

DINNER MENU

APPETIZERS 頭盤

Zucchini and Carrots "Involtini" Style – Staffed with ricotta cheese and pine nuts

特級水牛芝士卷伴脆巴馬火腿

or 或

Beef Tartare – Smoked egg yolk sauce, cherry tomatoes

生牛肉他他配煙燻蛋黃汁

or 或

Daily Soup (Please check with our staff)

是日餐湯

(Malvasia Chardonnay "Contrade" 2016)

MAIN DISHES 主菜

2 Gusti Pizza (7 inches) – Choice of any 2 Pizza flavors:

Margherita, Piccante, Bufala, Norcina, Prosciutto Formaggi, Estiva or Pescatora

自選雙拼組合薄餅 (7 吋)

or 或

Slow Cooked Chicken Risotto – Beet root, green apple, celery root, feta cheese, hazelnut

慢煮雞胸紅菜頭意大利飯配青蘋果, 菲達芝士

or 或

Pan Fried Kanpachi – Cuttlefish, spinach and basil oil

香煎章紅魚伴墨魚, 菠菜配羅勒欖油汁

or 或

Braised Ossobucco with White Wine – Caramelized cauliflower puree, sautéed vegetables

白酒燴牛膝伴焦糖椰菜花蓉

(Montepulciano d'Abruzzo, Podere 2015)

DESSERTS 甜品

Strawberry Tart – Yoghurt & wild berries ice cream

草莓撻配乳酪野莓雪糕

or 或

Orange Chocolate Cake – Vanilla ice cream

香橙朱古力蛋糕配香草雪糕

(Moscato d'Asti Ceretto 2017)

Coffee or Tea

咖啡或茶

\$298 per person

Add \$120 for wine pairing

All prices are in Hong Kong dollars and subject to 10% service charge