

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, side salad, cranberry sherry sauce
\$88
- CAPRESE 水牛芝士伴蕃茄**
Buffalo mozzarella with slices of the juiciest tomatoes & finished with fresh basil. An Italian classic!
\$108
- 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**
Char-grilled Italian Portobello, virgin olive oil & garlic, goat's cheese, spinach, tomato basil pesto
\$98

- GARLIC SHRIMP 香蒜蝦**
Lots of garlic, olive oil, white wine, butter, fresh herbs, toasted bread
\$108
- ANTIPASTO 意大利雜錦拼盤**
A platter of mixed Italian cured meats, smoked salmon, cheeses & assortment of vegetables
\$108
- BLUE MUSSELS 白酒香草焗青口**
Steamed, white wines, garlic, herbs, chili
\$148
- PROSCIUTTO E MELONE 意大利火腿配蜜瓜**
Sliced Parma ham, chunks of melon
\$98
- ZUPPA DEL GIORNO 是日精選餐湯**
Please 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, French fries roasted vegetables, your choice of pepper or mushroom sauce
\$198
- RIB EYE STEAK (12oz) 炭烤肉眼扒配大蝦**
Char-grilled to your liking, gratin king prawn, French fries, roasted vegetables, your choice of pepper or mushroom sauce (per additional 100g \$88)
\$238
- BEEF TENDERLOIN (9oz) 香煎牛扒**
Char-grilled to your liking, French fries, roasted vegetables, your choice of pepper, mushroom or béarnaise sauce (per additional 100g \$98)
\$258

- CHICKEN PARMIGIANA 烤焗雞肉茄子千層**
Chicken breast, fried eggplant, melted mozzarella, seasonal vegetables, mashed potatoes, tomato basil sauce
\$178
- CHICKEN SALTIMBOCCA 特式意大利雞胸**
US chicken breast, spinach, prosciutto, cheese, roasted vegetables, mashed potatoes, marsala wine mushroom sauce
\$188
- 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
\$218
- GRILLED SEABASS 香烤鱸魚**
Chilean Sea-Bass, grilled, roasted vegetables, mashed potatoes, lemon butter sauce
\$268

Salad

- INSALATA “CESARE” 凱撒沙律**
Romaine egg, olive oil, anchovies, shaved parmegiano, bacon bits, garlic croutons (add Extra grilled chicken or smoked salmon - \$25)
\$79
- INSALATA GRECA 希臘芝士沙律**
Baby greens, feta cheese, calamata olives, roasted bell peppers, plum tomatoes, cucumber, balsamic vinaigrette
\$88
- INSALATA AL SALMONE 魚子醬牛油果煙三文魚沙律**
Smoked salmon, caviar, mixed greens, fresh avocado, roasted tomato, capers
\$108
- INSALATA DI RUCOLA 意式燒牛柳沙律**
Grilled sliced beef tenderloin, rocket, cherry tomatoes, roasted bell peppers, shaved parmesan, balsamic vinaigrette
\$118
- INSALATA CAPRICCIOSA 煙燻雞柳沙律**
Char-grilled, smoked chicken fillets, tomatoes, roasted bell peppers, radicchio, endive, house vinaigrette
\$108
- INSALATA SPINACI 羊奶芝士伴幼菠菜**
Baby spinach, arugula, grilled goats cheese, roasted tomatoes, red & yellow peppers, garlic comfit, toasted walnuts, balsamic vinaigrette
\$98

- LAMB CHOP 烤羊柳**
Pan roasted to perfection, rosemary garlic mashed potatoes, grilled vegetables, red wine mint jus
\$248

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

Pizza (12”thin crust)

- PIZZA AL DENTE 招牌薄餅**
Chicken strips, mozzarella, spinach, red & yellow peppers, feta cheese, olives, tomato sauce
\$148
- PIZZA SALMONE 煙三文魚薄餅**
Smoked salmon, mozzarella, red onions, capers, basil oil, tomato sauce
\$158
- PIZZA PRIMAVERA (V) 素菜薄餅**
Mozzarella, mixed seasonal vegetables. tomato sauce
\$138
- PIZZA ROCULA 意大利特式薄餅**
Parma ham, shaved parmesan, mozzarella, rocket, truffle oil, tomato sauce
\$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
\$158
- 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
- SPAGHETTI ALLA BOLOGNESE 波隆拿肉醬意粉**
Hearty meat sauce, ground beef, roasted plum tomato basil sauce
\$148
- CAPPELLINI “SAN PIETRO” 海鮮天使幼麵**
Shrimp, asparagus, cherry tomatoes, capers, black truffle wine sauce, angel hair
\$168
- LINGUINE ALLE VONGOLE 蜆肉扁意粉**
Fresh clams, cherry tomatoes, white wine, garlic, chili, clams' 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
- CAPPELLINI “SAN BENEDETTO” 雙蝦天使幼麵配龍蝦汁**
Lobster pieces, scallops, shrimp, creamy lobster sauce, cognac, crashed walnuts, angel hair
\$168
- FETTUCCINE QUATTRO FORMAGGI 四式芝士菠菜燴闊條麵**
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, chili
\$168
- SPAGHETTI AGLIO E OLIO 秘製香蒜辣意粉**
Virgin olive, crushed chili, fresh garlic
\$138
- SPAGHETTI ALLA CARBONARA 煙肉蛋黃卡邦尼意粉**
Creamy sauce with bacon, egg yolk, parmigiano
\$158
- FETTUCCINE AL SALMONE 三文魚意大利闊條麵**
Fresh salmon, smoked salmon, plum tomato sauce, spinach, capers, cream, truffle oil
\$168

- LINGUINE GRANCHI 鮮蟹肉扁意粉**
Fresh blue swimmer crabmeat, cherry tomatoes, capsicum, chili flakes, white wine garlic sauce
\$168
- RAVIOLI 意大利雲吞**
Tomato basil / garlic butter / cream sauce (ask your server for today's selection)
\$168

- 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, shaved chocolate, vanilla ice cream
\$75
- BANANA CARAMEL CAKE 焦糖香蕉蛋糕**
Layered biscuit, bananas, caramel sauce, whipped cream, cocoa, ice cream
\$69
- TIRAMISÚ 意大利芝士餅**
Mascarpone cheese, kahlua, espresso, eggs, layered with lady finger
\$65

Plus 10% service charge