

TAPAS 小食

	HK\$ 港幣
 Hummus and Pita Bread 鷹嘴豆泥配中東口袋麵包	\$108
 Patatas Bravas 香脆馬鈴薯配煙燻辣番茄醬 Crispy Potato with Smoky Spiced Tomato Sauce	\$88
 Manchego Croquetas 炸西班牙芝士條 Deep-fried Breaded Manchego Cheese Stick	\$98
Jamon Serrano and Manchego 西班牙火腿及西班牙松露羊奶芝士 Jamon Serrano Ham and Truffle Manchego Cheese	\$128
Albóndigas en Salsa 辣番茄醬肉丸 Meatball with Spicy Tomato Sauce	\$108
 Chorizo al Vino Tinto 炒辣肉腸伴紅酒汁 Sautéed Sausage with Red Wine Sauce	\$138
Boquerones en Vinagre 鯉魚配香醋、香蒜及洋芫荽 Anchovies with Vinegar, Garlic and Parsley	\$168
Mejillones à la Catalana 香草白油煮青口 Spicy Catalan Mussel with Almond Picada	\$128

APPETIZERS 前菜

	HK\$ 港幣
Bruschetta 意式烤麵包 Burrata Cheese Spread on Toasted Bread with Tomato Concasse, Parma Ham, Anchovies and Lemon Zest 意大利布拉塔芝士烤麵包配番茄醬、巴馬火腿、鯉魚及檸檬皮	\$158
 Beef Tartare 牛肉他他 Knife-chopped Raw Beef with Caper, Cornichon, Shallot, Dijon Mustard, Parsley and Egg Yolk 手切生牛肉配水瓜柳、酸黃瓜、紅蔥頭、法國芥末、洋芫荽及蛋黃	\$278
Foie Gras à la Confiture d'oignon 香煎鵝肝伴洋蔥醬 Pan-fried Foie Gras with Onion Jam and Brioche Bread 香煎鵝肝伴洋蔥醬及奶油麵包	\$318
Calamares Fritos 脆炸小魷魚 Deep-fried Squid with Smoked Paprika Aioli Dip 脆炸小魷魚伴煙燻辣椒蒜泥蛋黃醬	\$148

SALAD 沙律

	HK\$ 港幣
 Horiatiki Greek Salad 希臘沙律 Romaine Lettuce, Tomato, Cucumber, Black Olive, Feta Cheese and Green Capsicum 羅馬生菜、番茄、青瓜、黑橄欖、羊芝士及青辣椒	\$168
 Caprese Salad with Burrata 意大利三色沙律 Italian Burrata Cheese with Beef Heart Tomato and Arugula 意大利水牛芝士伴牛心番茄及芝麻菜	\$158

SOUP 湯

	HK\$ 港幣
 Andalusian Gazpacho 西班牙番茄凍湯 Cold Tomato and Vegetable Soup 凍番茄及菜湯	\$138
 Minestrone 意大利雜菜湯 Mixed Vegetable Soup with Tomato and Basil 雜菜湯配番茄及羅勒	\$138
 Bouillabaisse 法式海鮮湯 Seafood and Fish Soup 海鮮及魚湯	\$238

PASTA 意大利大麵

	HK\$ 港幣
Spaghetti alle Vongole 白酒香蒜蜆肉意大利麵 Fresh Pasta Tossed with Clam in White Wine, Garlic and Parsley	\$198
Strozzapreti Salsiccia e Funghi 意大利肉腸野菌意大利麵 Pasta with Sausage Ragout and Mixed Mushroom	\$248
 Linguine all'Astice 龍蝦扁意大利麵 Linguine with Lobster	\$348
Fusilli Pesto and Burrata 意式青醬意大利麵配辣椒、布拉塔芝士及芝麻菜 Pasta Tossed with Basil Pesto, Chili, Burrata Cheese and Arugula	\$208




PAELLA 意大利大飯

	HK\$ 港幣
Paella de Marisco Valenciana 西班牙海鮮飯 Spanish Bomba Rice with Seafood	\$388

PIZZA 薄餅

	HK\$ 港幣
 Margherita 1889 經典番茄羅勒水牛芝士薄餅 Pizza with Fresh Tomato Sauce and Italian Basil 薄餅配新鮮番茄醬及意大利羅勒	\$228
  Vivace 招牌薄餅 Pizza with Porcini, Mixed Mushroom, Goat Cheese and Black Truffle 薄餅配牛肝菌、野菌、羊奶芝士及黑松露	\$288
Prosciutto Crudo 風乾火腿薄餅 Pizza with Fresh Tomato Sauce, Serrano Ham, Arugula and Parmesan Cheese Shaving 薄餅配新鮮番茄醬、白毛豬火腿、芝麻菜及巴馬臣芝士片	\$298
Salmone Affumicato e Cipolle Rosse 煙燻三文魚及紅洋蔥薄餅 Pizza with Fresh Tomato Sauce, Smoked Salmon and Red Onion 薄餅配新鮮番茄醬、煙燻三文魚及紅洋蔥	\$348

MAIN COURSE 主菜

	HK\$ 港幣
From The Grill 烤肉類 Served with a Garnish of Grilled Vegetable, Roasted Potato and Salad 配雜菜、香烤馬鈴薯及沙律	\$568
Lomo 250g 乾式熟成西班牙西冷牛扒250克 Dry-aged Miguel Vergara Spanish Black Angus Beef Sirloin Steak	\$588
Entrecôte 340g 乾式熟成法式肉眼扒340克 Dry-aged French Charolais Ribeye Steak	\$1,988
 Bistecca alla Fiorentina (for 2 persons) 1kg 乾式熟成意大利托斯卡尼牛T骨扒 (兩位用) 1公斤 Dry-aged Tuscany Chianina T-Bone Steak	\$348
Loup de Mer Aux Herbes 香草烤鱸魚 Grilled Whole Seabass with Aromatic Herb	\$328
Tonno Grigliato 地中海香草皮烤金槍魚 Mediterranean Herb Crusted Grilled Tuna	\$328
A Choice of Below Sauces 自選1款醬汁 Café de Paris Butter / Red Wine Sauce / Blue Cheese Sauce / Hollandaise Sauce / Béarnaise Sauce / Green Peppercorn Sauce 巴黎牛油汁 / 紅酒汁 / 藍芝士汁 / 荷蘭汁 / 蛋黃醬汁 / 青胡椒汁	\$208
From The Farm 農場美味	\$368
Duck Confit with Foie Gras 慢煮鵝肝伴鴨胸配香橙酒醬汁及松露薯蓉 Duck Confit with Pan-fried Foie Gras in Zest Orange Sauce and Mashed Potato with Truffle	\$328
 Cotoletta alla Milanese 米蘭炸豬扒配脆炸薯條及松露蛋黃醬 Shallow-fried Breaded Pork Chop Elephant Ear in Milanese Style Served with French Fries and Truffle Mayonnaise	\$328
From The Sea 海鮮美味	\$328
Acqua Pazza Seabass Fillet on Saffron Fennel Served with Cherry Tomato and Broccoli 意大利式水煮鱸魚配紅花茴香、車厘茄及西蘭花	\$298
 Thon à la Provençale Pan-fried Tuna in Provençal Style with Cherry Tomato, Olive and Anchovies on Steamed Potato 普羅旺斯烤金槍魚配車厘茄、橄欖、鯉魚醬及馬鈴薯	\$298

SIDES 配菜

	HK\$ 港幣
French Fries 脆炸薯條	\$88
Mashed Potato with Truffle 松露薯蓉	\$88
Boiled Broccoli with Lemon Oil 清燙西蘭花配檸檬香油	\$108
Rocket, Cherry Tomato and Parmesan Cheese Salad 火箭菜車厘茄巴馬臣芝士沙律	\$98
Bread-Basket 麵包籃 French Baguette, Focaccia and Pita 法式麵包及中東口袋麵包	\$78

DESSERT 甜品

	HK\$ 港幣
 Tiramisu 提拉米蘇 Mascarpone Cheese Cream, Savoiardi Biscuit, Espresso Coffee and Cocoa Powder 提拉米蘇、餅乾、濃縮咖啡及可可粉	\$168
 Crema Catalana 焦糖布丁 Caramelized Catala Custard with Raspberry 焦糖布丁配紅桑子	\$128
Gelato Ice-cream 精選意式雪糕 (1 scoop 1球) Vanilla, Chocolate, Lemon Sorbet, Strawberry Sorbet 雲呢拿、朱古力、檸檬雪葩、士多啤梨雪葩	\$108
Affogato al Caffè 意式雪糕咖啡 Vanilla Ice-cream with Espresso Coffee 雲呢拿雪糕、濃縮咖啡	\$118
Baklava 果仁蜜餅 Layered Pastry Filled with Greek Nut and Honey 希臘堅果及蜜糖批	\$138
Fondant Aux Chocolate 朱古力心太軟 Dark Chocolate Fondant with Vanilla Ice-cream 黑朱古力配雲呢拿雪糕	\$148

 Chef's Recommendations 廚師推介
 Vegetarian 素食

Corkage fee per bottle of 750ml HK\$200. 開瓶費每瓶 (750毫升) 港幣200元

Prices are subject to 10% service charge. 另加一服務費

Please inform us if you have any food allergies or dietary preferences. 如果您對任何食物有過敏反應，請告知我們。