

Antipasti
Appetizer
Tortino di melanzane alla parmigiana
Baked eggplant
茄醬芝士焗茄子
with tomato sauce, mozzarella and basil
\$118

Sformato ai funghi porcini
Porcini mushroom and taleggio cheese flan
牛肝菌芝士梳乎厘伴巴馬臣芝士醬
with parmigiano reggiano fondue
\$148

Fritto di calamari e zucchini
Deep-Fried calamari
酥炸魷魚及意大利青瓜
with green zucchini
\$158

Moscardini in guazzetto
Stewed baby octopus
茄汁煮小八爪魚伴香煎玉米糕
in light tomato sauce - with crispy polenta
\$158

Prosciutto e melone
Italian parma ham
巴馬火腿伴蜜瓜
with cantaloupe melon
\$158

Burrata alla caprese
Hand made burrata cheese
手工水牛芝士伴復古番茄
with heirloom tomato and basil
\$178

Tartare di salmone marinato
Marinated red label scottish salmon tartare
蘇格蘭三文魚牛油果青瓜他他
with avocado and cucumber
\$168

Carpaccio di manzo
Premium grass – Fed angus beef carpaccio
安格斯生牛肉薄片伴火箭菜沙律及芝士
with rocket salad and parmigiano reggiano
\$168

Carpaccio di tonno
Yellowfin tuna carpaccio
地中海風味黃鱸吞拿魚薄片
with mediterranean seasoning
\$178

Antipasto assortito
Hand-crafted italian cold cuts selection
精選意大利火腿前菜拼盤 ^(二人份)
with pickled vegetable (for 2 persons)
\$308

Primi piatti
First course

Penne bisanzio
Penne in cherry tomato sauce
車厘茄羅勒松子醬長通粉
with basil and pine nuts
\$148

Fettuccine alla bolognese
Homemade fettuccine
經典肉醬闊條麵
with classic bolognese ragout
\$158

Risotto porcini
Porcini mushroom risotto
牛肝菌意大利飯
with classic bolognese ragout
\$168

Pappardelle Paper moon
Paper moon pappardelle
煙燻豬肉寬條麵
with smoked pancetta in pink sauce
\$168

Mezzemaniche luganiga
Mezzemaniche
豬肉餡牛肝菌袖筒麵
with fresh pork sausage and porcini mushroom
\$168

Gnocchi al gorgonzola
Homemade potato gnocchi
核桃藍紋芝士醬薯糰
with gorgonzola and caramelized walnuts
\$178

Primi piatti
First course

Linguine bottarga
Linguini with sardinian roe mullet
烏魚子香蒜扁意粉
With garlic and extra virgin olive oil
\$198

Spaghetti alle vongole
Spaghetti with clams
蜆肉白酒意大利粉
in white wine sauce
\$228

Ravioli ai formaggi
Homemade cheese ravioli
黑松露芝士意大利雲吞伴忌廉汁
with seasonal black truffle and cream sauce
\$218

Tagliolini con polpa di granchio
Home-made tagliolini with stone crab meat
蟹肉青瓜意大利幼麵
with green zucchini
\$228

Risotto alla certosina
Seafood risotto
海鮮意大利飯
with prawns, halibut, baby octopus, scallops and clams
\$228

Spaghetti al torchio all'astice
Home-made spaghetti with boston lobster
波士頓龍蝦番茄意大利粉
with fresh tomato
\$258

Zuppe
Soups
Zuppa di pomodoro
Tomato soup
田園番茄湯
with croutons
\$98

Zuppa di fagioli e cozze
Cannellini beans soup
白腹豆藍青口湯
with bouchot mussels
\$118

Secondi piatti
Second course

Galletto alla diavola
Roasted organic spring chicken
香辣醬燒有機春雞
with diavola sauce and potato
\$238

Trancio di dentice con caponata
Seared red snapper
煎紅鯛魚伴地中海雜菜
with mediterranean caponata and pine nuts
\$268

Robespierre con funghi procini
Carved beef tenderloin
燒牛柳伴牛肝菌
with porcini mushroom
\$278

Gamberoni con verdure alla griglia
Grilled jumbo prawn
燒珍寶大蝦伴意大利青瓜
with fennel and zucchini
\$278

Merluzzo nero con spinaci
Black cod with baby spinach
香煎黑鱈魚伴菠菜
with lemon, tomatoes and capers
\$288

Ossobuco di vitello
Braised veal shank
燴牛仔膝伴番紅花意大利飯
with saffron risotto
\$288

Costoletta di vitello alla milanese
Breaded milanese veal chop
米蘭式炸牛仔扒伴火箭菜車厘茄沙律
with wild rocket salad and cherry tomato
\$298

Filetto di manzo al pepe rosa
Grain-Fed us beef tenderloin
美國穀飼牛柳伴粉紅胡椒汁及薯蓉
with mashed potato in pink peppercorn sauce
\$328

Costolette di agnello alla griglia
Grilled colorado lamb chop
香煎美國科羅拉多小羊排伴燒露葡
with grilled asparagus
\$328

Entrecote di manzo alla griglia con verdure
300 days grain – fed australian grilled ribeye
燒澳洲穀飼肉眼扒
with assorted vegetables
\$398

Fiorentina alla griglia con verdure
7-weeks aged black angus porterhouse
安格斯 T 骨牛扒 ^(二人份)
with assorted vegetables (for 2 persons)
\$1,288

Pizzeria
Pizza

Pizza alla marinara
Tomato, garlic, olive oil, basil, oregano
番茄、香蒜、橄欖油、意大利香草薄餅
\$138

Pizza margherita
Tomato, mozzarella, basil
番茄、水牛芝士、羅勒薄餅
\$148

Pizza napoli
Tomato, mozzarella, basil, oregano, anchovies
番茄、水牛芝士、意大利香草、鯷魚薄餅
\$148

Pizza del pastore
Sausage, tomato, mozzarella, ricotta cheese
香腸、番茄、水牛芝士、乳清芝士薄餅
\$168

Pizza ortolana
Tomato, mozzarella, grilled vegetables
番茄、水牛芝士、烤蔬菜薄餅
\$168

Calzone classico
Ham, tomato, mozzarella
火腿、番茄、水牛芝士薄餅
\$168

Pizza Edi
Beef pepperoni, tomato, mozzarella, onion, french chili pepper
辣牛肉腸、番茄、水牛芝士、洋葱、新鮮辣椒薄餅
\$178

Pizza al salmone con asparagi
Smoked salmon, mozzarella, asparagus
煙三文魚、水牛芝士、蘆筍薄餅
\$178

Pizza bufala
Buffalo, mozzarella, fresh tomato, basil
水牛芝士、新鮮番茄、羅勒薄餅
\$188

Pizza valtellina
Beef bresaola, mozzarella, rocket salad, parmigiano reggiano
風乾牛肉、水牛芝士、火箭菜沙律、巴馬臣芝士薄餅
\$198

Pizza quattro formaggi
Mozzarella, gorgonzola, goat cheese, Parmigiano Reggiano
水牛芝士、藍芝士、羊奶芝士、巴馬臣芝士薄餅
\$198

Pizza porcini e tartufo
Porcini mushrooms, mozzarella, rocket salad, black truffle
牛肝菌、水牛芝士、火箭菜沙律、新鮮黑松露薄餅
\$228

Insalatone
Salads

Insalata Paper Moon
Wild rocket salad with cherry tomatoes & 36 months parmigiano reggiano
火箭菜沙律伴番茄及 36 個月巴馬臣芝士
\$138

Insalata di spinaci novelli
Organic baby spinach salad with goats cheese, mushroom, sun-dried tomatoes & caramelized walnuts
有機嫩菠菜沙律伴羊奶芝士、蘑菇、乾番茄及焦糖核桃
\$148

Insalata di pollo
Baby cos salad with chicken, piquillo pepper, avocado & croutons
高苜沙律伴雞肉、紅甜椒、牛油果及脆麵包粒
\$158

Insalata tropicale
King crab meat salad with avocado & sicilian prawns
皇帝蟹肉沙律伴牛油果及西西里大蝦
\$228

Crème Brûlée all'arancia
Vanilla & Orange crème Brûlée
香橙焦糖布甸伴野莓
with mix berries
\$88

Panna cotta ai frutti di bosco
Panna cotta
雲呢拿奶凍伴野莓
with mix berries
\$98

Tiramisu
Paper moon tiramisù
招牌意大利芝士餅
\$98

Tortino al cioccolato Domori
Domori chocolate fondant
意大利朱古力心太軟伴椰子雪糕
with coconut ice-cream
\$98

Dolci
Dessert

Selezione di gelati e sorbetti
Selection of ice-cream and sorbet
精選雪糕及雪葩
\$78

Fragole con gelato di crema
Strawberry with vanilla ice-cream
士多啤梨伴雲呢拿雪糕
\$78

Torta di mele calda
Warm apple pie
暖蘋果批伴雲呢拿雪糕
with vanilla ice-cream
\$78

Millefoglie alle fragole e salsa al caramello
Strawberry millefeuille
士多啤梨千層酥餅
with caramel sauce
\$88