



PASTA & VINO

An evening of homemade pasta and Italian wines

澳門元 **388** 每位
M O P per person

with a glass of sparkling, red or white wine

APPETIZERS

羅馬風烤麵包片 ROMAN-STYLE BRUSCHETTA

炭烤酸種麵包 | 櫻桃番茄 | 水牛芝士忌廉 | 意大利黑醋 | 羅勒
Grilled Sourdough | Cherry Tomatoes | Buffalo Cream
Balsamic Glaze | Basil

MAIN COURSE

手切結他意粉 CHITARRA-CUT SPAGHETTONI

慢燉烤鴨肉醬 | 西蘭花苗 | 鵝肝 | 烤腰果
Roasted Braised Duck | Broccolini
Foie Gras | Toasted Cashews

or

手工小貝殼麵 HOMEMADE CAVATELLI

意大利小貝殼麵 | 紅蝦醬汁 | 魷魚 | 羅勒 | 番茄
Semolina Cavatelli | Red Prawn Sauce | Calamari
Basil | Tomatoes

or

曼托瓦手工意粉餃 MANTUAN CASONCELLI

傳統餡料：烤南瓜 | 杏仁甜酒
佐以焦香牛油、意式煙肉、帕馬森芝士及鼠尾草
Traditional Stuffed Pasta : Roasted Pumpkin | Amaretti
served with Brown Butter & Pancetta, Parmesan & Sage

DOLCE

意式蘋果蛋糕 TORTA DI MELE

雲呢拿雪糕 | 溫熱雪利酒沙巴翁
Vanilla Ice Cream | Warm Sherry Zabaglione

所有價格以澳門元計算，另加10%服務費。 Price is 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.