

ANTIPASTI • APPETIZER • 頭盤

Burrata con Pesto alla genovese

Fresh Burrata cheese with tomato and Genovese pesto
水牛芝士配蕃茄伴香草

OR / 或

Il Vitello Tonnato

The traditional tuna veal
傳統牛仔柳配吞拿魚汁

OR / 或

Polipetto alla Luciana con cous cous e verdure di stagione

Baby octopus slow-roasted "Luciana style" with couscous and seasonal vegetables
章魚配古斯米伴時蔬

PRIMO PIATTO • PASTA OR PIZZA • 粉類或薄餅

Timballo di ziti alla siciliana

Ziti pasta timbale with tomato sauce, eggplant, mozzarella and fresh basil
特色通粉塔配蕃茄汁、茄子及水牛芝士伴香草

OR / 或

Capelli d'angelo dei pastai Gragnanesi ai sapori di mare

Angel hair pasta from "Gragnano" with fresh seafood
海鮮天使幼麵

OR / 或

Pizza Napolitana

Pizza Napolitan with tomato sauce, mozzarella, anchovies, capers and dried oregano from "Le Peracciole" Don Alfonso's organic farm.
拿坡里薄餅配蕃茄汁、水牛芝士、銀魚柳、水瓜柳伴香草粉末

SECONDI PIATTI • MAIN COURSE • 主菜

dentice all' Acqua Pazza con bruschetta all' aglio

Japanese groupa in "Acqua Pazza sauce" served with garlic bruschetta
拿坡里特色煮石斑魚伴蒜香麵包

OR / 或

Rancia di maiale dalla pelle croccante con verdure di stagione

Organic crispy skin pork belly with seasonal vegetables
有機脆皮豬腩伴時蔬

OR / 或

Guancia di manzo brasata servita con purea di patate e verdure brasate

Grilled US beef sirloin with arugula and cherry tomato salad seasoned with Balsamic vinegar and parmesan shaves
美國西冷伴芝麻菜、車厘茄沙律伴黑醋汁及芝士片

DOLCI • DESSERT • 甜品

Corte tradizionali

Traditional cake of the day
是日傳統蛋糕

OR / 或

Gelati e Sorbetti

Ice cream or Sorbet
雪糕或雪葩

2-course Menu • 自選兩道菜單

(Appetizer • Pasta or Pizza)
with Dessert
(頭盤 • 粉類或薄餅) 及 甜品

\$360.00 per person 每位

2-course Menu • 自選兩道菜單

(Pasta or Pizza • Main Course)
with Dessert
(粉類或薄餅 • 主菜) 及 甜品

\$420.00 per person 每位

3-course Menu • 自選三道菜單

(Appetizer • Pasta or Pizza •
Main Course) with Dessert
(頭盤 • 粉類或薄餅 • 主菜) 及 甜品

\$500.00 per person 每位

所有價格以澳門元結算，並需另加壹服務費。 All prices are in MOP and subject to 10% service charge