

Aperitivo

DAILY
6 P M TO 9 P M

M O P 188 per person
澳門元 每 位

可選三款小食及以下一杯雞尾酒
Select three cicchetti and one cocktail below

COCKTAILS

TUSCAN GLOW

Brandy, Cacao Nibs, Orange Liqueur
Grapefruit Soda

Cicchetti pairing recommendation
Pâté di Carne, Flan di Funghi, Oliva Gordal

PORNSTAR SPRITZER

Italian Bitter, Passionfruit Cordial, Lime Juice, Prosecco

Cicchetti pairing recommendation
Gamberetti Salsa Aurora, Salmone Affumicato, Antipasto Gianduja

NEGRONI SBAGLIATO

Sweet Vermouth, Amaro, Prosecco

Cicchetti pairing recommendation
Shiitake & Prosciutto, Calamari Fritti, Acciughe al Verde

所有價格以澳門元計算，另加10%服務費 All prices are in Macau Patacas, subject to a 10% service charge
以上飲料的酒精濃度超過1.2% vol The alcoholic beverages have an alcohol strength of more than 1.2% vol
若您有任何飲食禁忌或特殊需要，如乳製品、堅果、雞蛋、豬肉或貝類海產。
務請事先告知我們，我們的主廚非常樂意為您調整菜單。

Please be advised that our food may contain or come into contact with common allergens
such as dairy, nuts, eggs, pork or shellfish.

Should you have special dietary restrictions, please inform our colleagues.

Aperi-Pasta

DAILY
6 PM TO 9 PM

體驗意大利的餐前酒文化 · 與三五摯友盡享美食佳釀。
A combination of aperitivo and pasta where we hope you enjoy
these light bites and drinks with friends and family.

M O P 5 8 8 for two person
澳門元 兩 位

可選六款小食及以下一款意大利麵和兩杯雞尾酒
Choose six cicchetti from the Cicchetti Bar and one pasta and two cocktails below

PASTA SELECTION - SELECT ONE

經典番茄寬管麵 PACCHERI VITTORIO

傳統牛肉意麵卷 PACCHERI ALLA NAPOLETANA

COCKTAILS - SELECT TWO

FORTIFIED SPRITZ

Mediterranean Vermouth, Cherry Liqueur, Sour mix & Prosecco

PESCARA

Gin, Orange Liqueur, Lemon Juice, Simple Syrup, Soda & Prosecco

¡SANTA MADONNA!

Smoky Brandy, Sweet Vermouth, Campari

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CICCHETTI

白鳳尾魚 ACCIUGHE AL VERDE 🍴

綠醬、醃製白尾魚
Green Sauce, Marinated White Anchovies

皮埃蒙特開胃菜 ANTIPASTO GIANDUJA 🍴

甜酸番茄、紅蘿蔔、彩椒、洋蔥、麵包丁
Sweet & Sour Tomatoes, Carrot, Peppers, Onion, Bread Croutons

香菇與意大利火腿 SHIITAKE & PROSCIUTTO

燒冬菇、水牛芝士、陳年黑醋、意式火腿
Roasted Shiitake Mushrooms, Buffalo Mozzarella, Aged Balsamico, Coppa Ham

酥脆魷魚 CALAMARI FRITTI 🍴

炸魷魚、塔塔醬
Deep-fried Calamari, Tartare Sauce

煙燻三文魚 SALMONE AFFUMICATO 🍴

煙三文魚芝士慕絲、鱈魚子
Smoked Salmon Cheese Mousse, Herring Caviar

雞尾酒蝦 GAMBERETTI SALSA AURORA 🍴

紅蝦、雞尾酒醬、三文魚子
Red Prawns, Cocktail Sauce, Ikura

醃製巨型橄欖 OLIVA GORDAL

西班牙橄欖、羊奶芝士、鳳尾魚
Spanish Olives, Feta Cheese, Anchovies

肉醬 PATE' DI CARNE

豬肉、鴨、雞、鵝肝醬
Pork, Duck, Chicken, Foie Gras Pâté

蘑菇焗蛋撻 FLAN DI FUNGHI 🍴

白蘑菇法蘭、松露、芝士火鍋、酥皮
White Mushrooms Flan, Truffles, Cheese Fondue, Brisee

鮮蔬沙律條 PINZIMONIO & BAGNA CAODA 🍴🌱

蔬菜條、甜蒜鳳尾魚醬
Vegetable Crudité, Sweet Garlic Anchovy Sauce

🍴 海鮮 Seafood

🌱 素食 Vegetarian

🍷 不含麩質 Gluten Free

🥛 不含乳製品 Dairy Free

🌰 含有堅果 Contains Nuts

🥚 含有雞蛋 Contains Eggs

🐟 可持續採購海鮮 Sustainably sourced seafood (MSC)

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Night 豐盛意饌

B R U N C H

F R I & S A T , 6 P M - 1 1 P M

*暢享3小時 * Applicable for three hours only *

M O P 588 per person
澳門元 每 位

包括無限暢飲果汁、啤酒、葡萄酒、氣泡酒及精選雞尾酒
for endless juices, beers, wines, bubbles and selected cocktails

M O P 888 per person
澳門元 每 位

包括無限暢飲果汁、啤酒、葡萄酒、香檳及精選雞尾酒
for endless juices, beers, wines, Champagne and selected cocktails

雞尾酒 COCKTAILS

無限暢享 Unlimited, per person

AMERICANO

Vermouth | Italian Bitter | Maraschino Liqueur | Soda

APEROL SPRITZ

Aperol | Prosecco | Soda

GIN & TONIC

Gin | Tonic

MARTINI GIN/VODKA

Gin/Vodka | Vermouth | Orange Bitters

NEGRONI

Gin | Italian Bitter | Vermouth

OLD FASHIONED

Whiskey | Bitters | Syrup

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根據第6/2023號法律的規定禁止向未滿十八歲人士銷售或提供酒精飲料
The sale or supply of alcoholic beverages to anyone under the age of 18
is prohibited in accordance with law no. 6/2023

海鮮 CRUDO

每位一份 One portion, per person

芬迪加生蠔 OSTRICH E DI BENVENUTO 🍷🌱🍷

巴羅洛木犀草汁、檸檬角

Fine de Claire Oysters, Barolo Mignonette, Lemon Wedges

佐酒小食 CICCETTI BAR

無限暢享 Unlimited, per person

白鳳尾魚 ACCIUGHE AL VERDE 🍷

綠醬、醃製白鳳尾魚

Green Sauce, Marinated White Anchovies

皮埃蒙特開胃菜 ANTIPASTO GIANDUJA AL TONNO 🍷

甜酸番茄、紅蘿蔔、彩椒、洋蔥、麵包丁

Sweet & Sour Tomatoes, Carrots, Peppers, Onions, Bread Croutons

香菇與意大利火腿 SHIITAKE & PROSCIUTTO

燒冬菇、水牛芝士、陳年黑醋、意式火腿

Roasted Shiitake, Buffalo Mozzarella, Aged Balsamico, Coppa Ham

煙燻三文魚 SALMONE AFFUMICATO 🍷

煙三文魚芝士慕絲、鱈魚子醬

Smoked Salmon Cheese Mousse, Herring Caviar

肉醬 PATÉ DI CARNE

豬肉、鴨、雞、鵝肝醬

Pork, Duck, Chicken, Foie Gras Pâté

鮮蔬沙律條 PINZIMONIO & BAGNA CAODA 🍷🌱

蔬菜條、甜蒜鳳尾魚醬

Vegetable Crudit , Sweet Garlic Anchovy Sauce

雞尾酒紅蝦 GAMBERETTI IN SALSA AURORA 🍷

紅蝦、雞尾酒、三文魚籽

Red Prawns, Cocktail Sauce, Ikura

蘑菇焗蛋撻 FLAN DI FUNGHI 🍷

白蘑菇法蘭、松露、芝士火鍋、酥皮

White Mushrooms Flan, Truffles, Cheese Fondue, Brisee

🍷 海鮮 Seafood 🌱 素食 Vegetarian 🍷 不含麩質 Gluten Free

🍷 不含乳製品 Dairy Free 🌱 含有堅果 Contains Nuts 🍷 含有雞蛋 Contains Eggs

🍷 可持續採購海鮮 Sustainably sourced seafood (MSC)

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熱盤小吃 HOT SNACKS

無限暢享 Unlimited, per person

酥脆魷魚 CALAMARI FRITTI

炸魷魚、塔塔醬、檸檬角

Deep-fried Calamari, Tartare Sauce, Lemon Wedges

番茄肉丸 POLPETTE AL POMODORO

牛肉丸、番茄普塔納醬、羅勒

Braised Beef Meatballs, Tomato Puttanesca, Basil

主菜 PIATTI PRINCIPALI

每位自選一道菜 Choose one dish, per person

烤鱸魚 SPIGOLA ARROSTO

巴塔哥尼亞牙魚、鱈魚泥、傳統皮埃蒙特醬

Shio Koji Marinated Seabass, Cod Brandade, Heritage Piedmontese Sauce

或 or

烤牛排 BISTECCA AL FERRI

烤優質澳洲M3側腹牛排、芹菜根忌廉、豆苗沙律

Onion Koji Marinated Beef Flank M3, Celeriac Cream, Cress Salad

或 or

經典番茄寬管麵 PACCHERI VITTORIO

銅製擠壓意粉管、蕃茄醬、手拉忌廉芝士、羅勒

Bronze Extruded Tube Pasta, Tomato Sauce, Stracciatella Cheese, Basil

或 or

傳統牛肉意麵卷 PACCHERI ALLA NAPOLETANA

青銅模具擠壓成型的那不勒斯意麵、澳洲牛腩配洋葱燉菜、佩科里諾奶油

Bronze Extruded Neapolitan Pasta, Australian Brisket Stewed with Onions, Pecorino Cream

甜點 DOLCI

每位一份 One portion, per person

提拉米蘇 TIRAMISU

馬斯卡彭忌廉、濃縮咖啡手指餅乾、百利甜酒忌廉、純可可

Mascarpone Cream, Espresso-soaked Ladyfingers, Bailey's Cream, Bitter Cocoa

 海鮮 Seafood

 素食 Vegetarian

 不含麩質 Gluten Free

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