

ANTIPASTI

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
CARPACCIO DI TONNO CON BATTUTO MEDITERRANEO E FINOCCHI 地中海風味黃鱔吞拿魚薄切 Yellowfin Tuna Carpaccio with Mediterranean Seasonings and Fennel	\$188
TARTARA DI SALMONE MARINATO CON AVOCADO E CETRIOLO 蘇格蘭三文魚牛油果青瓜他他 Marinated Salmon Tartare with Avocado and Cucumber	\$188
 BURRATA ALLA CAPRESE 手工水牛芝士伴復古番茄 Handmade Burrata Cheese with Heirloom Tomatoes and Basil	\$198
PROSCIUTTO E MELONE 巴馬火腿伴蜜瓜 Sliced Parma Ham with Cantaloupe Melon	\$198
 CARPACCIO DI MANZO, RUCOLA E PARMIGIANO REGGIANO 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	\$198
VITELLO ALLA PIEMONTESE CON TARTUFO DI STAGIONE 燒牛仔肉伴松露 Roasted Veal Piedmont Style with Seasonal Truffle	\$208
MOSCARDINI IN GUAZZETTO 番茄香蒜燴八爪魚 Stewed Baby Octopus with Tomatoes and Garlic	\$228
GAMBERO CANNELLINI E BOTTARGA 烏魚子大蝦伴白腰豆 Steamed Prawns with Bottarga and Cannellini Beans	\$238
 TORTINO DI PORCINI CON FONTINA 牛肝菌蓉伴芝士醬 Porcini Flan with Fontina Cheese and Chive	\$258











 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
 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
 INSALATA DI FARRO CON BUFALA E VEGETALI DI STAGIONE 斯佩爾特小麥沙律伴水牛芝士 Spelt Salad with Buffalo Mozzarella and Seasonal Vegetables	\$188
ASTICE ALLA CATALANA 龍蝦番茄沙律 Lobster Salad with Tomatoes, Red Onions, Fennel and Cucumber	\$228
 INSALATA TROPICALE 紅蝦皇帝蟹肉牛油果沙律 Red Prawns & King Crab Meat Salad with Avocado	\$268

ZUPPE

 CREMA DI PORCINI 牛肝菌忌廉湯 Cream of Porcini Soup with Crostini and Parmesan Cheese	\$118
PASTA E FAGIOLI CON PANCETTA CROCCANTE 意大利花豆湯伴香脆煙燻豬肉 Borlotti Bean Soup with Crispy Bacon	\$118

PIZZE

PRIMI

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

Gluten-free Pasta Available
可選無麩質意大利麵

 Signature Dish

 Vegetarian Dish

Subject to 10% service charge

 Signature Dish

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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

SPIGOLA DEL PACIFICO AL FORNO CON SEPIE,
SPINACI E SALMORIGLIO \$308
焗智利鱸魚伴菠菜
Baked Chilean Sea Bass
with Baby Spinach

CERNIA ALLA GRIGLIA CON PATATE AL FORNO AL
SAPORE DI ROSMARINO E SALSA AL BURRO E LIMONE \$308
烤石斑魚伴燒薯
Grilled Garoupa
with Roasted Potatoes and Lemon Butter Sauce

 COSTOLETTA DI VITELLO ALLA MILANESE \$358
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

SECONDI

CARRE DI AGNELLO AL FORNO CON MELANZANE \$368
烤小羊扒伴茄子蓉
Roasted Lamb Chop
with Eggplant Mash and Basil Oil

FILETTO DI MANZO AL PEPE ROSA CON PUREA
DI PATATE \$398
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

CONTORNI

-  BROCCOLI AGLIO, OLIO DI OLIVA
EXTRAVERGINE E PEPERONCINO DOLCE
炒西蘭花
Sautéed Broccoli
with Olive Oil, Garlic and Red Chili \$78

-  VERDURE ALLA GRIGLIA
扒雜菜
Grilled Vegetables \$78

-  PATATE FRITTE
炸薯條
French Fries \$78

-  PURE DI PATATE O PATATE AL FORNO
薯蓉或燒薯
Mashed or Roasted Potatoes \$78

-  SPINACI SALTATI
炒菠菜
Sautéed Spinach \$78

DOLCI

- SELEZIONE DI GELATI E SORBETTI \$88
精選雪糕及雪葩
Selection of Ice-cream and Sorbet

- CRÈME BRULÉE ALLA CANNELLA E ARANCIA \$98
香橙肉桂焦糖布甸
Orange and Cinnamon Crème Brulée

-  PANNA COTTA CON FRUTTI DI BOSCO \$108
雲呢拿奶凍伴雜莓
Panna Cotta
with Mixed Berries

- CRÈME CARAMEL \$118
焦糖布甸伴開心果
Crème Caramel
with Toasted Pistachios

-  MILLEFOGLIE ALLE FRAGOLE \$118
士多啤梨千層酥餅
Strawberry Millefeuille
with Vanilla Custard

-  TIRAMISU \$128
招牌意大利芝士餅
Paper Moon Tiramisu

-  TORTINO AL CIOCCOLATO \$128
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

- PIATTO DI FOMAGGI \$228
芝士拼盤伴糖漬車厘茄
Italian Cheese Platter
with Italian Mostarda

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



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