

Italian 4-Course Set Lunch Menu – Veneto

意式風味四道菜午市套餐 - 威尼托

Appetiser 前菜

Insalata al salmone - Mesclun salad, avocado, smoked salmon, citronette
煙燻三文魚牛油果沙律配檸檬橄欖醬

Capocollo - Grilled pork neck salad, fava beans
烤豬頸肉沙律配蠶豆

Burratina - Apulia burrata cheese, fresh tomatoes, basil
意大利普里亞軟水牛芝士配番茄及羅勒香草醬

Scoglio - Traditional warm seafood salad, cherry tomatoes, basil
意式海鮮沙律配車厘茄及羅勒香草醬

Carpaccio di manzo - Beef carpaccio, black truffles, Parmesan cheese
意式生牛肉薄片配黑松露及巴馬臣芝士
(A supplement of HK\$60 另加 HK\$60)

Culatello and foie gras - Culatello ham, foie gras terrine
古拉泰勒火腿配鴨肝醬
(A supplement of HK\$100 另加 HK\$100)

Soup 湯

La zuppa - Soup of the day
是日餐湯

Lobster soup - Lobster bisque, rhum foam
龍蝦秣酒忌廉湯
(A supplement of HK\$150 另加 HK\$150)

Main Courses 主菜

Branzino alla puttanesca - Sea bass, puttanesca sauce, onion, olives, tomatoes
鱸魚伴洋蔥橄欖番茄醬

Polletto - Grilled chicken, roasted potatoes, garden vegetables
烤雞伴馬鈴薯及田園沙律

Tajarin - Northern Italian noodles, lamb ragout, celeriac, red wine reduction
自家製意式全蛋扁麵伴燴羊肉、芹菜根及紅酒汁

Ravioli al granchio - Crab ravioli, saffron cream sauce, salmon roe
自家製意式蟹肉雲吞配三文魚子及藏紅花忌廉汁

Risotto agli asparagi - Asparagus risotto, Pecorino coulis
意式燴飯配蘆筍及羊奶芝士

Spaghetti Martelli all'astice - Martelli spaghetti, lobster, marinara sauce
龍蝦意大利麵伴意式龍蝦膏番茄汁
(A supplement of HK\$100 另加 HK\$100)

La tagliata - Grain-fed rib eye, roasted vegetables
烤穀飼肉眼伴蔬菜
(A supplement of HK\$100 另加 HK\$100)

Dentice - Patagonian toothfish, asparagus, tomato concassé
巴塔哥尼亞齒魚伴蘆筍及番茄醬
(A supplement of HK\$168 另加 HK\$168)

Filetto rossini - Beef tenderloin, foie gras, cassis jus
香煎牛柳鴨肝配黑加倫子甜酒汁
(A supplement of HK\$168 另加 HK\$168)

Desserts 甜品

Torta - Daily cake
是日精選蛋糕

Tiramisu - Signature Angelini tiramisu
招牌意大利芝士餅

Gelato e sorbetto - Ice cream or sherbet
是日精選雪糕或雪葩

Cannolo - Sicilian cannolo, ricotta cream, orange scent
傳統西西里芝士橙香脆卷

每位 HK\$398 per person

Extra HK\$120 for 1 glass of selected Italian sparking,
white or red wine, with a refill on the house
額外HK\$120加享精選意大利氣泡酒、白酒或紅酒一杯，
並免費獲贈續杯一次

Due to the complexity of our menu dishes, some ingredients are not mentioned in the description.

Please inform our server if you have any dietary preferences or allergies.

每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請與我們的服務員聯絡。

Italian 4-Course Set Lunch Menu – Campania

意式風味四道菜午市套餐 - 坎帕尼亞

Appetiser 前菜

Bruschetta - Tomatoes, basil, garlic bread
番茄羅勒香蒜包

Carpaccio di tonno - Tuna carpaccio, fine herbs, tomato concassé
生吞拿魚薄片伴香草及番茄醬

Burratina - Apulia burrata cheese, fresh tomatoes, basil
意大利普里亞軟水牛芝士配番茄及羅勒香草醬

Parma - Parma ham, poached pear
巴馬風乾火腿伴香梨

Insalata Russa ai gamberi - Prawns, traditional Russian salad
大蝦俄羅斯沙律

(A supplement of HK\$60 另加 HK\$60)

Fassona - Fassona beef tartare, liquid burrata, sesame
牛肉他他配芝麻及軟水牛芝士

(A supplement of HK\$100 另加 HK\$100)

Soup 湯

La zuppa - Soup of the day
是日餐湯

Lobster soup - Lobster bisque, rhum foam
龍蝦酒忌廉湯

(A supplement of HK\$150 另加 HK\$150)

Main Courses 主菜

Salmone alla mugnaia - Salmon, lemon capers sauce, grilled vegetables
三文魚伴烤蔬菜及檸檬水瓜柳醬

Filetto di agnello - Grilled lamb loin, roasted potatoes
香烤羊柳伴馬鈴薯

Ragu Napoletano - Naples ragout with pork ribs, sausage, tomato sauce, chitarra egg noodles
意大利拿坡里燴排骨伴香腸及自家製意大利幼蛋麵

Linguine alle vongole - Clam linguine, garlic, cherry tomato, basil
蒜蓉蜆肉幼麵伴車厘茄及羅勒香草醬

Risotto al nero di seppia - Cuttlefish risotto, squid ink
墨魚汁意式燴飯伴魷魚

Spaghetti Martelli all'astice - Martelli spaghetti, lobster, marinara sauce
龍蝦意大利麵伴意式龍蝦膏番茄汁

(A supplement of HK\$100 另加 HK\$100)

La tagliata - Grain-fed rib eye, roasted vegetables
烤穀飼肉眼伴蔬菜

(A supplement of HK\$100 另加 HK\$100)

Dentice - Patagonian toothfish, asparagus, tomato concassé
巴塔哥尼亞齒魚伴蘆筍及番茄醬

(A supplement of HK\$168 另加 HK\$168)

Filetto rossini - Beef tenderloin, foie gras, cassis jus
香煎牛柳鴨肝配黑加倫子甜酒汁

(A supplement of HK\$168 另加 HK\$168)

Desserts 甜品

Torta - Daily cake
是日精選蛋糕

Tiramisu - Signature Angelini tiramisu
招牌意大利芝士餅

Gelato e sorbetto - Ice cream or sherbet
是日精選雪糕或雪葩

Profiteroles - Chocolate profiteroles, coconut mousse
朱古力泡芙配椰子慕絲

每位 HK\$398 per person

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white or red wine, with a refill on the house
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Italian 4-Course Set Lunch Menu – Puglia

意式風味四道菜午市套餐 - 普利亞

Appetiser 前菜

Vitello tonnato - Slow cook veal, traditional tuna and capers sauce
意大利牛仔肉薄片伴吞拿魚及水瓜柳醬

Polpo alla Luciana - Grilled octopus, tomatoes, olive sauce
烤八爪魚配番茄及橄欖汁

Burratina - Apulia burrata cheese, fresh tomatoes, basil
意大利普里亞軟水牛芝士配番茄及羅勒香草醬

Parma e melone - Parma ham, melon
巴馬風乾火腿伴蜜瓜

Insalata Cesare - Cesar salad, grilled chicken, crispy ham, croutons
烤雞凱撒沙律伴脆火腿
(A supplement of HK\$60 另加 HK\$60)

Carpaccio di gambero rosso - Italian red prawn carpaccio, salmon roe, fine herbs
意式紅蝦薄片配三文魚子及香草
(A supplement of HK\$100 另加 HK\$100)

Soup 湯

La zuppa - Soup of the day
是日餐湯

Lobster soup - Lobster bisque, rhum foam
龍蝦秣酒忌廉湯
(A supplement of HK\$150 另加 HK\$150)

Main Courses 主菜

Tonno al pistacchio - Seared tuna loin, pistachio, mint, tomato sauce
香煎吞拿魚伴開心果、薄荷及番茄醬

Braciola - Pork chop, roasted potatoes, Marsala jus
豬扒伴烤薯仔及馬沙拉紅酒汁

Tagliatelle al ragu di mare - Handmade tagliatelle, seafood ragout, lemon zest
檸檬海鮮燴自家製意大利扁麵

Carbonara - Carbonara spaghetti, crispy ham, creamy yolk
卡邦尼意粉配脆煙肉及忌廉蛋黃醬

Risotto funghi e tartufo - Mushroom risotto, truffle cream sauce
蘑菇意大利燴飯配松露忌廉醬

Spaghetti Martelli all'astice - Martelli spaghetti, lobster, marinara sauce
龍蝦意大利麵伴意式龍蝦膏番茄汁
(A supplement of HK\$100 另加 HK\$100)

La tagliata - Grain-fed rib eye, roasted vegetables
烤穀飼肉眼伴蔬菜
(A supplement of HK\$100 另加 HK\$100)

Dentice - Patagonian toothfish, asparagus, tomato concassé
巴塔哥尼亞齒魚伴蘆筍及番茄醬
(A supplement of HK\$168 另加 HK\$168)

Filetto rossini - Beef tenderloin, foie gras, cassis jus
香煎牛柳鴨肝配黑加倫子甜酒汁
(A supplement of HK\$168 另加 HK\$168)

Desserts 甜品

Torta - Daily cake
是日精選蛋糕

Tiramisu - Signature Angelini tiramisu
招牌意大利芝士餅

Gelato e sorbetto - Ice cream or sherbet
是日精選雪糕或雪葩

Bonnet - Traditional amaretti and cocoa Turin flan
傳統都靈杏仁朱古力布丁

每位 HK\$398 per person

Extra HK\$120 for 1 glass of selected Italian sparkling,
white or red wine, with a refill on the house
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Italian 4-Course Set Lunch Menu – Umbria

意式風味四道菜午市套餐 - 翁布里亞

Appetiser 前菜

Insalata con tonno affumicato - Mesclum salad, smoked tuna, citronette
煙燻吞拿魚伴雜菜沙律配檸檬油醋汁

Carpaccio di polpo - Octopus carpaccio, fine herbs, tomato concassé
八爪魚薄片配番茄香草醬

Burratina - Apulia burrata cheese, fresh tomatoes, basil
意大利普里亞軟水牛芝士配番茄及羅勒香草醬

Parma e Mozzarella - Parma ham, cherry mozzarella
巴馬風乾火腿伴水牛芝士球

Ricciola al frutto della passione - Hamachi crudo, passion fruit, seeds, greens
生油甘魚片伴雜菜沙律及熱情果汁
(A supplement of HK\$60 另加 HK\$60)

Terrina di fegato grasso - Foie gras terrine, pan brioche, raspberries
鴨肝醬配奶油麵包伴紅桑子
(A supplement of HK\$100 另加 HK\$100)

Soup 湯

La zuppa - Soup of the day
是日餐湯

Lobster soup - Lobster bisque, rhum foam
龍蝦酒忌廉湯
(A supplement of HK\$150 另加 HK\$150)

Main Courses 主菜

Pescatrice - Monkfish, chickpeas, lobster bisque
鮫鯪魚伴鷹嘴豆配龍蝦汁

Piccione - Pigeon, pumpkin, spinach
乳鴿伴南瓜及菠菜

Tagliatelle ossobuco - Ossobuco ragout, tagliatelle, Parmesan
意大利扁麵配燴牛膝及巴馬臣芝士

Bucatini amatriciana - Traditional amatriciana, guanciale ham, cherry tomatoes, bucatini pasta
意式吸管麵配風乾豬面頰肉、車厘茄及煙肉番茄醬

Risotto allo scoglio - Seafood risotto, Arneis wine, tomato sauce
白酒海鮮番茄燴飯

Spaghetti Martelli all'astice - Martelli spaghetti, lobster, marinara sauce
龍蝦意大利麵伴意式龍蝦膏番茄汁
(A supplement of HK\$100 另加 HK\$100)

La tagliata - Grain-fed rib eye, roasted vegetables
烤穀飼肉眼伴蔬菜
(A supplement of HK\$100 另加 HK\$100)

Dentice - Patagonian toothfish, asparagus, tomato concassé
巴塔哥尼亞齒魚伴蘆筍及番茄醬
(A supplement of HK\$168 另加 HK\$168)

Filetto rossini - Beef tenderloin, foie gras, cassis jus
香煎牛柳鴨肝配黑加倫子甜酒汁
(A supplement of HK\$168 另加 HK\$168)

Desserts 甜品

Torta - Daily cake
是日精選蛋糕

Tiramisu - Signature Angelini tiramisu
招牌意大利芝士餅

Gelato e sorbetto - Ice cream or sherbet
是日精選雪糕或雪葩

Panna cotta al tartufo - Black truffle panna cotta
黑松露意式奶凍

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