

## Appetizers & Soup

### 前菜及汤

<b>Scampi Carpaccio</b> 海螯虾生薄片	388
orange cream, green apple, celery, sea urchin 柑橘酱、青苹果、西芹、海胆	
<b>Roasted Duck Foie Gras</b> 烤鸭肝	388
cardoncelli mushroom, mushroom emulsion, Melanosporum black truffle 炒 cardoncelli 野生菌、蘑菇汁、Melanosporum 黑松露	
<b>Wagyu Shoulder Cut</b> 和牛肩肉	398
winter vegetables, truffle compote, Melanosporum black truffle 蔬菜、黑松露酱汁、Melanosporum 黑松露	
<b>Hokkaido King Crab</b> 北海道帝王蟹	428
fennel emulsion, Amalfi lemon, imperial oscietra caviar 茴香花酱汁、阿玛尔菲柠檬、意大利 imperial oscietra 鱼子酱	
<b>Classic Consommé</b> 传统清汤	268
veal & ham tortellini 牛仔柳及火腿意大利馄饨	

## Fresh Homemade Pasta & Risotto

### 新鲜自家手制意大利面及意大利饭

<b>Burrata Cheese Ravioli</b> 水牛芝士意大利饺	268
black olive, eggplant sauce, cherry tomato, basil 黑橄榄、茄子酱汁、车厘茄及罗勒	
<b>Cavatelli</b> 贝壳粉	388
shellfish ragout, fresh herbs, sea urchin 贝类海鲜汤汁、新鲜香草、海胆	
<b>Artisanal Spaghetti</b> 意大利面	388
turnip tops, marinated red prawn 萝卜苗、腌制红虾	
<b>"Acquerello" Risotto</b> 意大利烩饭	388
saffron, wagyu beef tongue 番红花、和牛牛舌	
<b>"Napolitan Ragù" Pappardelle</b> 拿波里肉酱面	398
tomato sauce, wagyu beef, iberico pork 蕃茄汁、和牛及伊比利亚黑尾猪肉	

*All prices in MOP are subject to 10% service charge*  
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