



Marco Pacetta

Executive Chef
行政總廚

Chef Marco inherited his passion for heartfelt Italian cooking from his grandmother in Naples. His career took him through the kitchens of Paris and the spice markets of Bali, training under Michelin-starred masters Davide Palluda and Guy Savoy. Through his travels, he developed a signature style that blends Southern Italian traditions with global inspiration.

At Sole e Mare, he infuses each dish with his philosophy of "market-fresh ingredients, authentic flavors, and the warm conviviality of an Italian family meal, "bringing a taste of true Italian hospitality to Macau.

生於那不勒斯的 Marco，自幼隨祖母習得家傳料理精髓，
後師從米芝蓮名廚 Davide Palluda 與 Guy Savoy。

從巴黎到峇厘島的環球烹飪旅程，成就了他融合南意傳統與國際視野的獨特風格。

在蔚藍夏日，他以「新鮮食材、本味彰顯、分享之悅，讓您如歸家中」為理念，
打造充滿靈魂的意式佳餚。

SALUMI E GNOCCHO FRITTO EMILIANO

MOP 228

意大利風乾火腿拼盤

Our selection of cold cuts with freshly fried dough
精選意大利凍肉拼盤配愛美利亞手工炸麵糰



PROSCIUTTO DI PATA NEGRA

帕塔尼格拉火腿配蜜瓜陳醋

Hand sliced Spanish Pata Negra with sweet melon
and 12 years aged traditional balsamic vinegar
手切西班牙黑毛豬火腿伴蜜瓜及傳統陳醋

MOP 208

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.

所有價格須另加10%服務費 | All prices are subject to a 10% service charge



CARPACCIO DI MANZO

MOP 238

🌸 生牛肉薄切

Beef carpaccio with mushroom vinaigrette
and Madeira marinated foie gras
生牛肉薄切配蘑菇醋汁及醃製鵝肝

POLPO ALLA GRIGLIA

MOP 258

燒八爪魚

Grilled octopus, fried spicy Soppresata, light hummus cream
and white balsamic vinaigrette
炭燒八爪魚伴維羅納腸、鷹嘴豆忌廉及意大利白醋汁

TARTARE DI TONNO

MOP 238

藍鰭吞拿魚他他

Bluefin tuna tartare with tonnato sauce
and grilled artichokes
藍鰭吞拿魚他他伴吞拿魚醬及烤雅枝竹



SELEZIONE DI FORMAGGI

MOP 218

意大利芝士拼盤

Selection of hard and soft Italian cheeses
served with condiments, honey and grape molasses
精選意大利芝士伴配料、蜂蜜及葡萄糖漿



CRUDO DI RICCIOLA

MOP 218

🍊 手切油甘魚刺身配柑橘辣汁

Hand sliced Amberjack with citrus dressing, celery, coriander and chili

手切油甘魚刺身配柑橘汁、西芹、芫茜及辣椒



FRITTO MISTO DI MARE

MOP 208

精選炸海鮮

Deep-fried seafood and vegetable, selection with garlic and spicy tomato dips

炸海鮮伴蒜蓉香辣番茄醬

INSALATA CAPRESE

🍅 布袋水牛芝士沙律

Burrata cheese, tomato, basil, basil seed and balsamic dressing
鮮布袋芝士、番茄、羅勒、羅勒籽及意大利黑醋汁

MOP 168



CACIO E PERE

MOP 168

🍷 羅馬式香梨芝士沙律

Baby spinach, pears and caramelized walnut
with choice of shaved sweet buffalo blue cheese
or hard sheep ricotta

嫩菠菜、香梨粒及焦糖合桃
可選水牛奶藍芝士或瑞可塔芝士

INSALATA VERDE

MOP 98

雜錦時蔬沙律

Mixed green salad with heirloom vegetable and lemon thyme vinaigrette
雜錦時令蔬菜配檸檬百里香醋汁

INSALATA CESARE

MOP 178

凱撒沙律

Baby Romaine lettuce, Caesar dressing and shaved Parmigiano
with choice of grilled chicken or grilled Sicilian red prawns

羅馬生菜配凱撒醬及巴馬臣芝士碎
可選烤雞或西西里紅蝦

TORTELLINI IN BRODO

MOP 198

🌸 意式雲吞清湯

Pork dumplings in beef and capon consommé, grated nutmeg
豬肉雲吞配鮮磨豆蔻牛肉雞清湯



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ZUPPA DI COZZE

MOP 208

🌸 辣味青口海鮮湯

Spicy Neapolitan mussel soup with Sanremo purple prawns, clams and octopus, grilled sourdough with chili oil

拿坡里風味辣青口湯配聖雷莫鮮蝦、海蜆、八爪魚、香烤酸種麵包及辣椒油

MINISTRONE ALLA GENOVESE

MOP 138

香草蔬菜濃湯

Fresh vegetables minestrone with beans, barley and basil pesto sauce

新鮮蔬菜濃湯配豆及香蒜青醬

ZUPPA DI PORCINI

MOP 158

牛肝菌濃湯

Porcini mushroom soup with stracciatella cheese, mushroom "Trifolati" and black truffle

牛肝菌蘑菇湯配絲翠奇亞芝士、炒蘑菇及黑松露



PACCHERI ALLO SCARPARELLO

MOP 188

水管麵配茄子番茄醬

Paccheri with San Marzano tomato sauce,
Parmigiano and Romano cheese, basil cream,
sundried cherry tomatoes and fried baby eggplant
水管麵配聖馬札諾番茄醬、巴馬臣芝士及羅馬綿羊奶芝士、羅勒忌廉、
車厘茄及烤嫩茄子

CAPELLI D'ANGELO E ASTICE

MOP 308

天使麵配加拿大龍蝦

Angel hair with Canadian lobster in spicy tomato sauce,
parsley puree and samphire
天使麵配辣茄醬、加拿大龍蝦及海蘆筍



TAGLIOLINI, SCAMPI, VONGOLE E BOTTARGA

MOP 278

✿ 手工扁幼麵配蜆肉魚子

Handmade fresh tagliolini with white wine sauce, Norwegian langoustine, clams and Sardinian Bottarga

新鮮手工扁幼麵配白酒汁、挪威海螯蝦、蜆肉及撒丁島魚子

FETTUCCHINE AL TARTUFO

MOP 218

黑松露闊條麵

Handmade fresh fettuccine tossed in Parmigiano wheel with creamy mushroom truffle sauce

巴馬臣芝士輪拌手工闊條麵及忌廉蘑菇松露醬



RAVIOLI DI CODA ALLA VACCINARA

MOP 258

🍊 牛尾肉醬雲吞

Homemade ravioli filled with oxtail ragu, Pecorino cheese and sautéed spinach

自家製意式雲吞釀牛尾肉醬、羅馬羊奶芝士及菠菜



SPAGHETTI ALLA CARBONARA

MOP 198

卡邦尼意大利麵

Spaghetti with carbonara sauce, crispy guanciale and toasted black peppercorns

意大利麵配卡邦尼醬、香脆風乾豬面肉及烘烤黑胡椒



RISOTTO AI FUNGHI

MOP 188

✿ 頂級野菌燴飯

Carnaroli aged rice with wild mushrooms, veal gravy and braised morels stuffed with beef “stracotto”
忌廉、野菌、頂級陳年意大利米、牛仔肉燒汁及摩利菌釀牛肉粒

LASAGNA EMILIANA

MOP 188

傳統千層麵

Traditional handmade lasagna from Emilia Romagna, nutmeg scented bechamel sauce, Wagyu beef brisket and pork neck bolognese sauce, 24 months Parmigiano Reggiano cheese
(Please allow 20 minutes preparation time)
傳統手工千層麵配和牛肉、豬頸肉番茄肉醬及百里香白汁
(需時 20 分鐘)

RIGATONI ALLA AMATRICIANA

MOP 208

🌶️ 辣味豬肉醬長通粉

Rigatoni tossed in spicy amatriciana sauce,
stracciatella cheese, crispy pork cheek and Pecorino
長通粉拌辣味阿馬特里西亞娜醬、絲翠奇亞芝士、香脆豬面肉粒
及羅馬羊奶芝士



PASTA MISCHIATA DI GRAGNANO CON RAGU DI MARE

MOP 228

海鮮短通粉

Traditional mixed pasta from Gragnano with seafood ragout
精選海鮮、加爾加諾短通粉

CARTOCCIO DI SPIGOLA ALLA SICILIANA

MOP 208

西西里紙包焗海鱸

Baked seabass in paper with Sicilian white wine sauce, olives, capers and clams

西西里白酒汁焗海鱸配橄欖、水瓜榴及蜆肉



MERLUZZO E RADICI CON RISTRETTO TARTUFATO DI ARAGOSTA

MOP 238

香煎鱈魚

Pan-fried codfish with salsify roasted in vermouth, tilted Swiss chard, turnips and truffled lobster jus

煎鱈魚伴威末燴婆羅門參、瑞士甜菜及松露龍蝦汁

MAIALINO IN PORCHETTA

意式乳豬卷

Suckling pig porchetta, rosemary scented baked potatoes, grilled baby pumpkins, roasted gravy with wholegrain mustard
(Please allow 60 minutes preparation time)
意式乳豬卷配迷迭香焗薯、烤小南瓜伴燒汁及芥末籽醬
(需時 60 分鐘)

MOP

218 (Small 小份)

388 (Regular 例)



GUANCIA DI MANZO AL BAROLO

MOP 218

🍷 紅酒慢煮和牛面頰配黑松露

36 hours slow-cooked Wagyu beef cheek with red wine sauce
and mashed potatoes

紅酒慢煮和牛面頰配薯蓉



POLLO AL GIRARROSTO

MOP 298

🌸 意式烤春雞

Spit-roasted chicken, with grilled vegetables in Italian style

(Please allow 25 minutes preparation time)

旋式烤雞配意大利雜菜

(需時 25 分鐘)



COTOLETTA ALLA BOLOGNESE

MOP 398

波隆那芝士火腿炸牛仔扒

Fried Italian veal chop, stuffed with fontina and taleggio cheese and ham, fresh mixed salad with Amalfi lemon dressing
炸意大利小牛肉扒釀火腿芝士，配阿瑪菲檸檬蔬菜沙律





LOMBATA DI MANZO

澳洲和牛肉眼扒

Australian Wagyu ribeye served with 3 sauces, hand-cut French fries, grilled asparagus and cherry tomatoes, mixed salad

澳洲和牛肉眼扒配三款特製醬汁、手切炸薯條、扒蘆筍和車厘茄及雜錦時蔬沙律

MOP 488

DENTICE IN CROSTA DI SALE

鹽焗紅鯛魚

1.2 kg Japanese red snapper baked in salt crust, served with 2 sauces, hand-cut French fries, grilled asparagus and tomatoes, mixed salad (Please allow 45 minutes preparation time)

鹽焗 1.2 公斤日本紅鯛魚，配兩款特製醬汁、手切炸薯條、扒蘆筍和番茄及雜錦時蔬沙律 (需時 45 分鐘)

MOP 478

ARAGOSTA E CAPELANTE

輕炙龍蝦帆立貝

Canadian lobster and sea scallop "a la plancha" with lemon butter sauce

輕炙加拿大龍蝦及帆立貝配檸檬牛油汁

MOP 428

CANNOLICCHI E GAMBERONI

燒烤珍寶蠔子及西班牙紅魔蝦

Grilled razor clams and red Carabineros prawns with spicy and citrusy virgin sauce

燒烤珍寶蠔子及西班牙紅魔蝦配香辣柑橘醬汁

MOP 298

MARGHERITA

MOP 138

瑪格麗特

San Marzano tomato sauce, basil, fior di latte and olive oil
聖馬札諾番茄醬、羅勒、水牛芝士及橄欖油



MORTADELLA E PISTACCHIO

MOP 168

意式肉腸開心果

Fior di latte, Mortadella, Parmesan, pesto sauce and pistachio
比安卡餅底配牛奶芝士、意式肉腸、巴馬臣芝士、青醬及開心果



MOZZARELLA ACCIUGHE

MOP 158

水牛芝士銀魚柳

San Marzano tomato sauce, mozzarella, anchovies, black olives and oregano
聖馬札諾番茄醬、水牛芝士、銀魚柳、橄欖及奧勒岡葉

FRUTTI DI MARE

MOP 238

意式海鮮

San Marzano tomato sauce, mozzarella, seafood, lemon oil and parsley
聖馬札諾番茄醬、水牛芝士、海鮮、檸檬油及番茜

SALAME PICCANTE

MOP 188

香辣沙樂美腸

San Marzano tomato sauce, mozzarella, salami, onions, olives and chili
聖馬札諾番茄醬、水牛芝士、沙樂美腸、洋蔥、橄欖及辣椒

TIRAMISU CLASSICO

MOP 98

經典提拉米蘇

Mascarpone cream, Italian espresso and savoiardi biscuits
馬斯卡彭芝士忌廉配意大利特濃咖啡及手指餅

CROSTATINA AI FRUTTI DI BOSCO

MOP 158

迷你鮮雜莓撻

Vanilla custard tart with fresh mixed berries
雲呢拿吉士撻配新鮮雜莓

SGROPPINO AL LIMONE

MOP 118

伏特加檸檬雪葩

Lemon sorbet, vodka and fresh lemon zest
檸檬雪葩配伏特加及新鮮檸檬皮



TORTINO AL CIOCCOLATO

MOP 138

流心朱古力蛋糕

Chocolate fondant cake with fresh berries and dark chocolate ice cream
流心朱古力蛋糕配鮮野莓及黑朱古力雪糕

AFFOGATO AL CAFFÈ

MOP 78

特濃濃縮咖啡伴雪糕

Vanilla ice cream drowned in hot espresso coffee with cat's tongue biscuits
雲呢拿雪糕伴熱特濃濃縮咖啡配貓舌餅



LIMONE DI AMALFI GHIACCIATO

MOP 78

阿瑪菲檸檬雪葩

Amalfi lemon sorbet