

## GIANCARLO PERBELLINI'S FAVORITES 廚師精選

Polipo Arrostito, Ceci, Olive E Capperi Roasted Octopus, Chickpeas, Olives and Capers 烤八爪魚配鷹嘴豆、橄欖及酸豆	188	Ravioli Ricotta E Spianci^ Ravioli filled with Ricotta Cheese and Spinach 菠菜芝士意大利餛飩^	228
Calmari Fritti Alla Carbonara Deep Fried Squid and Prawn with Bacon and Egg Foam 香炸魷魚及鮮蝦配煙肉及蛋黃醬	178	Parmigiana Di Melanzane* Baked Eggplant, Buffalo Mozzarella, Basil and Tomato Sauce 番茄醬及水牛芝士焗茄子*	188
Lasagna A Modo Nostro Our Style of Homemade Spinach Pasta with Beef Ragu and Parmesan Sauce (extra charge for adding Winter Black Truffle) 自家製牛肉菠菜千層麵配巴馬臣芝士醬 (另加黑松露將有額外收費)	198	Guancia Di Vitello Brasata E Patate Braised Veal Cheek with Mashed Potato (extra charge for adding Winter Black Truffle) 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* Potato and Green Beans Salad with Pesto, Olive and Pecorino Foam 薯仔四季豆沙律、青蒜醬橄欖及芝士泡沫*	98/158
Insalata Pere Noci E Gorgonzola* Mixed Salad with Pear, Walnut and Gorgonzola Dressing 香梨核桃沙律配意大利藍芝士醬*	128/188
Ostriche Six Pieces of Fresh Oysters 新鮮生蠔六隻	198
Crema Di Funghi* Cream of Mushroom 忌廉磨菇湯*	168
Polipo Arrostito, Ceci, Olive E Capperi Roasted Octopus, Chickpeas, Olives and Capers 烤八爪魚配鷹嘴豆、橄欖及酸豆	188
Vitello Tonnato Roasted Veal with Egg, Caper and Tuna Mayonnaise Dressing 烤小牛肉配雞蛋、酸豆及吞拿魚蛋黃醬	188
Calmari Fritti Alla Carbonara Deep Fried Squid and Prawn with Bacon and Egg Foam 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 Our Style of Homemade Spinach Pasta with Beef Ragu and Parmesan Sauce (extra charge for adding Winter Black Truffle) 自家製牛肉菠菜千層麵配巴馬臣芝士醬 (另加黑松露將有額外收費)	198
Spaghetti Pomodoro* Organic Spaghetti, Fresh Tomato Sauce, Basil and Parmesan Cheese 巴馬臣芝士羅勒蕃茄醬有機意粉*	178
Calamarata Come Una Amatriciana Calamarata with Tomato Sauce, Crispy Pork Cheek and Pecorino cheese 豬頰肉圓通粉配番茄醬及羊奶芝士	268
Chitarra Alla Cipolla E Fegatini Homemade Spaghetti with Onion and Chicken Liver Ragu 自家製意大利粉配雞肝醬及洋蔥	238
Ravioli Ricotta E Spianci^ Ravioli filled with Ricotta Cheese and Spinach 芝士菠菜意大利餛飩^	228
Risotto Allo Zafferano, Pomodori E Caprino* Risotto with Saffron, Tomato Confit and Goat Cheese 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* Baked Eggplant, Buffalo Mozzarella, Tomato Sauce and Basil 番茄醬及水牛芝士焗茄子*	188
Bistecca Di Manzo Roasted Ribeye with Mixed Vegetables and Red Wine Sauce 烤肉眼配雜菜及紅酒汁	348
Guancia Di Vitello Brasata E Patate Braised Veal Cheek, Mashed Potato (extra charge for adding Winter Black Truffle) 燉牛頰肉配薯茸 (另加黑松露將有額外收費)	288
Agnello Polenta E Radicchio Roasted Lamb Rack with Polenta and Radicchio 烤羊排配意大利玉米餅及苦白菜	348
Dentice Alla Mediterranea Pan Fried Red Snapper with Parsley Potato Puree and Mediterranean Sauce 煎紅鯛魚配香草薯茸及地中海醬	288
Merluzzo Con Verdure Di Stagione Pan Fried Cod Fish with Seasonal Vegetables and Lemon Potato Puree 煎鱈魚配時令蔬菜及檸檬薯茸	258

### CONTORNI / SIDES 配菜

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

### DOLCI / DESSERTS 甜品

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

Plus 10% service charge  
加10%服務費

www.diningconcepts.com