

SHARING SET MENU

THIS SET MENU REQUIRES PARTICIPATION OF THE ENTIRE TABLE

SMALL PLATES (CHOOSE 2)

OCTOPUS CARPACCIO

八爪魚薄片配意式煙肉及醃紅蔥頭
PANCETTA CHIPS, PICKLED RED ONION, BASIL AIOLI

SCALLOP CARPACCIO

北海道帶子配菠蘿、柚子及龍鬚菜
HOKKAIDO SCALLOP, PINEAPPLE, YUZU, OGNORI

BURRATA 布拉塔芝士

SEMI-DRIED DATTERINO, FERMENTED TOMATO COULIS

PICKLED BEETROOT & ORANGE SALAD

醃漬紅菜頭香橙沙律
GREEK YOGHURT, ORANGE, ROCKET, HONEY, PISTACHIO

CLAMS 風味煮蜆

FRESH CLAMS, WHITE WINE, CREAM, SMOKED PAPRIKA

PASTA (CHOOSE 2)

CASA CARBONARA PAPPARDELLE

招牌卡邦尼寬帶麵
GUANCIALE, HOUSE PEPPERCORN MIX, EGG YOLK, PARMIGIANO

DUCK RAGU PAPPARDELLE

鴨肉肉醬雞肝寬帶麵
BRAISED DUCK, CHICKEN LIVER, VIN JAUNE, PARMIGIANO

SUNDRIED TOMATO & PESTO TAGLIATELLE

意大利青醬生曬番茄扁麵條
HOMEMADE PESTO, SUNDRIED TOMATOES, PARMIGIANO

SEAFOOD TAGLIATELLE 海鮮扁麵條

PRAWN, SQUID, SEMI-DRIED DATTERINO, ZUCCHINI

CREAM OF MORELS PAPPARDELLE

羊肚菌忌廉寬帶麵
GLAZED MORELS MUSHROOM, CREAM, PARMIGIANO

LOBSTER TAGLIATELLE (+\$15 P.P.)

波士頓龍蝦扁麵條
BOSTON LOBSTER, CHERRY TOMATO, PARSLEY, LEMON ZEST

MAIN (CHOOSE 2)

BAKED RICOTTA

香烤鄉村芝士佐蘑菇配酸種麵包
CONFIT GARLIC, MUSHROOMS, PARMIGIANO, PAPRIKA, SOURDOUGH

SPRING CHICKEN 意式焗春雞

ITALIAN SPRING CHICKEN (HALF), ROAST MUSHROOMS, SPINACH

BRAISED OX CHEEK 燴牛面頰配薯蓉

GRAIN-FED OX CHEEK, BEEF JUS, ORANGE ZEST, MASHED POTATO

CRISPY SCALE TILEFISH 脆皮鱗片魚

FISH BROTH EMULSION, ORANGE, TOMATO, BASIL OIL, ZUCCHINI

PRIME STRIPLOIN TAGLIATA

美國頂級USDA PRIME西冷扒配薯菜
USDA PRIME STRIPLOIN 8OZ, BEEF JUS, MASHED POTATO, GARDEN SALAD

LAMB RACK (+\$10 P.P.)

紐西蘭羊架伴馬德拉醬
GRASS-FED NZ LAMB, GREEN PEPPERCORN AND MADEIRA SAUCE, SPICED ROAST POTATOES

DESSERTS (CHOOSE 1)

TOFU PANNA COTTA

秘製豆腐奶凍
FRESH TOFU, VANILLA BEAN, RED SUGAR, LIGHT SOY SAUCE

OR

TIRAMISU 提拉米蘇

MASCARPONE, ESPRESSO, AMARETTO, KAHLUA, COCOA POWDER

HK\$ 468 PER PERSON

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

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