









casa

A LA CARTE MENU 單點菜單

antipasti 前菜








- SOURDOUGH & pistachio butter**  45
酸種麵包 & 開心果奶油
- PICKLED BEETROOT SALAD**, orange, pistachio, yoghurt, rocket   76
醃紅菜頭沙律, 香橙、開心果、乳酪、火箭菜
- CHERRY TOMATOES SALAD**, sundried tomatoes, mixed greens    76
櫻桃番茄沙律, 半曬乾番茄、混合蔬菜
- CRISPY POLENTA**, corn, tomato aioli, parmigiano, pistachio     85
香脆粟米糕, 粟米、番茄蒜泥蛋黃醬、帕馬森芝士、開心果
- CHICKEN LIVER FOCACCIA**, port wine, pickled onion, pancetta, cocoa, orange zest  95
雞肝醬多士, 波特酒、醃洋蔥、義式煙肉、可可、橙皮
- KOHLRABI FETTUCINI**, green apple, greek yoghurt, pomegranate   128
青蘋果球莖甘藍「闊條麵」, 青蘋果、希臘乳酪、石榴籽
- BURRATA & STRAWBERRIES**, baked strawberries, pine nuts, balsamic vinegar     138
意大利半軟芝士伴士多啤梨, 焗士多啤梨、松子、黑醋
- BURRATA & PARMA HAM**, San Daniele 24months, sundried tomato, rocket, balsamic   148
意大利半軟芝士伴帕爾馬火腿, 半曬乾番茄、火箭菜、黑醋
- CLAMS**, kaffir oil, charred carrot broth, nut puree, paprika   138
濃湯煮蜆, 香茅油、炭烤蘿蔔湯、堅果泥、紅椒粉
- OCTOPUS CARPACCIO**, basil aioli, tomato coulis, pancetta, rocket   168
八爪魚薄片, 羅勒蒜泥蛋黃醬、發酵番茄、義式煙肉、火箭菜

handmade pasta 手工意粉

- TOMATO GARLIC & CHILI AGLIO E OLIO**, sliced garlic, sundried tomatoes, tagliatelle   138
番茄蒜香辣椒橄欖油麵, 半曬乾番茄、闊扁意粉
- SICHUAN PEPPER CARBONARA**, pappardelle, guanciale, parmigiano, egg yolk  168
川椒卡邦尼寬帶麵, 義式豬頰肉、帕馬森芝士、蛋黃
- OXCHEEK PAPPARDELLE**, port wine, bell pepper, parmigiano, parsley   178
牛頰肉寬帶麵, 波特酒、甜椒、帕馬森芝士、歐芹
- SHORT RIB AGNOLOTTI IN CONSOMME**, caramelised onion, thyme  188
牛小排餃子清湯, 焦糖洋蔥、百里香
- MORELS PAPPARDELLE**, cream, port wine, parmigiano, cocoa    188
羊肚菌忌廉寬帶麵, 奶油、波特酒、帕馬森芝士、可可
- SHELLFISH TAGLIATELLE**, tiger prawns, blue crab, datterino tomatoes, parsley  198
甲殼海鮮闊扁意粉, 虎蝦、藍蟹、番茄、歐芹油

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 - Vegetarian 素食  - Maybe Spicy 可能含辣  - Nuts 堅果  - Cheese 芝士  - Alcohol 酒精  - Lactose Free 無乳糖  - Gluten Free 無麩質

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risoni 米型意粉

- MORELS**, port wine, parmigiano, cream, cocoa 🌿 🧀 🍷 188
羊肚菌, 波特酒、帕馬森芝士、奶油、可可
- OCTOPUS**, garlic, parmigiano, pickled fennel, potato, paprika, vin jaune 🌶️ 🧀 🍷 198
慢煮八爪魚, 蒜片、帕馬森芝士、醃茴香、黃酒、馬鈴薯、紅椒粉
- BLACK COD**, bottarga, vin jaune, pickled fennel, lemon 🍷 🧀 228
阿拉斯加黑鱈魚, 烏魚子、黃酒、醃茴香、檸檬
- RED PRAWN TARTARE & STRAWBERRY RISONI**, parmigiano, basil, pine nuts, prawn oil 🧀 🥜 238
紅蝦韃鞞伴草莓, 帕馬森芝士、羅勒、松子、紅蝦油
- KUMO OYSTER**, cocoa shells, parmigiano, basil oil, cream, seaweed powder 🧀 258
熊本蠔, 手工蠔殼、帕馬森芝士、羅勒油、奶油、海帶粉
(6 sets available each day) (每日限量6份)

mains 主菜

- EGGPLANT CAPONATA**, fried duck egg, shoestring fries, olives, tomatoes 🌿 🍷 🍷 178
西西里燉茄子燉菜, 煎鴨蛋、鞋帶薯條
- HONEY GLAZED SPRING CHICKEN**, mushrooms, spinach, jus 🍷 🍷 Half **158** | Whole **245**
蜜糖烤春雞配三色菇, 蘑菇、菠菜、雞汁
- LAMB RACK**, 3 bones, chimichuri emulsion, potato, coffee maple jus 🍷 🍷 🌶️ 🍷 308
香烤羊架, 3支骨, 阿根廷青醬, 馬鈴薯, 咖啡楓糖肉汁
- 24HR SHORT RIB**, horseradish cream, butter mash, cocoa jus 🍷 50Z **198** | 80Z **248** | 150Z **398**
24小時慢燉牛小排, 辣根奶油, 牛油薯蓉, 可可肉汁
- BLACK COD ACQUA PAZZA**, seafood broth, clams, fregola, garlic, datterino, olives 🍷 288
高湯煮黑鱈魚, 海鮮, 沙白蜆, 珍珠麵, 蒜片, 車厘茄

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sides 小菜








- MASHED POTATO**, butter  **188**
香滑薯蓉, 牛油
- FRIES**, tomato ketchup   **95**
薯條, 茄汁
- PICKLED BEETROOT SALAD**, orange, pistachio, yoghurt, rocket  **Half 76 | Full 128**
醃漬紅菜頭沙律, 香橙, 開心果, 乳酪, 火箭菜
- CHERRY TOMATOES SALAD**, sundried tomatoes, mixed greens   **Half 76 | Full 128**
車厘茄配青菜沙律, 半曬乾番茄, 混合蔬菜

desserts 甜品

- TOFU PANNA COTTA**, cream, red sugar, soy sauce caramel  **68**
豆腐奶凍, 奶油, 紅糖, 醬油焦糖
- AFFOGATO**, french vanilla soft gelato, espresso  **58**
濃縮咖啡淹沒雪糕, 法式雲呢拿軟雪糕
- STRAWBERRY SUNDAE**, french vanilla soft gelato, baked strawberries, mixed nuts   **68**
士多啤梨 新地雪糕, 法式雲呢拿軟雪糕, 焗士多啤梨, 堅果
- CHOCOLATE & HONEYCOMB SUNDAE**, french vanilla soft gelato, chocolate sauce  **68**
朱古力 & 蜂蜜脆 新地雪糕, 法式雲呢拿軟雪糕, 手工朱古力汁
- TIRAMISU**, mascarpone, amaretto, espresso   **88**
提拉米蘇, 馬斯卡芝士, 杏仁酒, 濃縮咖啡

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