



Marco Pacetta

Executive Chef
行政总厨

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.

生于那不勒斯的 Marco，自幼随祖母习得家传料理精髓，
后师从米其林名厨 Davide Palluda 与 Guy Savoy。

从巴黎到峇厘岛的环球烹饪旅程，成就了他融合南意传统与国际视野的独特风格。

在蔚蓝夏日，他以「新鲜食材、本味彰显、分享之悦，让您如归家中」为理念，
打造充满灵魂的意式佳肴。

ITALICIOUS

Thursday

意猶味盡星期四

意式奇思妙味,每週四等你來解鎖
Exclusive Weekly Italian Indulgences, Only at Wynn

意式鲍鱼烩饭
Abalone Risotto

MOP 288

如有任何食物过敏,请在点餐前告知您的服务员。
Before placing your order, please inform your server if a person in your party has a food allergy.

所有价目须另加10%服务费。
All prices are subject to a 10% service charge.

WHOLE ARTISANAL CURED
AND SMOKED SPECK FROM ALTO ADIGE
原只烟熏风干火腿

MOP 98

SELECTIONS OF COLD CUTS
风干火腿拼盘

MOP 168

Prosciutto crudo and cooked mountain ham,
stracchino filled deep-fried ravioli
风干火腿及熟火腿配丝翠奇亚芝士炸云吞

❁ HAND SLICED ARTISANAL
CURED HAM "ON THE BONE"
手切风干火腿

MOP 168



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🌸 24 MONTHS SELECTED
PARMIGIANO REGGIANO OR GRANA
SERVED WITH ACETO BALSAMICO
TRADIZIONALE
24 个月精选巴马臣芝士配意大利黑醋

MOP 188

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❁ **WAGYU BEEF CARPACCIO**
生和牛薄切

Wagyu beef carpaccio with mushrooms vinaigrette
and Madeira marinated foie gras
生和牛牛肉薄切配蘑菇醋汁及腌制鹅肝

MOP 238

ITALIAN FASSONA BEEF TARTARE
WITH PARMIGIANO CREAM,
PORCINI AND BLACK TRUFFLE

意式生牛肉他他配巴马臣芝士忌廉、牛肝菌及黑松露

MOP 248

WAGYU BEEF TONGUE WITH SALSA TONNATA
AND PICKLED VEGETABLES
和牛牛舌配金枪鱼酱及腌渍蔬菜

MOP 228

* MONTHLY SELECTION OF FRESH OYSTERS
WITH CLASSIC CONDIMENTS
新鲜生蚝配经典酱汁

MOP 248 (3 pcs / 只) 468 (6 pcs / 只) 688 (9 pcs / 只)



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🍊 **HAND-SLICED AMBERJACK
WITH CITRUS DRESSING**
手切油甘鱼刺身配柑橘辣汁

MOP **218**

Hand-sliced Amberjack with citrus dressing, celery, coriander and chili
手切油甘鱼刺身配柑橘汁、西芹、芫茜及辣椒



ROASTED OCTOPUS
烧八爪鱼

MOP **268**

Roasted octopus with smoked eggplant, romesco sauce
and marcona almonds
烧八爪鱼配烟熏茄子、罗梅斯科酱及马可纳杏仁

**AVOCADO WITH ALASKAN KING CRAB
AND FRESH HERBS**
阿拉斯加帝王蟹牛油果配新鲜香草

MOP **288**

🌸 FRESH BURRATA
WITH HEIRLOOM TOMATOES IN TWO WAYS
双重风味传家宝番茄配新鲜布拉塔芝士

MOP 168



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❁ CACIO E PERE
罗马式香梨芝士沙拉

Baby spinach, pears and caramelized walnut
with choice of shaved gorgonzola blue cheese or
homemade vegan almond ricotta

嫩菠菜、香梨粒及焦糖核桃

可选戈贡佐拉蓝芝士或自家制素式瑞可塔杏仁芝士

MOP 168



GREEN MIX SALAD

什锦时蔬沙拉

Green mix salad with heirloom vegetables and lemon-thyme vinaigrette

什锦时令蔬菜配柠檬百里香醋汁

MOP 98

LIGHT-SMOKED TUNA SALAD

轻烟熏吞拿鱼沙拉

Pesto, fresh herbs vinaigrette

配青酱及新鲜香草油醋汁

MOP 218

🍀 PASSATELLI IN DOUBLE
CHICKEN CONSOMME
意式清鸡汤

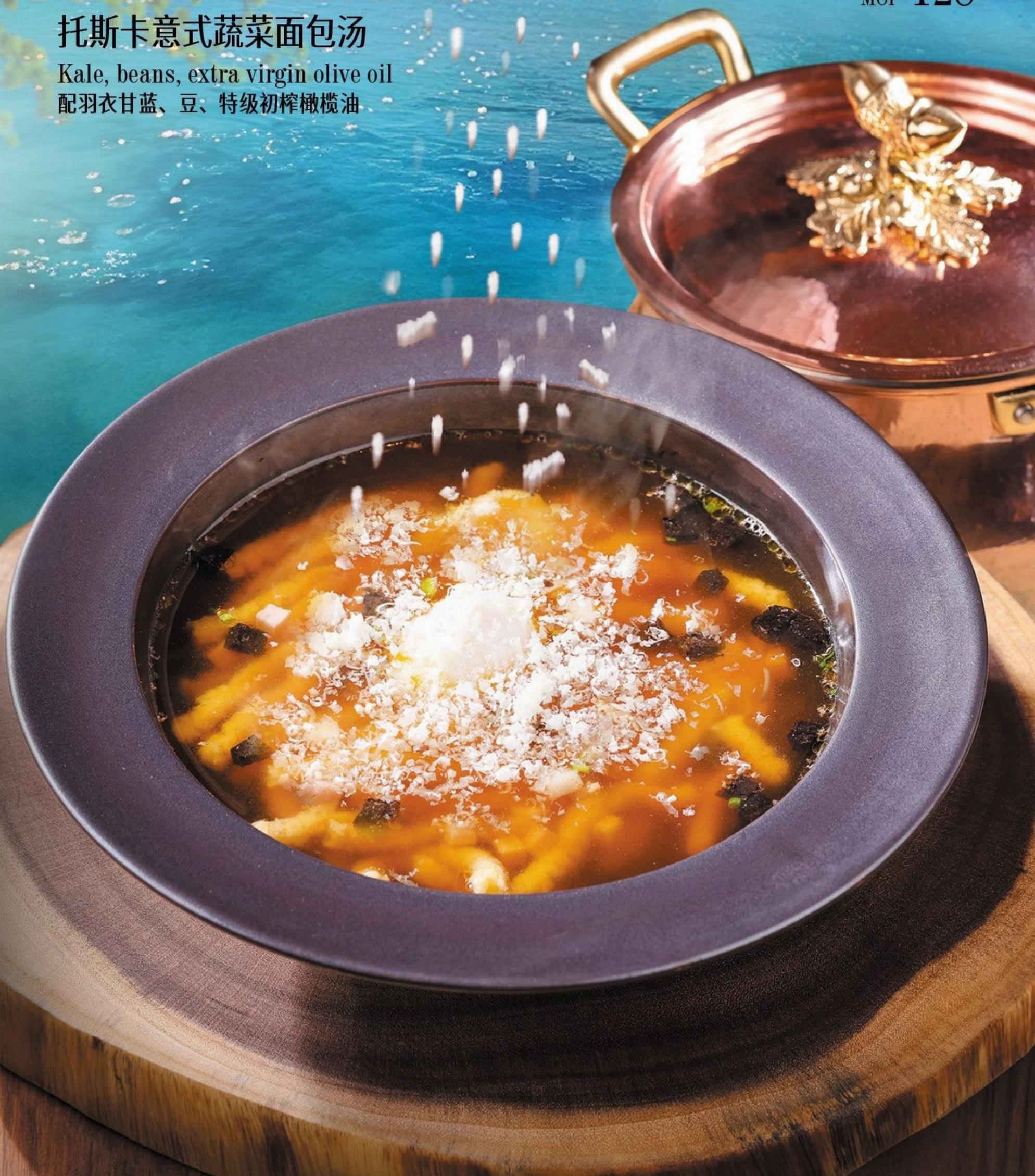
MOP 168

Poached quail egg, black truffle and nutmeg
配水煮鹌鹑蛋、黑松露及肉豆蔻

TUSCAN STYLE RIBOLLITA SOUP
托斯卡意式蔬菜面包汤

MOP 128

Kale, beans, extra virgin olive oil
配羽衣甘蓝、豆、特级初榨橄榄油



ZUPPA DI PORCINI

牛肝菌浓汤

Porcini mushroom soup with stracciatella cheese,
mushroom "Trifolati" and black truffle
牛肝菌蘑菇汤配丝翠奇亚芝士、炒蘑菇及黑松露

MOP 158

🍷 CACCIUCCO ALLA LIVORNESE

SEAFOOD SOUP BAKED

IN SIGNATURE PIZZA DOUGH

意式招牌烤薄饼面团海鲜汤

MOP 248



🌸 LINGUINE WITH SPICY CRUSTACEAN SAUCE MOP 298
AND ALASKAN KING CRAB LEG
扁面配阿拉斯加帝王蟹脚和香辣海鲜汁

HOMEMADE FETTUCINE WITH MOP 218
ROBIOLA DI ROCCAVERANO FONDUE,
HAZELNUT AND VEAL JUS,
TOSSED IN CASTELMAGNO CHEESE WHEEL
自家制宽面罗比奥拉芝士火锅配榛子牛仔汁



❁ **HOMEMADE BEEF FAGOTTINI**
WITH CACIO E PEPE
SAUCE AND WINTER BLACK TRUFFLE
自家制意式牛肉云吞配芝士胡椒酱及黑松露

MOP **208**

TRADITIONAL CANNELONI ALLA SORRENTINA
WITH RICOTTA, BEEF MEAT RAGOUT, TOMATO
AND PROVOLONE DEL MONACO CHEESE
经典意式羊奶芝士牛肉卷配番茄芝士牛肉酱

MOP **208**



🌸 **HOMEMADE CHITARRA SPAGHETTI
WITH VONGOLE AND BASIL SEAFOOD
PESTO, MEDITERRANEAN BOTTARGA**
自家制意大利面配蚬肉海鲜青酱及地中海乌鱼子

MOP 248

**FRESH TORTELLI “CAPRESE”
WITH ROASTED CHERRY TOMATO SAUCE,
STRACCIATELLA CHEESE AND BASIL**
意大利大云吞配烤车厘茄酱、丝翠奇亚芝士

MOP 208





❁ MUSHROOM RISOTTO

顶级野菌烩饭

Carnaroli aged rice with wild mushrooms, veal gravy and braised morels stuffed with beef “stracotto”
忌廉、野菌、顶级陈年意大利米、牛仔肉烧汁及摩利菌酿牛肉粒

MOP 208

SEAFOOD RAVIOLI WITH TOOTHFISH MANTECATO

SICILIAN PISTACHIO SAUCE

AND JAPANESE TUNA TARTARE

海鲜云吞配鳕鱼奶油汁、
西西里开心果酱及日式吞拿鱼他他

MOP 298

❁ SAFFRON RISOTTO WITH SHORT RIB
AND ROASTED BONE MARROW
IN GREMOLATA (FOR 2 PERSONS)

MOP 428

藏红花意大利饭配牛肋排及烤牛骨髓 (两位用)

MEZZE MANICHE PASTA
WITH SICILIAN RED PRAWN
AND BISQUE SAUCE

MOP 288

意式浓汤短管面配西西里红虾



🍷 RIGATONI ALLA AMATRICIANA
WITH SPICY TOMATO SAUCE
辣味猪肉酱长通粉

MOP 208

Rigatoni tossed in spicy amatriciana sauce,
stracciatella, crispy pork and Pecorino cheese
长通粉拌辣味阿马特里西亚娜酱、丝翠奇亚芝士、脆猪肉及罗马羊奶芝士



FROM THE PASTA COUNTER
手工意粉

MOP 188

Our weekly selection of fresh and dry pasta, crafted daily
by our pasta chef and tossed with classic Italian sauces
每周精选新鲜意大利面条，意大利面厨师每天手工制作，配传统意大利酱汁

Bolognese ragout
波隆那意式肉酱

Alfredo sauce with Parmigiano Reggiano and balsamic vinegar
芝士奶油黑醋汁

Boscaiola sauce with speck, tomatoes, mushrooms and cream
鲜茄奶油配蘑菇通粉

Cherry tomato sauce with fresh basil
车厘茄罗勒酱

Carbonara with guanciale and cracked black pepper
卡邦尼黑椒牛面肉

❁ SICILIAN STYLE SEABASS “AL CARTOCCIO”

MOP 258

BAKED WITH ORANGE AND FENNEL

西西里纸包焗海鲈

In foil cooked seabass with orange and fennel
配茴香及香橙

BRAISED WAGYU BEEF CHEEK

MOP 238

焖和牛面颊

Cheesy potato puree and beef jus
配芝士薯蓉及牛肉汁

JAPANESE RED SEA BREAM

MOP 218

日式红鲷鱼

White cannellini beans, Italian white wine sauce
配白豆及意式白酒汁



MAIALINO IN PORCHETTA

意式乳猪卷

Suckling pig porchetta, roasted gravy with wholegrain mustard
(Please allow 60 minutes preparation time)

意式乳猪卷伴烧汁及芥末籽酱
(需时 60 分钟)

MOP

218 (Small 小份)

388 (Regular 例)



Side dishes (your choice of 2 side dishes for sharing dishes)
配菜 (以上分享拼盘可选 2 份配菜)

Mixed grilled vegetables
烤时令蔬菜

Cauliflower gratin
焗烤花椰菜

Sicilian style caponata
经典西西里炖菜

French fries
炸薯条

Cheesy potato puree
芝士薯蓉

Roasted baby potatoes with garlic and rosemary
迷迭香蒜蓉烤薯仔

French beans with mustard shallots
芥末红葱法边豆

Italian Sauteed spinach with pine nuts and raisin
意式炒菠菜配松子葡萄干

* Extra order for side dish (per portion) 额外配菜 (每份) MOP 68

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POLLO AL GIRARROSTO

意式烤春鸡

Spit roasted chicken (Please allow 25 minutes preparation time)

旋式烤鸡 (需时 25 分钟)

MOP 288



Side dishes (your choice of 2 side dishes for sharing dishes)

配菜 (以上分享拼盘可选 2 份配菜)

Mixed grilled vegetables

烤时令蔬菜

Cauliflower gratin

焗烤花椰菜

Sicilian style caponata

经典西西里炖菜

French fries

炸薯条

Cheesy potato puree

芝士薯蓉

Roasted baby potatoes with garlic and rosemary

迷迭香蒜蓉烤薯仔

French beans with mustard shallots

芥末红葱法边豆

Italian Sauteed spinach with pine nuts and raisin

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* Extra order for side dish (per portion) 额外配菜 (每份) MOP 68

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❁ COTOLETTA ALLA BOLOGNESE

MOP 378

波隆那芝士火腿炸牛仔扒

Veal chop stuffed with fontina and taleggio cheese and ham
意大利小牛肉扒酿火腿芝士

WHOLE ROASTED SOLE FISH

MOP 488

烤原条龙利鱼

Capers, lemon sauce
配水瓜柠檬汁



Side dishes (your choice of 2 side dishes for sharing dishes)

配菜 (以上分享拼盘可选 2 份配菜)

Mixed grilled vegetables

烤时令蔬菜

Cauliflower gratin

焗烤花椰菜

Sicilian style caponata

经典西西里炖菜

French fries

炸薯条

Cheesy potato puree

芝士薯蓉

Roasted baby potatoes with garlic and rosemary

迷迭香蒜蓉烤薯仔

French beans with mustard shallots

芥末红葱法边豆

Italian Sauteed spinach with pine nuts and raisin

意式炒菠菜配松子葡萄干

* Extra order for side dish (per portion) 额外配菜 (每份) MOP 68

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🍷 AUSTRALIAN RIBEYE

澳洲肉眼扒

Australian ribeye served with 3 sauces
澳洲肉眼扒配三款特制酱汁

MOP 588

SEARED LOBSTER AND SCALLOP

轻炙龙虾帆立贝

Lobster and sea scallop "a la plancha" with lemon butter sauce
轻炙加拿大龙虾及帆立贝配柠檬牛油汁

MOP 488

Side dishes (your choice of 2 side dishes for sharing dishes)
配菜 (以上分享拼盘可选 2 份配菜)

Mixed grilled vegetables
烤时令蔬菜

Cauliflower gratin
焗烤花椰菜

Sicilian style caponata
经典西西里炖菜

French fries
炸薯条

Cheesy potato puree
芝士薯蓉

Roasted baby potatoes with garlic and rosemary
迷迭香蒜蓉烤薯仔

French beans with mustard shallots
芥末红葱法边豆

Italian Sauteed spinach with pine nuts and raisin
意式炒菠菜配松子葡萄干

* Extra order for side dish (per portion) 额外配菜 (每份) MOP 68

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❁ FIRENZE

佛罗伦斯

Mozzarella, Parmigiano, grilled Wagyu ribeye, Pecorino, Tuscan salsa verde
水牛芝士、巴马臣芝士、烤和牛肉眼、罗马羊奶芝士、托斯卡纳青酱

MOP 248

BOLOGNA

博洛尼亚

Mozzarella, Mortadella Bologna IGP, Sicilian pistachio pesto,
Parmigiano fondue
水牛芝士、猪肉肠、西西里开心果青酱巴马臣芝士

MOP 178

FRUTTI DI MARE

MOP 238

意式海鲜

San Marzano tomato sauce, mozzarella, clams, mussels, prawns, scallops, lemon olive oil, parsley

圣马札诺番茄酱、水牛芝士、蚶、青口、大虾、带子、柠檬橄榄油、欧芹

VERACE

MOP 168

意式鳀鱼披萨

San Marzano tomato sauce, Parmigiano, mozzarella, Cantabrian anchovies, capers, cherry tomatoes, basil

圣马札诺番茄酱、巴马臣芝士、水牛芝士、鳀鱼、水瓜榴、车厘茄酱、罗勒叶

QUATTRO FORMAGGI

MOP 158

意式芝士四重奏

Mozzarella, Gorgonzola, smoked scamorza, Parmigiano fondue

水牛芝士、戈贡佐拉蓝芝士、帕尔玛芝士、巴马臣芝士



❁ MARGHERITA

玛格丽特

San Marzano tomato sauce, basil, fior di latte, mozzarella,
Parmigiano, olive oil

圣马札诺番茄酱、罗勒、水牛芝士、巴马臣芝士、橄榄油

MOP 148

DIAVOLA

辣味肉肠披萨

San Marzano tomato sauce, mozzarella, Parmigiano, smoked scamorza,
spicy salame

圣马札诺番茄酱、水牛芝士、巴马臣芝士、帕尔玛芝士、辣肉肠

MOP 188



❁ CAPRESE LEMON CAKE

卡普里柠檬蛋糕

Traditional gluten-free sorrento lemon and almond cake,
served with lemon sorbet

意大利无麸质柠檬杏仁蛋糕配柠檬雪葩

MOP 108

WINTER PEAR SOUFFLEE

冬季啤梨舒芙蕾

Pear soufflee baked a la minute with vanilla ice cream

烤啤梨舒芙蕾配香草雪糕

MOP 98



❁ CHOCOLATE BONNET

巧克力布丁

Piedmontaise chocolate pudding with caramel and amaretti biscuit,
fresh whipped vanilla chantilly cream
皮蒙特巧克力布丁配焦糖及阿玛雷蒂饼干及香草香缇忌廉

MOP 108

VANILLA PANNA COTTA

香草奶冻

Rich and creamy vanilla panna cotta with fresh strawberry and its coulis
香浓香草意式奶冻配草莓酱

MOP 88





CLASSIC TIRAMISU
经典提拉米苏

MOP 98

Mascarpone cream, Italian espresso and savoiardi biscuits
马斯卡彭芝士奶油配意大利特浓咖啡及手指饼

GIANT CHOCOLATE MOUSSE
巧克力慕斯

MOP 108

Guanaja 70% dark chocolate mousse seasoned with seasalt
and extra virgin olive oil
70% 黑巧克力慕斯配海盐及橄榄油

SORRENTO ORANGE
苏莲多香橙

MOP 68

Homemade Sorrento orange sorbet served in giant orange
自家制苏莲多香橙雪葩

☀️ AFFOGATO AL CAFFÈ

MOP 78

特浓浓缩咖啡伴雪糕

Vanilla ice cream drowned in hot espresso coffee with cat's tongue biscuits
香草雪糕伴热特浓浓缩咖啡配猫舌饼



WEEKLY FLAVOR OF ITALIAN GELATO MANTECATO A LA MINUTE (FOR 2 PERSONS)

MOP 190

每周精选意式雪糕 (两位用)

ICE CREAM SELECTIONS

MOP 58

精选雪糕

Milk chocolate and peanut butter, 70 % dark chocolate, Tahiti vanilla,
Amalfi lemon sorbet, Sicilian pistachio, Strawberry sorbet,
Mango sorbet, Piedmont hazelnut
牛奶巧克力花生酱、70% 黑巧克力、塔希提香草、阿玛菲柠檬雪葩、
西西里开心果、草莓雪葩、芒果雪葩、皮蒙特榛子

**EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES
IS HARMFUL TO HEALTH**

**THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES
TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED**

ALL ALCOHOLIC BEVERAGES EXCEED 1.2% ALCOHOL BY VOLUME

过量饮酒危害健康

禁止向未满十八岁人士销售或提供酒精饮料

所有酒精饮品的酒精含量均高于 1.2%

**CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE
A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS A MENORES
DE 18 ANOS É PROIBIDA**

Signature Cocktail
招牌鸡尾酒

❁ AMALFI GARIBALDI
阿玛菲加里波第

Campari, orange oleo, fluffy orange juice
金巴利酒、香橙糖浆、橙汁

MOP 120



所有酒精饮品的酒精含量均高于1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

所有价格须另加10%服务费 | All prices are subject to a 10% service charge

Signature Cocktail
招牌鸡尾酒

BELLINI

🍑 贝里尼

White peach puree, pepper, simple syrup, prosecco
白桃果泥、黑胡椒、糖浆、意大利气泡酒

MOP 120



所有酒精饮品的酒精含量均高于1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

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Signature Cocktail
招牌鸡尾酒

AMALFI SPRITZ

🍊 阿玛菲费士

Malfy gin com limone, homemade Amalfi limoncello, prosecco, soda water
柠檬风味金酒、自制阿玛菲柠檬酒、意大利气泡酒、梳打水

MOP 120



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Signature Cocktail
招牌鸡尾酒

SALTED LEMON HIGHBALL

MOP 120

咸柠檬高球

Malfy gin rosa, homemade salted lemon syrup, lemon juice, soda water
粉红西柚金酒、自制咸柠檬糖浆、柠檬汁、梳打水



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NON-ALCOHOLIC COCKTAIL
无酒精鸡尾酒

STRAWBERRY + TOMATO

MOP 80

🍓 草莓番茄

Strawberry, tomato, basil, green tea, vanilla, milk, sugar, salt
草莓、番茄、罗勒、绿茶、香草、牛奶、糖、盐



NON-ALCOHOLIC COCKTAIL
无酒精鸡尾酒

AZZURRO PUNCH

MOP 80

🍊 天蓝宾治

Crossip hibiscus, orange juice, coconut water, lemon juice, vanilla, milk, blue spirulina

克罗斯草本风味无酒精基酒、橙汁、椰子水、柠檬汁、香草、牛奶、蓝螺旋藻



NON-ALCOHOLIC COCKTAIL
无酒精鸡尾酒

TOASTED FENNEL SOUR

MOP 80

🍊 烘烤茴香酸

Crossip citrus, toasted fennel syrup, fennel juice, lemon juice, vegan foamer
克罗斯柑橘风味无酒精基酒、烤茴香糖浆、茴香汁、柠檬汁、纯素泡沫



COFFEE DRINKS
咖啡特饮

VENETIAN MOCHA

MOP 100

☀️ 威尼斯摩卡

Amaretto liqueur, dark chocolate, fresh milk, star anise, cloves, nutmeg, sugar, salt

杏仁利口酒、黑朱古力、鲜牛奶、八角、丁香、肉豆蔻、糖、盐



所有酒精饮品的酒精含量均高于1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

所有价格须另加10%服务费 | All prices are subject to a 10% service charge

COFFEE DRINKS

咖啡特饮

TIRAMISU LATTE

MOP 100

☀️ 提拉米苏拿铁

Ron Zacapa 23 years, Mr. Black coffee liqueur, espresso, mascarpone, fresh milk, condensed milk, cream

朗姆酒、咖啡利口酒、浓缩咖啡、马斯卡彭奶酪、鲜牛奶、炼奶、奶油



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