



## *White Truffle Specials*

### ***Carpaccio di Manzo Fassone con Parmigiano delle Vacche Rosse, Rucola e Tartufo Bianco***

*Fassone Beef Carpaccio with Aged Parmesan Cheese, Arugula and White Truffle*

意式生牛肉片配陳年巴馬臣芝士、火箭菜及白松露

\$718



### ***Uova Organiche Strapazzate con crostone di pane e Tartufo Bianco***

*Scrambled Organic Egg on toast with White Truffle*

炒有機意大利雞蛋伴多士配白松露

\$628



### ***Stacciatella Romana con Tartufo Bianco***

*Roman styled Beef Consommé with Beaten Egg and White Truffle*

羅馬式蛋花牛肉清湯配白松露

\$588



### ***Pasta di Semola ai funghi Porcini e Tartufo Bianco***

*Pasta Rice with Porcini and White Truffle*

米形意大利粉伴牛肝菌及白松露

\$688



### ***Classici Tagliolini di pasta all'uovo fatti in Casa al Burro e Tartufo Bianco***

*Classic Egg Tagliolini in Butter Sauce with White Truffle*

經典牛油汁幼蛋麵配白松露

\$688



### ***Merluzzo Antartico con Trippa di pesce, Porcini e Tartufo Bianco***

*Pan-fried Toothfish with Fish Tripes, Porcini and White Truffle*

香煎南極牙魚配魚肚、牛肝菌及白松露

\$928



### ***Costoletta di Vitello da latte arrostita al Burro e erbe con purea di Zucca e Tartufo Bianco***

*Roasted Milk-Fed Veal Racks in Herb Butter with Pumpkin Purée and White Truffle*

烤香草乳飼牛仔排伴南瓜蓉及白松露

\$888



### ***Gelato al Tartufo Bianco***

*White Truffle Ice Cream*

白松露雪糕

\$308

Each dish includes 3 grams white truffle; additional order of white truffle is served at HK\$128 per gram.

以上每道菜式均配有三克白松露，額外每克白松露另加港幣\$128。

All prices are subject to 10% service charge. 以上價目另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。



**Celebrating “Forbes Recommended” Achievement in 2019**  
**Chef Claudio’s Tasting Menu**

***Tartare di Gambero Viola Siciliano con Agrumi e salsa di Pistachio***

*Sicilian Violet Prawn Tartare with Citrus and Pistachio Sauce*

韃靼式西西里島新鮮生蝦配柑橘及開心果汁

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***Crema di Patate con Seppia grigliata, Bottarga, Nero di Seppia e Limone***

*Potato Cream Soup with Grilled Cuttlefish, Bottarga, Squid Ink Sauce and Lemon*

馬鈴薯忌廉湯伴香烤墨魚、烏魚子、墨魚汁及檸檬

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***Classici Tagliolini di pasta all'uovo fatti in Casa al Burro e Tartufo Bianco***

*Classic Egg Tagliolini in Butter Sauce with White Truffle*

經典牛油汁幼蛋麵配白松露

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***Merluzzo Antartico con Trippa di pesce, Porcini***

*Pan-fried Toothfish with Fish Tripes and Porcini*

香煎南極牙魚配魚肚及牛肝菌

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***Costolette di Agnello alla Scottadito con Millefoglie di Patate e salsa al Vino Rosso***

*Charcoal Grilled Australian Lamb Chops with Potato Mille-Feuille and Red Wine Sauce*

炭燒澳洲羊排伴千層香薯片及紅酒汁

O/Or 或

***Guancetta di Manzo Wagyu con Polenta alla piastra, Verdure di stagione***

*Wagyu Beef Cheek with Polenta and Seasonal Vegetable*

慢煮和牛臉頰肉伴玉米餅及時令蔬菜

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***Gelato al Tartufo Bianco***

*White Truffle Ice Cream*

白松露雪糕

***Caffe`o Te` e Biscottini***

*Tea or Freshly Brewed Coffee and Italian Cookies*

茶或即磨咖啡及意大利曲奇

**每位港幣 HK\$1,980 per person**

**Additional order of white truffle is served at HK\$128 per gram.**

**額外每克白松露另加港幣\$128。**

Prices are subject to 10% service charge.

另加一服務費。

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