

<p><b>Antipasti</b> Appetizers</p> <p>Tortino di melanzane alla parmigiana 番茄醬芝士焗茄子 Baked eggplant with tomato sauce, mozzarella and basil \$148</p> <p>Fritto di calamari e zucchine 酥炸魷魚及意大利青瓜 Deep-fried Calamari with Green Zucchini \$168</p> <p>Moscardini in guazetto 茄汁煮小八爪魚伴蒸羔芥藍 Stewed Baby Octopus in Light Tomato Sauce with Crispy Polenta \$168</p> <p>Prosciutto e melone 巴馬火腿伴蜜瓜 Parma Ham with cantaloupe melon \$168</p> <p>Carpaccio di manzo 安格斯生牛肉薄片伴火菊菜沙律及芝士 Premium Grass-fed Angus Beef Carpaccio with Rocket Salad and Parmigiano Reggiano \$168</p> <p>Tartare di salmone marinato 蘇格蘭三文魚牛油果青瓜龍吐 Marinated Scottish Salmon Tartare with Avocado and Cucumber \$168</p> <p>Carpaccio di tonno 地中海風味黃鱔吞拿魚薄片 Yellowfin Tuna Carpaccio with Mediterranean Seasoning \$178</p> <p>Burrata alla caprese 手工水牛芝士伴廣吉番茄 Handmade Burrata Cheese with Heirloom Tomato and Basil \$178</p> <p>Spada affumicato con arance, finocchi e pepe rosa 煙燻劍魚薄片伴香橙沙律 Smoked Swordfish with Orange, Fennel and Pink Peppercorn \$188</p> <p>Antipasto Assortito 精選意大利火腿前菜拼盤 (二人份) Hand-crafted Italian Cold Cuts Selection with Pickled Vegetables (For 2 persons) \$308</p>	<p><b>Zuppe</b> Soups</p> <p>Zuppa di pomodoro 田園番茄湯 Tomato Soup with croutons \$98</p> <p>Zuppa di fagioli e cozze 白蠶豆藍青口湯 Cannellini Beans Soup with Bouchot Mussels \$118</p> <p><b>Primi Piatti</b> First Course</p> <p>Penne Bizansio 車厘茄醬粉杜士醬長通粉 Penne in Cherry Tomato Sauce with Basil and Pine Nuts \$158</p> <p>Fettucine alla bolognese 經典肉醬螺旋麵 Homemade Fettucine with Classic Bolognese Ragout \$168</p> <p>Mezzemaniche luganiga 豬肉腸牛肝菌袖麻麵 Mezzemaniche with Fresh Pork Sausage and Porcini Mushroom \$178</p> <p>Risotto Porcini 牛肝菌意大利飯 Porcini Mushroom Risotto \$178</p> <p>Pappardelle Paper Moon 煙燻豬肉寬條麵 Homemade Pappardelle with Smoked Pancetta in Pink Sauce \$178</p> <p>Gnocchi al gorgonzola 核桃藍芝士醬薯麵 Handmade Potato Gnocchi with Gorgonzola and Caramelized Walnuts \$188</p> <p>Linguine Bottarga 鱈魚子香蒜扁意粉 Linguini with Sardinian Roe Mullet with Garlic and Extra Virgin Olive Oil \$198</p> <p>Ravioli ai formaggi 黑松露芝士意大利雲吞伴忌廉汁 Homemade Cheese Ravioli with Black Truffle in Cream Sauce \$218</p> <p>Spaghetti alle vongole 蜆肉白酒意大利粉 Spaghetti with Clams in White Wine Sauce \$228</p> <p>Tagliolini con polpa di granchio 蟹肉青瓜意大利幼麵 Homemade Tagliolini with Stone Crab Meat and Green Zucchini \$238</p> <p>Risotto alla certosina 海鮮意大利飯 Risotto with Prawn, Baby Cuttlefish, Baby Octopus, Scallop and Mussels \$238</p> <p>Spaghetti al torchio all'astice 新鮮龍蝦番茄意大利粉 Homemade Spaghetti with Live Lobster and Fresh Tomato \$288</p>	<p><b>Secondi Piatti</b> Main Course</p> <p>Galletto alla diavola 香辣醬焗有機春雞 Roasted Organic Spring Chicken with Diavola Sauce and Potato \$238</p> <p>Filetto di dentice con patate e funghi finferli 煎紅魷魚伴薯仔及黃菌 Red Snapper Fillet with Potato and Chanterelle Mushroom \$268</p> <p>Merluzzo con spinaci 香煎智利鱈魚伴菠菜 Chilean Sea Bass with Baby Spinach with Lemon, Tomatoes and Capers \$288</p> <p>Guance di vitello con risotto allo zafferano 焗牛臉頰肉伴暹紅花意大利飯 Braised Veal Cheeks with Saffron Risotto \$298</p> <p>Costoletta di vitello alla Milanese 米蘭式炸牛扒(伴火菊菜車厘茄沙律) Breaded Milanese Veal Chop with Rocket Salad and Cherry Tomato \$328</p> <p>Filetto di manzo al pepe rosa 美國乾餉牛柳伴粉紅胡椒汁及薯蓉 Grain-fed US Beef Tenderloin with Mashed Potato in Pink Peppercorn Sauce \$338</p> <p>Gamberoni con verdure alla griglia 燒珍寶大蝦伴意大利青瓜 Grilled Jumbo Prawns with Fennel and Green Zucchini \$288</p> <p>Tagliata con funghi porcini 燒牛柳伴牛肝菌 Carved Beef Tenderloin with Porcini Mushroom \$298</p> <p>Costolette di agnello alla griglia 香煎特級澳洲小羊排伴燒蘿蔔 Grilled Prime Australian Lamb Chop with Asparagus \$328</p> <p>Entrecote di manzo alla griglia con verdure 燒美國特級肉眼扒 Grilled Natural US Ribeye with Assorted Vegetables \$398</p> <p>Fiorentina alla griglia con verdure 安格斯7骨牛扒(二人份) * 需時30分鐘 7-Week Aged Black Angus Porterhouse with Assorted Vegetables (For 2 persons) 30 minutes preparation time \$1288</p>	<p><b>Pizzeria</b> Pizza</p> <p>Pizza alla marinara 番茄、香蒜、橄欖油、意大利香茅披薩 Tomato, Garlic, Olive Oil, Basil, Oregano \$148</p> <p>Pizza Margherita 番茄、牛乳芝士、羅勒披薩 Tomato, Mozzarella, Basil \$158</p> <p>Pizza Napoli 番茄、牛乳芝士、意大利香草、鯷魚披薩 Tomato, Mozzarella, Basil, Oregano, Anchovies \$158</p> <p>Pizza ortalana 番茄、牛乳芝士、烤蔬菜披薩 Tomato, Mozzarella, Grilled Vegetables \$168</p> <p>Calzone classico 火腿、番茄、牛乳芝士披薩 Ham, Tomato, Mozzarella \$178</p> <p>Pizza del pastore 香腸、番茄、牛乳芝士、乳清芝士披薩 Sausage, Tomato, Mozzarella, Ricotta Cheese \$178</p> <p>Pizza Edì 辣肉腸、番茄、牛乳芝士、洋葱、新鮮辣椒披薩 Pepperoni, Tomato, Mozzarella, Onion, Fresh Chili Pepper \$188</p> <p>Pizza al salmone con asparagi 煙三文魚、牛乳芝士、露菊披薩 Smoked Salmon, Mozzarella, Asparagus \$188</p> <p>Pizza bufala 水牛芝士、新鮮番茄、羅勒披薩 Buffalo Mozzarella, Fresh Tomato, Basil \$198</p> <p>Pizza vattelina 風乾牛肉、牛乳芝士、火菊菜沙律、巴馬臣芝士披薩 Beef Bresaola, Mozzarella, Rocket Salad, Parmigiano Reggiano \$198</p> <p>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, Parmigiano Reggiano \$208</p> <p>Pizza porcini e tartufo 牛肝菌、牛乳芝士、火菊菜沙律、黑松露披薩 Porcini Mushroom, Mozzarella, Rocket Salad, Black Truffle \$238</p> <p>Pizza frutti di mare 牛乳芝士、蜆肉、蝦、魷魚、小八爪魚披薩 Mozzarella, Clams, Shrimps, Calamari, Baby Octopus \$238</p>	<p><b>Insalatone</b> Salads</p> <p>Insalata Paper Moon 火菊菜沙律伴番茄及焗圓月巴馬臣芝士 Wild Rocket Salad with Cherry Tomatoes &amp; 36-month Parmigiano Reggiano \$138</p> <p>Insalata di Spinaci Novelli 有機嫩菠菜沙律伴羊奶芝士、蘑菇、乾番茄及焦糖核桃 Organic Baby Spinach with goat cheese, mushroom, sun-dried tomatoes &amp; caramelized walnuts \$148</p> <p>Insalata di pollo 萬香沙律伴雞肉、紅甜椒、牛油果及龍蝦包粒 Baby cos with chicken, piquillo pepper, avocado &amp; croitons \$158</p> <p>Insalata Tropicale 魚帶蟹肉沙律伴牛油果及紅蝦 King Crab Meat Salad with Avocado &amp; Red Prawns \$238</p> <p>Crème brûlée all'arancia 香橙焦糖布甸伴野莓 Vanilla &amp; Orange Crème Brûlée with Mixed Berries \$88</p> <p>Tiramisu 招牌意大利芝士餅 Paper Moon Tiramisu \$98</p> <p>Panna cotta ai frutti di bosco 雲呢拿奶凍伴野莓 Panna Cotta with Mixed Berries \$98</p> <p>Tortino al cioccolato domori 意大利來古力心太軟伴椰子雪糕 Domori Chocolate Fondant with Coconut Ice-cream \$98</p>	<p><b>Dolci</b> Desserts</p> <p>Selezione di gelati e sorbetti 精選雪糕及雪泥 Selection of Ice-cream and Sorbet \$78</p> <p>Fragole con gelato di crema 士多啤梨伴雲呢拿雪糕 Strawberry with Vanilla Ice-cream \$78</p> <p>Torta di mele calda 暖蘋果派伴雲呢拿雪糕 Warm Apple Pie with Vanilla Ice-cream \$88</p> <p>Millefoglie alle fragole e salsa al caramello 士多啤梨千層酥餅 Strawberry Millefeuille with Caramel Sauce \$88</p> <p>Crème brûlée all'arancia 香橙焦糖布甸伴野莓 Vanilla &amp; Orange Crème Brûlée with Mixed Berries \$88</p> <p>Tiramisu 招牌意大利芝士餅 Paper Moon Tiramisu \$98</p> <p>Panna cotta ai frutti di bosco 雲呢拿奶凍伴野莓 Panna Cotta with Mixed Berries \$98</p> <p>Tortino al cioccolato domori 意大利來古力心太軟伴椰子雪糕 Domori Chocolate Fondant with Coconut Ice-cream \$98</p>
--	--	---	--	---	--