



ANTIPASTI

風味前菜

意廊招牌八爪魚沙律



mop

238

澳大利亞八爪魚、醃乾蔥、薯仔、番茄、香草醬汁

Insalata di Polpo

Fremont octopus, pickled shallots, potato, tomato, salmoriglio

意式生牛肉薄片



218

澳洲牛柳、醃蘑菇、帕瑪森芝士、火箭菜

Carpaccio di Manzo

Australian beef tenderloin, pickled mushrooms, Parmigiano Reggiano, arugula

布袋水牛芝士沙律



158

鮮布袋芝士、番茄、羅勒、意大利黑醋汁

Insalata Caprese

Burrata cheese, tomato, basil, balsamic vinaigrette

意式牛肝菌炸飯糰

158

牛肝菌、意大利飯、意大利香菜、坎帕尼亞水牛奶芝士、帕瑪森芝士、牛肝菌醬

Porcini Arancini

Porcini mushroom, risotto, parsley, Mozzarella di bufala, Parmigiano Reggiano, Porcini dip

油甘魚生魚片沙律

208

油甘魚、茴香、水瓜榴果、黃金辣椒、羊齒生菜、生薑油醋汁

Insalata di Ricciola

Amberjack, fennel, caper berry, pepperoncino, mache, ginger vinaigrette

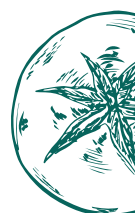
意式蟹肉沙律

218

蟹肉、牛油生菜、羊齒生菜、火箭菜、三文魚籽、蝦籽、青蘋果油醋汁

Insalata di Granchio

Crab meat, butter lettuce, mache, arugula, salmon roe, shrimp roe, green apple vinaigrette



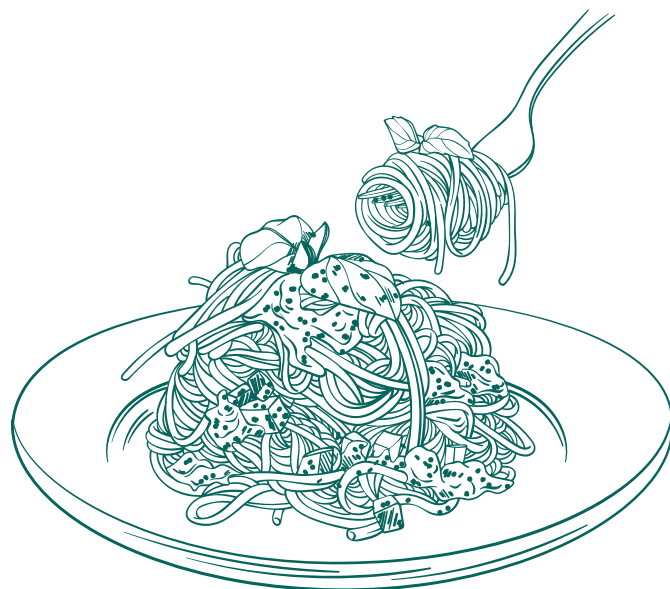
如有任何食物過敏，請在點餐前告知您的服務員。

Before placing your order, please inform your server if a person in your party has a food allergy.

所有價目以澳門幣計算及需另加10%服務費。All prices are in MOP and subject to a 10% service charge.

HOMEMADE PASTA

手工自製
意大利麵



細膩的麵粉從網篩中緩緩灑下，混合蛋液成團，經過揉捏，反覆折疊，經典的切割與塑形，再到分秒不差的精準烹煮時間以達到最好的口感，盡顯手工意大利麵的優雅藝術氣息。

The flour is sifted, the dough kneaded, rolled, folded and cut into shapes, made fresh daily to order and cooked in just a matter of minutes, with the mouth-watering transformation, this is the art of Italian homemade pasta in our kitchen. We craft our pasta with equal part love and passion, and we hope our guests feel it in each al dente bite of our saucy classics. Buon Appetito!



貴妃蟹與藍蝦意大利捲麵  mop 268

貴妃蟹、藍蝦、蟹肉汁、番茄、辣椒

Casareccie con Gamberi e Granchio

Spanner crab, blue prawn, crab bisque, tomato, chili

香蒜蛤蜊扁麵  228

蛤蜊、蒜、辣椒、意大利香菜、白葡萄酒

Fettuccine alle Vongole

Clams, garlic, chili, parsley, white wine

「主廚」意大利千層麵  198

慢煮肉醬、白醬、帕瑪森芝士

Chef's Lasagna

Meat ragu, bechamel, Parmigiano Reggiano

經典番茄意大利麵  178

聖馬札諾番茄、櫻桃茄、帕瑪森芝士、羅勒

Spaghettoni al Pomodoro

San Marzano tomato, cherry tomato, Parmigiano Reggiano, basil

傳統辣肉醬香腸長通粉 208

風乾豬臉頰肉、香辣肉醬香腸、煙燻番茄、紅洋蔥、絲翠奇亞芝士、辣椒

Rigatoni all' Nduja

Guanciale, spicy Nduja sausage, smoked tomato, red onion, stracciatella, chili

慢煮肉醬扁寬麵 218

慢煮肉醬、聖馬札諾番茄醬、羅馬綿羊奶芝士

Pappardelle alla Bolognese

Meat ragu, San Marzano tomato sauce, Pecorino Romano

意式南瓜餃子 228

香煎帶子、豬臉頰肉、意大利黑醋醬、辣肉腸油、檸檬鼠尾草牛油汁

Tortellini di Zucca

Pan-seared scallops, guanciale, balsamic reduction, chorizo oil, lemon sage butter sauce

意大利飯 RISOTTO

烏魚子意大利飯 228

烏魚子、西西里鯷魚、魷魚、茴香、瑪斯卡邦尼芝士、帕瑪森芝士、海鮮湯

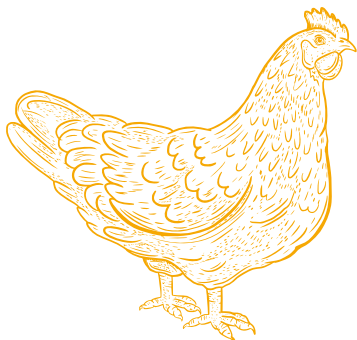
Risotto alle Uova di Muggnaio

Mullet roe, Sicilian anchovy, squid, fennel, mascarpone, Parmigiano Reggiano, seafood broth



SECOND

主菜



陸地風味

FROM THE LAND



意式迷迭香烤雞 (需時四十分鐘)



原隻三黃雞、雞肉汁

Pollo "Spatchcock" allo Spiedo (Please allow 40 minutes preparation time)

Whole yellow chicken, chicken jus

mop

298

紐西蘭帶骨羊排

4骨羊排、西西里蒜頭、羊肉汁

Costoletta di Agnello

4-bone rack of lamb, Sicilian garlic, lamb jus

498

穀飼澳洲肉眼排

300克牛排、西西里蒜頭、牛肉汁

Costata di Manzo

300g Ribeye, Sicilian garlic, beef jus

588

自選配菜一款

Choice of one contorni

番茄芝士焗牛仔排

麵包碎裹法索里牛仔排、聖馬札諾番茄醬、坎帕尼亞水牛奶芝士

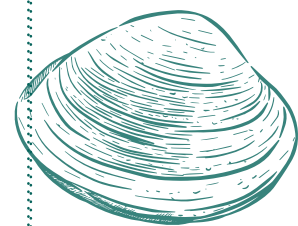
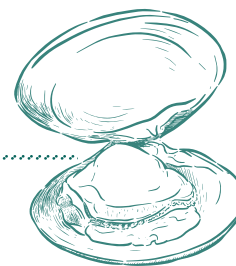
Veal Parmigiana

Breaded Fassone veal chop, San Marzano tomato sauce, mozzarella di bufala

468

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海洋風味 FROM THE SEA



香蒜炒蛤蜊



蛤蜊、蒜、聖馬札諾番茄醬、辣椒、白葡萄酒

Saute di Vongole

Clams, garlic, San Marzano tomato sauce, chili, white wine

mop
288

意式釀魷魚

魷魚、意式豬肉腸、西西里鯷魚、麵包糠、檸檬、意大利香菜、烤車厘茄醬

Calamari Ripieni

Squid, Italian sausage, Sicilian anchovy, bread crumbs, lemon, parsley, roasted cherry tomato sauce

188

香烤海鱸魚柳

海鱸魚柳、櫻桃茄、紅洋蔥、牛至、橄欖油

Filletto di Spigola

Sea bass fillet, cherry tomato, red onion, oregano, olive oil

238

烤焗鱈魚

鱈魚、普塔內斯卡醬汁

Merluzzo al Forno

Cod fish, putanesca sauce

268



CONTORNI 配菜



黑松露薯泥



黑松露、薯仔、牛油、牛奶

Pure di Patate al Tartufo nero

Black truffle, mashed potato, butter, milk

mop
98

風乾豬臉頰肉烤薯仔

黃金薯、迷迭香、豬臉頰肉、帕瑪森芝士

Patate e Guanciale

Fingerling potatoes, rosemary, guanciale, Parmigiano Reggiano

98

椰菜花



炸椰菜花、香草、蒜油、帕瑪森芝士

Cavolfiore

Fried cauliflower, herb, garlic oil, Parmigiano Reggiano

98

西蘭苔



炒西蘭苔、蒜、橄欖油、辣椒

Broccolini

Sautéed broccolini, garlic, olive oil, chili

mop
98

烤意式風味時蔬



茄子、意大利青瓜、雞髀菇、牛至、羅勒青醬、松子

Vegetali alla Griglia

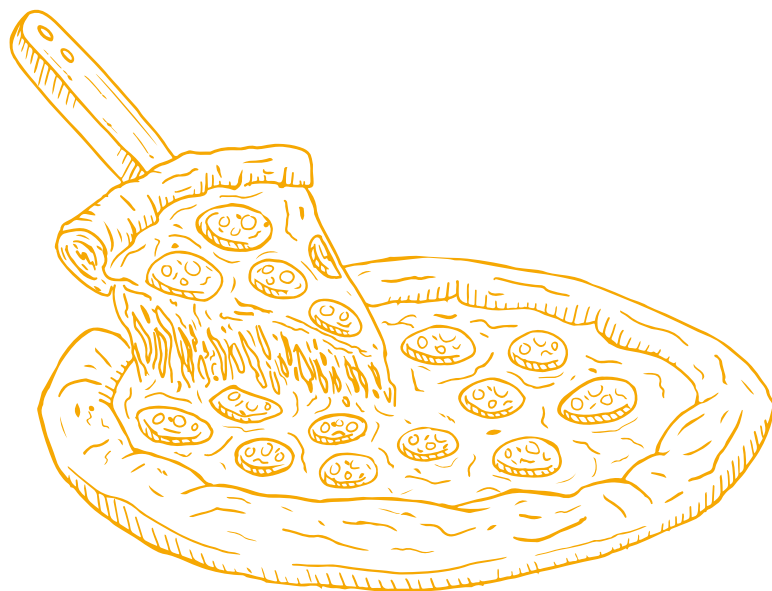
Eggplant, zucchini, abalone mushroom, oregano, pesto sauce, pine nuts

98



PIZZA ROMANA

羅馬式披薩



羅馬風味手工披薩的麵團，以兩款來自意大利的穀物麵粉調和而成，加入酵母麵種揉製，經歷漫長的48小時低溫熟成發酵後，被送入柔和的爐火烘烤，形成特有的輕盈香脆。

The Roman style pizza dough is created with a two-grain flour mixed with an Italian preferment. After at least 48 hours of slow maturation, the dough is hand-kneaded and baked until the dough is transformed into a thin, ethereal golden crust.





湖畔海鮮披薩

mop
228

坎帕尼亞水牛奶芝士、蝦、帶子、油浸櫻桃茄、蘑菇、海藻醬

Lakeside

Mozzarella di bufala, prawn, scallop, cherry tomato confit,
mushroom, seaweed sauce

國王火腿披薩

198

聖馬札諾番茄、古拉泰勒火腿、絲翠奇亞芝士、羅勒

Culatello

San Marzano tomato, Culatello di Zibello, stracciatella, basil

四式芝士披薩

158

坎帕尼亞水牛奶芝士、古貢佐拉藍芝士、塔雷吉歐牛奶芝士、
帕瑪森芝士、核桃、蜂蜜

Quattro Formaggi

Mozzarella di bufala, Gorgonzola, Taleggio, Parmigiano Reggiano, walnuts, honey

瑪格麗特皇后披薩

148

聖馬札諾番茄醬、坎帕尼亞水牛奶芝士、橄欖油、羅勒

Margherita

San Marzano tomato sauce, mozzarella di bufala, olive oil, basil

意大利風乾牛肉披薩

158

坎帕尼亞水牛奶芝士、風乾牛肉、火箭菜、帕瑪森芝士醬

Valtellina

Mozzarella di bufala, bresaola, arugula, Parmigiano Reggiano sauce

意式火腿披薩

188

熟火腿、蘑菇、雅枝竹、水欖、聖馬札諾番茄、馬蘇里拉芝士

Capricciosa

Cooked ham, mushrooms, artichokes, olives, San Marzano tomato, mozzarella

特選意式辛辣披薩

188

香辣莎樂美腸、香辣肉醬香腸、紅洋蔥、牛至、聖馬札諾番茄、馬蘇里拉芝士

Pepperoni

Spicy salami, Nduja, red onion, oregano, San Marzano tomato, mozzarella

意大利牛肉丸披薩

188

牛肉丸、牛肉丸醬、乳清芝士、馬蘇里拉芝士、帕瑪森芝士

Polpetta

Meatball, meatball sauce, ricotta, mozzarella, Parmigiano Reggiano

烤餃子夾心披薩

188

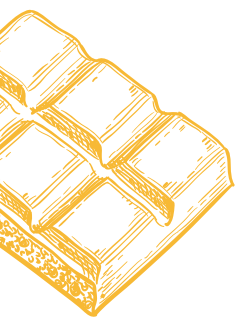
坎帕尼亞水牛奶芝士、香辣莎樂美腸、帕瑪森芝士、羅勒

Baked Calzone

Mozzarella di bufala, spicy salami, Parmigiano Reggiano, basil

DOLCI

意式甜點



榛子朱古力枕頭披薩



mop

188

朱古力醬、烤榛子、糖霜、香草雪糕

Nutella Pillow

Nutella, roasted hazelnuts, icing sugar, vanilla ice cream

意廊招牌朱古力熔岩蛋糕



138

意大利70%可可朱古力、脆脆白咖啡雪糕、杏仁糖粉

Tortino al Cioccolato

Amedei 70% cocoa dark chocolate, crumble white ristretto ice cream, almond streusel

千層酥

118

香草奶油、焦糖

Millefoglie

Vanilla cream and caramel

意大利提拉米蘇

98

瑪斯卡邦芝士、濃縮咖啡、自製手指餅

Tiramisu

Mascarpone cheese, espresso, homemade ladyfingers

意式奶凍

香草籽、柑橘、草莓、杏仁脆脆

Panna Cotta

Vanilla bean, citrus, strawberry, crispy almond

mop
98

覆盆子奶油蛋糕

覆盆子、香草奶油、海綿蛋糕

Torta al Lampone

Raspberry, vanilla cream, sponge cake

98

多層朱古力蛋糕

70%黑濃朱古力甘納許奶油

Multistrato Chocolate cake

Intenso Guanaja 70% chocolate ganache cream

98

自家製雪糕 (每球)

香草、朱古力、海鹽焦糖

Gelati (per scoop)

Vanilla, chocolate, salted caramel

38

自家製雪葩 (每球)

覆盆子、羅勒、阿瑪菲檸檬

Sorbetti (per scoop)

Raspberry, basil, Amalfi lemon

38

