

# INSALATA

	FRITTO MISTO CON ZUCCHINE E SALSA TARTARA 酥炸魷魚鮮蝦及意大利青瓜 Deep-fried Squid, Prawns and Zucchini Served with Tartar Sauce	\$188	✓ INSALATA PAPER MOON 火箭菜沙律伴番茄及巴馬臣芝士 Wild Rocket Salad with Cherry Tomatoes and Parmesan Cheese	\$168
	CARPACCIO DI TONNO CON BATTUTO MEDITERRANEO E FINOCCHI 地中海風味黃鰭吞拿魚薄切 Yellowfin Tuna Carpaccio with Mediterranean Seasonings and Fennel	\$188	► INSALATA DI SPINACI NOVELLI 有機嫩菠菜沙律伴羊奶芝士、蘑菇、 油漬番茄及焦糖核桃 Organic Baby Spinach Salad with Goat Cheese, Mushrooms, Sun-dried Tomatoes and Caramelized Walnuts	\$168
	TARTARA DI SALMONE MARINATO CON	\$188		
	AVOCADO E CETRIOLO			
	蘇格蘭三文魚牛油果青瓜他他 Marinated Salmon Tartare with Avocado and Cucumber		► INSALATA DI FARRO CON BUFALA E VEGETALI DI STAGIONE 斯佩爾特小麥沙律伴水牛芝士 Spelt Salad	\$188
			with Buffalo Mozzarella and Seasonal Vegetables	
9 6	BURRATA ALLA CAPRESE 手工水牛芝士伴復古番茄	\$198	•	
	Handmade Burrata Cheese with Heirloom Tomatoes and Basil		ASTICE ALLA CATALANA 龍蝦番茄沙律 Lobster Salad	\$228
	PROSCIUTTO E MELONE 巴馬火腿伴蜜瓜	\$198	with Tomatoes, Red Onions, Fennel and Cucumber	
	Sliced Parma Ham with Cantaloupe Melon		<b>③</b> INSALATA TROPICALE 紅蝦皇帝蟹肉牛油果沙律	\$268
3	CARPACCIO DI MANZO,	\$198	Red Prawns & King Crab Meat Salad with Avocado	
	RUCOLA E PARMIGIANO REGGIANO	<b>4170</b>	WIIII AVOCCIO	
	安格斯生牛肉薄切伴火箭菜沙律及芝士			
	Premium Grass-fed Angus Beef Carpaccio with Rocket Salad and Parmesan Cheese			
	VITELLO ALLA PIEMONTESE CON TARTUFO DI STAGIONE 燒牛仔肉伴松露	\$208		
	Roasted Veal Piedmont Style with Seasonal Truffle			
	MOSCARDINI IN GUAZZETTO 番茄香蒜燴八爪魚 Stewed Baby Octopus with Tomatoes and Garlic	\$228	ZUPPE	
			CREMA DI PORCINI	\$118
	GAMBERO CANNELLINI E BOTTARGA 烏魚子大蝦伴白腰豆 Steamed Prawns	\$238	牛肝菌忌廉湯 Cream of Porcini Soup with Crostini and Parmesan Cheese	
	with Bottarga and Cannellini Beans			
	TORTINO DI PORCINI CON FONTINA	\$258	PASTA E FAGIOLI CON PANCETTA CROCCANTE 意大利花豆湯伴香脆煙燻豬肉	\$118

\*Except 1-2, 9 May, 20 Jun, 21-22 Sep, 1-3 Oct, 21, 24-27, 31 Dec 2021 Selected items are not available for takeaway. Please contact us at 2156 2256 for details.



牛肝菌蓉伴芝士醬

with Fontina Cheese and Chive

Porcini Flan





Borlotti Bean Soup

with Crispy Bacon





	PIZZA MARGHERITA 番茄、牛乳芝士、羅勒披薩 Tomatoes, Mozzarella and Basil	\$188	FETTUCCINE ALLA BOLOGNESE 經典肉醬闊條麵 Homemade Fettuccine with Classic Bolognese Ragout	\$198
	CALZONE PAPER MOON 乳清芝士、番茄、羊奶芝士、火腿、意大利香腸披薩 Ricotta Cheese, Tomatoes, Mozzarella, Ham and Italian Sausage	\$198	PAPPARDELLE PAPER MOON 煙燻豬肉寬條麵 Homemade Pappardelle with Smoked Pancetta in Pink Sauce	\$218
	PIZZA SALSICCIA PEPERONI E CAPRINO FRESCO 意大利香腸、烤燈籠椒、番茄、牛乳芝士、 羊奶芝士披薩 Italian Sausage, Baked Bell Peppers, Tomatoes, Mozzarella and Goat Cheese	\$218	PENNE AL POMODORO MELANZANE E BUFALA 番茄芝士茄子長通粉 Penne Eggplant with Tomatoes and Buffalo Mozzarella	\$228
	PIZZA QUATTRO STAGIONI 番茄、牛乳芝士、火腿、蘑菇、雅枝竹、橄欖披薩 Tomatoes, Mozzarella, Ham, Mushrooms, Artichokes and Olives	\$228	GHOCCHI DI RICOTTA PORCINI PANCETTA E PARMIGIANO 牛肝菌芝士煙燻豬肉薯糰 Handmade Ricotta Cheese Gnocchi with Porcini Mushrooms, Pancetta and Parmesan Cheese	\$228
0	PIZZA BURRATA 手工水牛芝士、番茄、車厘茄、羅勒披薩 Burrata Cheese, Tomatoes, Cherry Tomatoes and Basil	\$228	SPAGHETTI ALLE VONGOLE 蜆肉白酒意大利粉 Spaghetti with Clams in White Wine Sauce	\$248
	PIZZA REGINA 巴馬火腿、番茄、牛乳芝士、蘑菇、橄欖、 奧勒岡葉披薩 Parma Ham, Tomatoes, Mozzarella, Mushrooms, Olives and Oregano	\$228	多RISOTTO AL FRUTTI DI MARE 海鮮意大利飯 Seafood Risotto with Prawns, Cuttlefish, Mussels and Scallops	\$268
0	PIZZA QUATTRO FORMAGGI 牛乳芝士、藍芝士、羊奶芝士、巴馬臣芝士披薩 Mozzarella, Gorgonzola, Goat Cheese	\$238	RISOTTO AL FUNGHI PORCINI E TARTUFO NERO 黑松露牛肝菌芝士意大利飯 Porcini Risotto with Black Truffle	\$268
9	and Parmesan Cheese  PIZZA EDI  辣肉腸、番茄、牛乳芝士、洋蔥、新鮮辣椒披薩  Spicy Salami, Tomatoes, Mozzarella, Onions and	\$238	RAVIOLI AI FORMAGGI CON CREMA TARTUFATA 黑松露芝士意大利雲吞伴忌廉汁 Homemade Cheese Ravioli with Cream Sauce and Seasonal Truffles	\$268
9	PIZZA PORCINI E TARTUFO 黑松露、牛肝菌、牛乳芝士、火箭菜披薩 Black Truffles,Porcini Mushrooms,	\$258	LINGUINE AI RICCI DI MARE 海膽香蒜扁意粉 Sea Urchin Linguine with Garlic and Chili	\$278
	Mozzarella and Rocket Leaves  PIZZA AI FRUTTI DI MARE	\$258	LINGUINE ALL'ASTICE 新鮮龍蝦番茄扁意粉 Lobster Linguine	\$308
	海鮮、番茄、牛乳芝士披薩 Assorted Seafood, Tomatoes and Mozzarella	¥250	with Fresh Tomatoes	

Gluten-free Pasta Available 可選無麩質意大利麵

Subject to 10% service charge











## **SECONDI**

GALLETTO ARROSTO CON SALVIA E ZAFFERANO \$278 番紅花醬燒有機春雞 Roasted Organic Spring Chicken with Saffron Sauce, Sage and Potatoes DENTICE CON PATATE E CARCIOFI \$258 烤鯛魚伴雅枝竹及燒薯 Roasted Snapper with Artichoke and Potatoes POLPO DEL MEDITERRANEO \$298 CON INSALATA DI PATATE E SALSA VERDE 煎地中海八爪魚伴薯仔沙律 Mediterranean Octopus with Potato Salad and Salsa Verde \$308 SPIGOLA DEL PACIFICO AL FORNO CON SEPPIE, SPINACI E SALMORIGLIO 焗智利鱸魚伴菠菜 Baked Chilean Sea Bass with Baby Spinach \$308 CERNIA ALLA GRIGLIA CON PATATE AL FORNO AL SAPORE DI ROSMARINO E SALSA AL BURRO E LIMONE 烤石斑魚伴燒薯 Grilled Garoupa with Roasted Potatoes and Lemon Butter Sauce

Safe Safe Di Agnello al Forno con Melanzane 第小羊扒伴茄子蓉 Roasted Lamb Chop with Eggplant Mash and Basil Oil

FILETTO DI MANZO AL PEPE ROSA CON PUREA \$398 DI PATATE 美國穀飼牛柳伴粉紅胡椒汁及薯蓉 Grain-fed US Beef Tenderloin with Mashed Potatoes in Pink Peppercorn Sauce

TAGLIATA DI MANZO CON PEPE VERDE E ROSMARINO \$398 燒美國特級西冷扒 Grain-fed US Beef Sirloin with Porcini, Peppercorn Sauce and Rocket Salad

FIORENTINA ALLA GRIGLIA CON VERDURE \$1,388 安格斯T骨牛扒 (二人份)
7-Week Aged Black Angus Porterhouse with Assorted Vegetables (For 2 persons)
\*30 minutes preparation time 需時30分鐘

S COSTOLETTA DI VITELLO ALLA MILANESE CON RUCOLA E POMODORINI 米蘭式炸牛仔扒伴火箭菜車厘茄沙律 Breaded Milanese Veal Chop with Rocket Salad and Cherry Tomatoes

\$358

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BROCCOLI AGLIO, OLIO DI OLIVA EXTRAVERGINE E PEPERONCINO DOLCE 炒西蘭花 Sautéed Broccoli with Olive Oil, Garlic and Red Chili	\$78	SELEZIONE DI GELATI E SORBETTI 精選雪糕及雪葩 Selection of Ice-cream and Sorbet	\$88
VERDURE ALLA GRIGLIA 扒雜菜 Grilled Vegetables	\$78	CRÈME BRULÉE ALLA CANNELLA E ARANCIA 香橙肉桂焦糖布甸 Orange and Cinnamon Crème Brulée	\$98
PATATE FRITTE 炸薯條 French Fries	\$78	PANNA COTTA CON FRUTTI DI BOSCO 雲呢拿奶凍伴雜莓 Panna Cotta with Mixed Berries	\$108
PURE DI PATATE O PATATE AL FORNO 薯蓉或燒薯 Mashed or Roasted Potatoes	\$78	CRÈME CARAMEL 焦糖布甸伴開心果 Crème Caramel with Toasted Pistachios	\$118
♥ SPINACI SALTATI 炒菠菜 Sautéed Spinach	\$78	MILLEFOGLIE ALLE FRAGOLE 士多啤梨千層酥餅 Strawberry Millefeuille with Vanilla Custard	\$118
		TIRAMISU 招牌意大利芝士餅 Paper Moon Tiramisu	\$128
		S TORTINO AL CIOCCOLATO CON SALSA DI LAMPONI E GELATO ALLA VANIGLIA 朱古力心太軟伴雲呢拿雪糕及紅桑子醬 Chocolate Fondant with Vanilla Gelato and Raspberry Coulis	\$128
		PIATTO DI FOMAGGI 芝士拼盤伴糖漬車厘茄 Italian Cheese Platter with Italian Mostarda	\$228

Cake Cutting Fee (Per Person) 切餅費 (每位) \$30





