

# ITALIAN 4-COURSE SET MENU 意大利4道菜套餐

## APPETIZER 前菜

### Carpaccio Di Manzo

*Beef Carpaccio*

西西里薄牛肉片

Or 或

### Vongole Alla Marinara

*Clams Cooked in White Wine, Extra Virgin Olive, Garlic and Parsley*

香草白酒煮蜆

Or 或

### Sfornato Di Zucca e Peperoni Rossi

*Pumpkin & Red Bell Pepper Flan Served with Cheese Fondue*

南瓜,紅甜椒餡餅配芝士火鍋

## SOUP 餐湯

### Cacciucco alla Livornese

*Tuscany Seafood Soup in Tomato*

托斯卡納番茄海鮮湯

## MAIN COURSE 主菜

### Parmigiana Di melanzane

*Baked Eggplant Parmigiana with Tomato Sauce and Mozzarella Cheese*

烤茄子帕爾馬芝士配番茄醬水牛芝士

Or 或

### Scaloppine Di Vitello Ai Funghi e Marsala

*Pan Fried Veal Loin Escalope with Mushroom and Marsala Sweet Wine Sauce*

香煎小牛肉里脊肉薄片配蘑菇同馬沙拉甜酒醬

Or 或

### Orata Al Cartoccio

*Seabream Baked in Paper bag with Cherry Tomato, Capers, Olives & Cornichons*

烤三文魚配櫻桃番茄刺山柑橄欖和玉米

## DESSERT 甜品

### Torta di Nocciole al gianduja 榛子蛋糕配朱古力醬

*Warm Hazelnut Cake Served with Gianduja Chocolate Sauce*

Or 或

### Tiramisu 提拉米蘇

*Mascarpone Cheese Cream, Savoyard Biscuits, Espresso Coffee & Cocoa Powder*

## 每位\$488 Per Person

Corkage fee per bottle in 750ml \$200. 開瓶費每瓶(750毫升) \$200

Prices are in Hong Kong dollars and subject to 10% service charge. 價目以港幣計算並需另加一服務費

Please inform us if you have any food allergies or dietary preferences.

如您對任何食物有過敏反應,請告知我們。