

# Al Dente

## Appetizers

## Mains

**BRUSHETTA** 香草意大利多士  
Toasted baguette slices with fresh basil, tomatoes, garlic, virgin olive oil  
\$68

**MOZZARELLA STICKS**  
酥炸芝士條  
Mozzarella cheese bread crumbed & deep fried, with side salad cranberry sherry sauce  
\$88

**CAPRESE** 水牛芝士蕃茄伴巴西葉  
Buffalo mozzarella with slices of the juiciest tomatoes & finished with fresh basil.  
An Italian classic!  
\$98

**CALAMARETTI FRITTI**  
意式酥炸魷魚圈  
Fresh squid rings marinated in tomato sauce & lightly fried. Served with tartar sauce  
\$98

**FUNGHI GRIGLIA** 意式炭燒磨菇  
Italian wild Portobella mushrooms brushed with virgin olive oil & garlic, char-grilled to bring out their earthy flavour, with grilled goat's cheese, spinach & tomato basil pesto  
\$98

**CARPACCIO** 橄欖油薄切生牛肉片  
Thinly sliced raw beef with shaved Parmesan, wild rocket, capers, olives & virgin olive oil  
\$118

**ANTIPASTO** 意大利雜錦拼盤  
A platter of mixed Italian cured meats, smoked salmon, cheeses & assortment of vegetables  
\$118

**BLUE MUSSELS** 白酒香草焗青口  
Steamed, white wines, garlic, herbs & hint of chili  
\$138

**PROSCUITTO E MELONE**  
意大利火腿配蜜瓜  
Delicately sliced strips of the finest aged Parma ham wrapped around chunks of succulent melon  
\$98

**ZUPPA DEL GIORNO**  
是日精選餐湯  
Ask your server for today's soup selection  
\$65

**SIRLOIN STEAK**  
(12oz Certified Black Angus)  
炭烤西冷牛扒  
Char-grilled to your liking, with roasted vegetables, French fries & your choice of pepper, mushroom sauce  
\$198

**RIB EYE STEAK (10oz)**  
炭烤肉眼扒配大蝦  
Char-grilled to your liking, with gratin king prawn, roasted vegetables, French fries & your choice of pepper or mushroom sauce (per additional 100g \$78)  
\$228

**BEEF TENDERLOIN (9oz)**  
香煎牛扒  
Char-grilled to your liking, with roasted vegetables, French fries & your choice of pepper, mushroom or béarnaise sauce (per additional 100g \$98)  
\$238

**SCALOPPINE DI VITELLO**  
特式意大利香煎牛仔肉  
Pan-seared prime Dutch veal fillet, served with roasted vegetables, mashed potatoes, topped with truffled wild mushroom ragu  
\$198

**LAMB CHOP** 烤羊柳  
Pan roasted to perfection served with rosemary garlic mashed potatoes, grilled vegetables & red wine mint jus  
\$228

**BBQ SPARE RIB** 燒排骨  
Succulent US baby back ribs, grilled, BBQ sauce, French fries & mixed field greens  
\$148 (half slab)  
\$248 (whole slab)

**CHICKEN SALTIMBOCCA**  
特式意大利雞胸  
US chicken breast, spinach, prosciutto, cheese, roasted vegetables, mashed potatoes, marsala wine mushroom sauce  
\$178

**SALMONE ALLA GRIGLIA**  
烤三文魚伴帶子及魚子醬  
Fresh salmon fillet flame grilled, seared scallops, caviar, roasted vegetables & mashed potatoes  
\$198

**FISH OF THE DAY**  
即日新鮮燒魚  
Grilled, mashed potatoes, grilled vegetables & lemon butter sauce (please ask server for today's catch)  
\$188

**FANTASIA DI MARE** 海鮮大會  
Mixed Grilled Seafood, Boston lobster, fish fillet, salmon, mussels, calamari & sardine (house specialty)  
\$248

**SEAFOOD PAELLA** 西班牙海鮮飯  
Spanish rice cooked with shrimp, scallop, salmon, king prawn, clams, mussels & calamari. Infused with saffron, broth, herbs & spices  
\$198

## Salad

**INSALATA "CESARE"** 凱撒沙律  
Romaine heart authentically dressed with egg, olive oil & anchovies, topped with shaved parmegiano, bacon bits & garlic croutons (add Extra grilled chicken or smoked salmon - \$25)  
\$79

**INSALATA CAPRICCIOSA**  
煙燻雞柳沙律  
Strips of char-grilled, smoked chicken fillets, fresh mozzarella, tomato, roasted bell peppers on a bed of radicchio, endive. With house vinaigrette  
\$108

**INSALATA SPINACI**  
羊奶芝士伴幼菠菜  
Fresh baby spinach, arugula with grilled goats cheese, roasted tomato, red & yellow peppers, garlic comfit & toasted walnuts with balsamic vinaigrette  
\$98

**INSALATA GRECA**  
希臘芝士沙律  
Baby greens with feta cheese, calamata olives, roasted bell peppers, plum tomatoes & continental cucumber, dressed with balsamic vinaigrette  
\$88

**INSALATA AL SALMONE**  
魚子醬牛油果煙三文魚沙律  
Mixed field greens with fresh avocado, oven roasted tomato & capers. Topped with smoked salmon & caviar  
\$98

**INSALATA DI RUCOLA**  
意式燒牛柳沙律  
Crispy rocket salad topped with grilled sliced beef tenderloin, cherry tomatoes, roasted bell peppers & shaved parmesan in a balsamic vinaigrette  
\$118

## Pizza (12" thin crust)

**PIZZA AL DENTE**  
招牌薄餅  
Tomato sauce, mozzarella, spinach, red & yellow peppers, feta cheese, olives & chicken strips  
\$148

**PIZZA PRIMAVERA (V)**  
素菜薄餅  
Tomato sauce, mozzarella & mixed seasonal vegetables  
\$138

**PIZZA SALMONE**  
煙三文魚薄餅  
Tomato sauce, mozzarella, red onions, capers, smoked salmon & basil oil  
\$148

**PIZZA RUCOLA**  
意大利特式薄餅  
Tomato sauce, mozzarella, rocket, Parma ham, shaved parmesan & truffle oil  
\$158

## Pasta & Risotto

**PASTA AL DENTE**  
招牌雞柳白酒汁扁意粉  
Linguine, sliced chicken, bell peppers, spinach, cherry tomato, jalapenos, garlic white wine sauce  
\$148

**SPAGHETTI ALLA BOLOGNESE**  
波隆拿肉醬意粉  
Hearty meat sauce, ground beef in a roasted plum tomato basil sauce  
\$148

**LINGUINE ALLE VONGOLE**  
蜆肉扁意粉  
Fresh clams, cherry tomatoes, white wine, garlic, chili, clams' sauce  
\$158

**CAPPELLINI "SAN BENEDETTO"**  
雙蝦天使幼麵配龍蝦汁  
Angel hair pasta, lobster pieces, scallops, shrimp, creamy lobster sauce, cognac, crashed walnuts  
\$168

**FETTUCCINE "SAN GIOVANNI"**  
磨菇茄汁雞柳闊條麵  
Sliced chicken breast, mushrooms, plum tomato sauce, fresh basil & touch of cream  
\$148

**CAPPELLINI "SAN PIETRO"**  
海鮮天使幼麵  
Angel hair pasta, shrimp, asparagus, cherry tomatoes, capers, black truffle wine sauce  
\$158

**PENNE PUTTANESCA**  
香辣雜錦長通粉  
A spicy sassy dish. cherry tomatoes, anchovies, capers, olives, prosciutto, light tomato sauce  
\$148

**FETTUCCINE QUATTRO FORMAGGI**  
四式芝士菠菜燴闊條麵  
A marriage of four cheeses - Mascarpone, Parmesan, Gorgonzola, Pecorino Romano, spinach & cream  
\$158

**SPAGHETTI MARINARA**  
香辣茄汁海鮮意粉  
Shrimps, clams, mussels, salmon, calamari & fish, sautéed in garlic, herbs & tomato sauce with hint of chili  
\$158

**SPAGHETTI ALLA CARBONARA**  
煙肉蛋黃卡邦尼意粉  
Creamy sauce with bacon, egg yolk & parmigiano  
\$148

**SPAGHETTI AGLIO E OLIO**  
秘製香蒜辣意粉  
Spaghetti tossed with virgin olive, crushed chili & lots of fresh garlic  
\$138

**FETTUCCINE AL SALMONE**  
三文魚意大利闊條麵  
Fresh salmon & smoked salmon with plum tomato sauce, spinach, capers, cream & a touch of truffle oil  
\$158

**LINGUINE GRANCHI**  
鮮蟹肉扁意粉  
With fresh blue swimmer crabmeat, cherry tomato, capsicum, chili flakes in a white wine garlic sauce  
\$168

**RAVIOLI** 意大利雲吞  
Our Ravioli changes often, in tomato basil or garlic butter or cream sauce (ask your server for today's selection)  
\$158

**LASAGNA** 意大利千層麵  
Beef lasagna served with wild rocket, shaved pecorino romano cheese & tomato basil sauce  
\$158

**MUSHROOM RISOTTO**  
雜菌意大利飯  
Arborio rice, mixed mushroom, black truffle, parmesan, touch of cream  
\$168

**LOBSTER RISOTTO**  
龍蝦意大利飯  
Arborio rice, white wine, lobster broth, shrimp meats, 1/2 Boston lobster  
\$178

## Dessert

**CHOCOLATE PUDDING**  
朱古力布甸  
Freshly baked rich chocolate pudding with shaved chocolate & vanilla ice cream  
\$75

**BANANA CARAMEL CAKE**  
焦糖香蕉蛋糕  
Layered biscuit, bananas, caramel sauce, whipped cream, topped w/cocoa & ice cream  
\$69

**TIRAMISÚ**  
意大利芝士餅  
Mascarpone cheese blended with kahlua, espresso & eggs, layered with lady finger  
\$65

Plus 10% service charge