚及鮮蝦配煙肉及蛋黃醬  | 178 | Parmigiana Di Melanzane*<br>Baked Eggplant, Buffalo Mozzarella, Basil and Tomato Sauce<br>番茄醬及水牛芝士焗茄子*  | 188 |
| Lasagna A Modo Nostro<br>Our Style of Homemade Spinach Pasta with Beef Ragu and<br>Parmesan Sauce (extra charge for adding Winter Black Truffle)<br>自家製牛肉菠菜千層麵配巴馬臣芝士醬<br>(另加黑松露將有額外收費) | 198 | Guancia Di Vitello Brasata E Patate<br>Braised Veal Cheek with Mashed Potato<br>(extra charge for adding Winter Black Truffle)<br>燉牛頰肉配薯茸 (另加黑松露將有額外收費) | 228 |

### ANTIPASTI / STARTERS 前菜

SMALL / BIG  
小 / 大份

|   |         |
|---|---------|
| Insalata Ligure*<br>Potato and Green Beans Salad with Pesto, Olive<br>and Pecorino Foam<br>薯仔四季豆沙律、青蒜醬橄欖及芝士泡沫*  | 98/158  |
| Insalata Pere Noci E Gorgonzola*<br>Mixed Salad with Pear, Walnut<br>and Gorgonzola Dressing<br>香梨核桃沙律配意大利藍芝士醬* | 128/188 |
| Ostriche<br>Six Pieces of Fresh Oysters<br>新鮮生蠔六隻   | 198     |
| Crema Di Funghi*<br>Cream of Mushroom<br>忌廉磨菇湯*   | 168     |
| Polipo Arrostito, Ceci, Olive E Capperi<br>Roasted Octopus, Chickpeas, Olives and Capers<br>烤八爪魚配鷹嘴豆、橄欖及酸豆      | 188     |
| Vitello Tonnato<br>Roasted Veal with Egg, Caper and<br>Tuna Mayonnaise Dressing<br>烤小牛肉配雞蛋、酸豆及吞拿魚蛋黃醬            | 188     |
| Calmari Fritti Alla Carbonara<br>Deep Fried Squid and Prawn with Bacon and Egg Foam<br>香炸魷魚及鮮蝦配煙肉及蛋黃醬           | 178     |

### PRIMI / PASTA 意粉 / 意大利飯

|   |     |
|---|-----|
| Lasagna A Modo Nostro<br>Our Style of Homemade Spinach Pasta with Beef Ragu<br>and Parmesan Sauce<br>(extra charge for adding Winter Black Truffle)<br>自家製牛肉菠菜千層麵配巴馬臣芝士醬<br>(另加黑松露將有額外收費) | 198 |
| Spaghetti Pomodoro*<br>Organic Spaghetti, Fresh Tomato Sauce, Basil<br>and Parmesan Cheese<br>巴馬臣芝士羅勒蕃茄醬有機意粉*   | 178 |
| Calamarata Come Una Amatriciana<br>Calamarata with Tomato Sauce, Crispy Pork Cheek<br>and Pecorino Cheese<br>豬頰肉圓通粉配番茄醬及羊奶芝士  | 268 |
| Chitarra Alla Cipolla E Fegatini<br>Homemade Spaghetti with Onion and Chicken Liver Ragu<br>自家製意大利粉配雞肝醬及洋蔥  | 238 |
| Ravioli Ricotta E Spianci^<br>Ravioli filled with Ricotta Cheese and Spinach<br>芝士菠菜意大利餛飩^  | 228 |
| Risotto Allo Zafferano, Pomodori E Caprino*<br>Risotto with Saffron, Tomato Confit and Goat Cheese<br>藏紅花番茄羊奶芝士意大利飯*  | 248 |

\*Vegetarian Dishes with No Egg  
\*素食精選 (不加蛋)

^Vegetarian Dishes with Egg  
^素食精選 (加蛋)

### SECONDI / MAIN COURSE 主菜

|   |     |
|---|-----|
| Parmigiana Di Melanzane*<br>Baked Eggplant, Buffalo Mozzarella, Tomato Sauce and Basil<br>番茄醬及水牛芝士焗茄子*  | 188 |
| Bistecca Di Manzo<br>Roasted Ribeye with Mixed Vegetables and Red Wine Sauce<br>烤肉眼配雜菜及紅酒汁  | 348 |
| Guancia Di Vitello Brasata E Patate<br>Braised Veal Cheek, Mashed Potato<br>(extra charge for adding Winter Black Truffle)<br>燉牛頰肉配薯茸 (另加黑松露將有額外收費) | 288 |
| Agnello Polenta E Radicchio<br>Roasted Lamb Rack with Polenta and Radicchio<br>烤羊排配意大利玉米餅及苦白菜   | 348 |
| Dentice Alla Mediterranea<br>Pan Fried Red Snapper with Parsley Potato Puree<br>and Mediterranean Sauce<br>煎紅鯛魚配香草薯茸及地中海醬                           | 288 |
| Merluzzo Con Verdure Di Stagione<br>Pan Fried Cod Fish with Seasonal Vegetables<br>and Lemon Potato Puree<br>煎鱈魚配時令蔬菜及檸檬薯茸                          | 258 |

### CONTORNI / SIDES 配菜

|                                 |    |
|---------------------------------|----|
| Roasted Potato*<br>香烤薯仔*        | 68 |
| Roasted Vegetables*<br>烤雜菜*     | 68 |
| Sauteed Spinach*<br>炒菠菜*        | 68 |
| Gratinated Broccoli*<br>芝士焗西蘭花* | 68 |

### DOLCI / DESSERTS 甜品

|   |     |
|---|-----|
| Frutta* Chef Selection of Fresh Fruit<br>廚師精選鮮果拼盤*  | 88  |
| Formaggi* Chef Selection of Italian Cheese<br>意大利芝士拼盤*  | 108 |
| Affogato^ Vanilla Ice Cream with Espresso Coffee<br>香草雪糕配濃縮咖啡^  | 88  |
| Tiramisu^<br>Soft Mascarpone Cream, Espresso Coffee and Chocolate<br>意大利芝士蛋糕^                               | 88  |
| Tarta Tatin^<br>Puff Pastry with Caramelized Apple and Vanilla Ice Cream<br>焦糖蘋果酥配香草雪糕^                     | 88  |
| Semifreddo Al Pistacchio E Frutti Rossi^<br>Semifreddo with Pistacchio and Mixed Berries<br>意大利半凍蛋糕配開心果與雜莓^ | 88  |
| Cioccolato E Pere^<br>Chocolate in three ways with Pear Sorbet<br>朱古力三重奏配啤梨雪葩^                              | 88  |
| Gelato^ E Sorbetto*<br>Our Daily Homemade Ice Cream and Sorbet<br>是日精選雪糕^及雪葩*                               | 78  |

Plus 10% service charge  
加10%服務費

www.diningconcepts.com