

**GUEST CHEF COSIMO TADDEI**  
**A LA CARTE**  
**MENU**

**PESCE/FISH/魚類**

**Filetto di rombo spadellato, carciofi, aria al vino bianco**

*Pan fried turbot, artichokes and white wine foam*  
香煎多寶魚，朝鮮薊及白酒汁泡沫

**Cacciucco alla livornese**

*Traditional Livorno "Cacciucco" stewed seafood*  
傳統 Livorno "Cacciucco" 蕃茄燴雜海鮮

**Branzino scottato, papa al pomodoro, spinaci saltati, salsa all'aglio**

*Pan fried sea bass, "pappa al pomodoro", sautéed spinach and garlic sauce*  
香煎鱸魚 "Pappa al pomodoro"，炒菠菜及蒜蓉汁

**FISH AT HK\$ 378**

**CARNE/MEAT/肉類**

**Coscia d'anatra a bassa temperatura, pure' di mela, cavolo sfumato all'aceto**

*Slow cooked duck leg, apple puree and sour cabbage*  
慢煮鴨腿，蘋果茸及酸椰菜

**Costolette d'agnello arrosto, salsa alla camomilla, cicorie**

*Roasted Lamb chop, chamomile sauce and chicory*  
燒羊扒，洋甘菊汁及菊苣

**Tagliata di manzo, balsamico invecchiato, rucola, parmigiano**

*Grilled sirloin steak, aged balsamic vinegar, rocket salad, parmesan cheese*  
扒西冷扒，特級葡萄黑醋，火箭菜沙律，巴馬臣芝士

**MEAT AT HK\$ 378**

**DOLCI/DESSERT/**

**Souffle al cioccolato, gelato al cocco**  
*Chocolat soufflé and coconut ice cream*  
朱古力梳乎厘配椰子雪糕

**Tartella di mele, carote e rapa, gelato al limone, salsa al pistacchio**  
*Apple, carrot and beetroot tart with lemon ice cream, pistachio sauce*  
蘋果，甘筍及紅菜頭他他配檸檬雪糕，開心果仁汁

**Torta all'arancia, mousse di mascarpone, gelato alla fragola**  
*Orange cake, mascarpone mousse, strawberry ice cream and candied lemon*  
香橙蛋糕，芝士慕絲，紅草莓雪糕及蜜餞檸檬

**DESSERTS AT HK\$: 98**

## ANTIPASTI/APPETIZERS/前菜

### **Cappesante di Hokkaido, insalata di panzanella, gelatine di cetrioli**

*Hokkaido scallops, panzanella salad and cucumber gelatine*

北海道帶子，Panzanella 沙律及青瓜啫喱

### **Carpaccio di rapa, gorgonzola, balsamico, noci caramellate**

*Beetroot carpaccio, blue cheese, balsamic dressing, caramelized walnut*

紅菜頭薄片，藍芝士，葡萄黑醋汁，焦糖合桃

### **Scampo scottato, finocchi, crema di patate**

*Pan fried langoustine, fennel, and potato cream*

香煎小龍蝦，小茴香及馬鈴薯忌廉

### **Quaglia avvolta al guanciale, verza, fagioli zolfini salsa al prosecco**

*Roasted quail wrapped with pork cheek, cabbage and zolfini beans, prosecco wine sauce*

燒鵪鶉包豬面頰肉，椰菜及 Zolfini 豆，香檳白酒汁

**APPETIZERS AT HK\$: 258**

## ZUPPE/SOUP/湯

### **Zuppa di ceci, polipo e pomodorini arrosto**

*Chickpeas cream soup with roasted octopus and roasted cherry tomatoes*

鷹咀豆忌廉湯配燒鱈魚及燒蕃茄

### **Il classico minestrone alla Genovese**

*The classic minestrone from Genova with basil Pesto*

基諾維斯雜菜素湯

**SOUPS AT HK\$: 118**

All prices are subject to 10% service charge  
以上價格需另加一服務費

## PASTA /意大利飯

### **Ravioli al ripieno di gamberi e asparagi, salsa allo zafferano, cozze**

*Home made ravioli stuffed with prawns and asparagus, saffron sauce and mussels*

自家制雲吞釀建蝦及蘆筍，藏紅花汁及青口

### **Gnocchi di patate e zucca, gorgonzola, peperoni**

*Potato and pumpkin gnocchi with gorgonzola cheese, bell pepper*

南瓜馬鈴薯丸配藍芝士汁，燈籠椒

### **Mezzi paccheri Mancini, ragu di piccione, pecorino di fossa, fave**

*Mezzi paccheri Mancini with pigeon ragout, pecorino di fossa cheese and broad beans*

大通粉配鴿子肉，佩科里諾芝士及蠶豆

### **Tagliolini al nero con ragu' d'astice**

*Home made black ink tagliolini with lobster ragout*

自家制墨汁幼麵配龍蝦肉粒

**PASTA AT HK\$: 278**

## PIZZA/薄餅

### **Pizza con porchetta, pomodorini, mozzarella di bufala, pesto**

*White pizza, porchetta, fresh tomatoes, buffalo mozzarella, basil pesto*

烤豬肉鮮蕃茄水牛芝士羅勒醬薄餅

### **Pizza, speck, scamorza, funghi, tartufo nero fresco**

*White pizza, smoked ham, scamorza cheese, mushroom, black truffle*

意大利燻火腿薄餅配燻芝士雜菌及黑松露

### **Pizza Prosciutto di Parma, rucola, Parmigiano a scaglie**

*Tomato, Parma ham, mozzarella, parmesan, rocket salad*

巴馬火腿薄餅配火箭菜，蕃茄芝士及巴馬臣芝士片

### **Pizza ai frutti di mare, asparagi, bufala**

*Assorted seafood, green asparagus, buffalo mozzarella*

雜海鮮，青露筍，水牛芝士薄餅

**PIZZA AT HK\$: 258**

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# **GUEST CHEF COSIMO TADDEI**

## **SET LUNCH**

### **ANTIPASTI BUFFET**

Chickpeas cream soup with roasted octopus and cherry tomatoes

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### **SOUP OF THE DAY**

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### **MAIN COURSES**

Home made ravioli stuffed with prawns and asparagus, saffron sauce and mussels

or

Pan fried sea bass, "pappa al pomodoro", sautéed spinach and garlic sauce

or

Grilled sirloin steak, aged balsamic vinegar, rocket salad, parmesan cheese

or

Pizza with Italian cooked ham, mushrooms and black olives

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### **OSTERIA'S DESSERT BUFFET**

4 Courses Set Menu

**\$288**

*Osteria*  
RISTORANTE ITALIANO

*Prices are subject to 10% service charge*

# **GUEST CHEF COSIMO TADDEI**

## **SET DINNER**

### **ANTIPASTI BUFFET**

Appetiser Buffet

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### **ZUPPA DI CECI, POLIPO E POMODORINI ARROSTO**

Chickpeas cream soup with roasted octopus and roasted cherry tomatoes

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### **UN PIATTO A SCELTA TRA LA SELEZIONE ALLA CARTA**

Spaghetti Mancini with prawns, scallops, Italian brandy reduction

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### **TORTA ALL'ARANCIA, MOUSSE DI MASCARPONE, GELATO ALLA FRAGOLA**

Carnaroli risotto, slow cooked lobster, peas, crustacean sauce

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### **CAFFÈ O TÈ**

Coffee or Tea

\$588 Choosing Pasta as a Main Course

\$688 Choosing Fish or Meat as a Main Course

**Osteria**  
RISTORANTE ITALIANO

*Prices are subject to 10% service charge*