



# ANTIPASTI

## 風味前菜

### 意廊招牌八爪魚沙律

mop

238

澳洲八爪魚、醃乾蔥、薯仔、番茄、香草醬汁

### **Insalata di Polpo**

Australian octopus, pickled shallots, potato, tomato, salmoriglio

.....

### 意式生牛肉薄片

228

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

168

鮮布袋芝士、番茄、羅勒、意大利黑醋汁

### **Insalata Caprese**

Burrata cheese, tomato, basil, balsamic vinaigrette

.....

### 意式小牛肉薄片

228

牛仔柳、水瓜榴、番茄粉末、意大利香菜粉末、火箭菜、吞拿魚醬

### **Vitello Tonnato**

Veal loin, capers, tomato powder, parsley powder, arugula, tuna sauce

.....

### 吞拿魚他他

228

吞拿魚、榛子、意大利黑醋、法蔥油、鯷魚醬

### **Tartare di Tonno**

Tuna, hazelnut, balsamic reduction, chive oil, bagna càuda

.....

### 意式蟹肉沙律

238

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.

所有價目須另加10%服務費。All prices are 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!

貴妃蟹藍蝦意大利捲麵  mop 268

貴妃蟹、藍蝦、龍蝦汁、番茄、辣椒

**Casareccie con Gamberi e Granchio**

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

香蒜蛤蜊寬麵  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 ragù, Béchamel, 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

慢煮肉醬大寬麵 218

慢煮肉醬、聖馬札諾番茄醬、帕瑪森芝士

**Pappardelle alla Bolognese**

Meat ragu, San Marzano tomato sauce, Parmigiano Reggiano

龍蝦扁意大利麵 298

波士頓龍蝦、聖馬札諾番茄、奶油、辣椒、香草麵包糠、龍蝦汁

**Linguine all Astice**

Boston lobster, San Marzano tomato sauce, cream, chili, herb breadcrumbs, lobster bisque

意大利飯  
**RISOTTO**

香煎乳鴿意大利飯 228

乳鴿、帕瑪森芝士、松子仁、意式青醬、雞湯

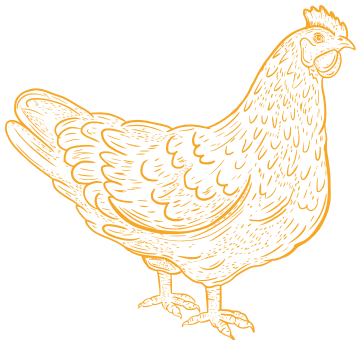
**Risotto al Piccione**

Pigeon, Parmigiano Reggiano, pine nuts, parsley sauce, chicken broth



# SECONDI

## 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

mop  
318

**Pollo "Spatchcock" allo Spiedo** (Please allow 40 minutes preparation time)  
Whole yellow chicken, chicken jus

穀飼澳洲肉眼牛扒  
350克澳洲肉眼牛扒、西西里蒜頭、牛肉汁

588

**Costata di Manzo**  
350g Australian ribeye, Sicilian garlic, beef jus

### 自選配菜一款

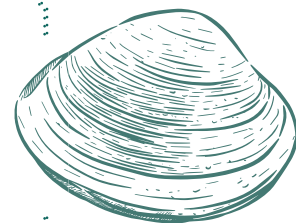
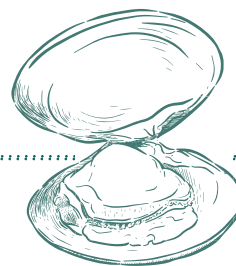
### Choice of one contorni

法索里牛仔扒  
可選帕爾瑪焗牛仔扒或米蘭式牛仔扒配櫻桃茄沙律

468

**Fassone Vitello**  
Your choice of Vitello alla Parmigiana or Vitello alla Milanese  
with cherry tomato salad

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、烤櫻桃茄醬

Calamari Ripieni

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

238

香烤海鱸魚柳

海鱸魚柳、櫻桃茄、紅洋蔥、奧勒岡、橄欖油

Filletto di Spigola

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

238

意式焗白鱈魚

焗白鱈魚、三文魚籽、雅枝竹泥、茴香、香草麵包碎、蛤蜊奶油醬

Merluzzo al Forno all Italiana

Baked white cod fish, salmon roe, artichokes purée, fennel, herb breadcrumbs, creamy clam sauce

338

西西里式燉海鮮

波士頓龍蝦、海鱸魚、黑青口、蛤蜊、帶子、魷魚、聖馬札諾番茄、龍蝦高湯、香蒜麵包

Zuppa di Pesce alla Siciliana

Boston lobster, sea bass, black mussel, clams, scallop, squid, San Marzano tomato, lobster bouillon, garlic bread

488



配菜  
CONTORNI



黑松露薯泥 

黑松露、薯泥、牛油、牛奶

Pure di Patate al Tartufo Nero

Black truffle, mashed potato, butter, milk

mop  
98

西蘭苔 

炒西蘭苔、香蒜、橄欖油、辣椒

Broccolini

Sautéed broccolini, garlic, olive oil, chili

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

意式燉時蔬 

意大利青瓜、茄子、甜椒、洋蔥、羅勒、聖馬札諾番茄

Rataouille

Zucchini, eggplant, bell pepper, onion, basil, San Marzano tomato

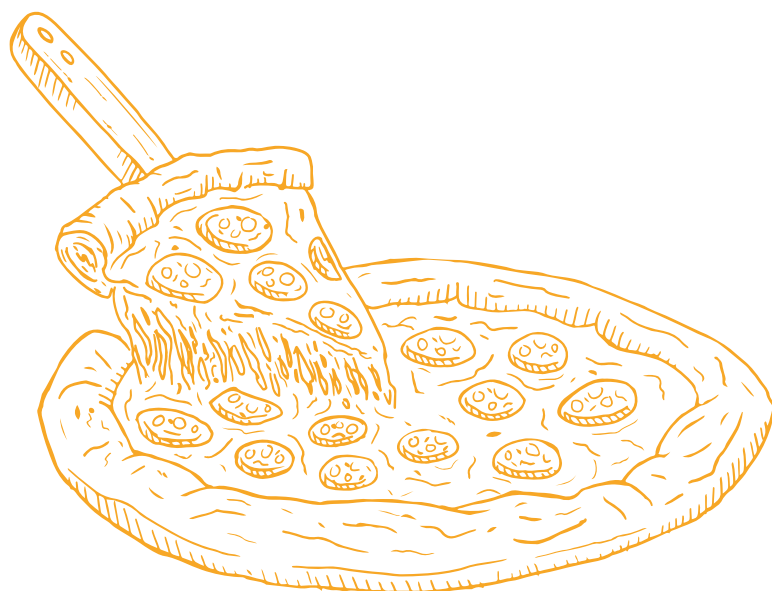
98

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# PIZZA ROMANA

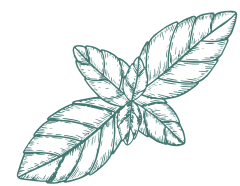
## 羅馬式披薩



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 248

坎帕尼亞水牛奶芝士、藍蝦、帶子、油浸櫻桃茄、蘑菇、海藻醬

**Lakeside**

Mozzarella di Bufala, blue 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   168

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

意式牛肝菌披薩 188

牛肝菌、豬臉頰肉、帕瑪森芝士、坎帕尼亞水牛奶芝士、古貢佐拉藍芝士、牛肝菌醬

**Porcini Pizza**

Porcini mushroom, guanciale, Parmigiano Reggiano, Mozzarella di Bufala, Gorgonzola, porcini paste

意大利風乾牛肉披薩 188

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

意式豬肉卷披薩 188

豬肉卷、聖馬札諾番茄醬、坎帕尼亞水牛奶芝士、意式莎莎醬

**Porchetta Pizza**

Porchetta, San Marzano tomato sauce, Mozzarella di Bufala, salsa verde

特選意式辛辣披薩 188

香辣莎樂美腸、香辣肉醬香腸、紅洋蔥、奧勒岡、聖馬札諾番茄、馬蘇里拉芝士

**Pepperoni**

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

香烤茄子披薩  158

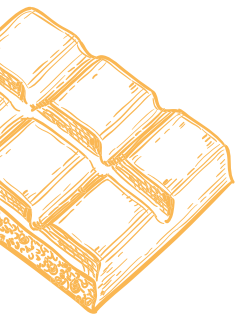
烤茄子、油浸櫻桃茄、瑞可塔芝士、羅勒青醬、聖馬札諾番茄、帕瑪森芝士

**Melanzana**

Grilled eggplant, cherry tomato confit, ricotta cheese, pesto, San Marzano tomato, Parmigiano Reggiano

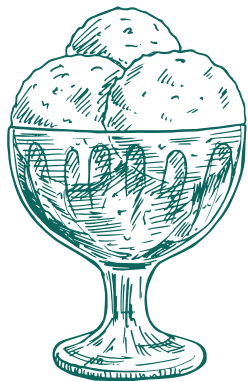
# DOLCI

## 意式甜點



榛子朱古力枕頭披薩 	mop 188
朱古力醬、烤榛子、香草雪糕	
<b>Nutella Pillow</b>	
Nutella, roasted hazelnuts, 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	
<b>Tortino al Cioccolato</b>	
Amedei 70% cocoa dark chocolate, white ristretto crumble ice cream	
.....	
千層酥	118
香草奶油、焦糖	
<b>Millefoglie</b>	
Vanilla cream, caramel	
.....	
意大利提拉米蘇	98
瑪斯卡邦芝士、濃縮咖啡、自製手指餅	
<b>Tiramisu</b>	
Mascarpone cheese, espresso, homemade ladyfingers	

意式奶凍	mop 98
香草籽、柑橘、草莓、杏仁脆脆	
<b>Panna Cotta</b>	
Vanilla seed, citrus, strawberry, crispy almond	
.....	
檸檬薄荷士多啤梨撻	98
檸檬、薄荷葉、士多啤梨	
<b>Lemon Mint Strawberry Tart</b>	
Lemon, mint, strawberry	
.....	
薩赫朱古力紅莓蛋糕	98
覆盆子、薩赫朱古力、堅果	
<b>Sacher Chocolate Raspberry Cake</b>	
Sacher chocolate, raspberry, nuts	
.....	
自家製雪糕 (每球)	38
香草 / 朱古力 / 海鹽焦糖	
<b>Gelati (per scoop)</b>	
Vanilla / Chocolate / Sea salted caramel	
.....	
自家製雪葩 (每球)	38
覆盆子 / 羅勒 / 阿瑪菲檸檬	
<b>Sorbetti (per scoop)</b>	
Raspberry / Basil / Amalfi lemon	



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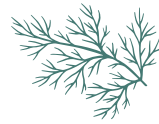
# MACANESE & PORTUGUESE SPECIALTIES

## 澳葡特色



澳門於2018年獲聯合國教科文組織評定為創意城市美食之都的美譽；而澳葡菜更於2021年被列入國家級非物質文化遺產名錄的美饌。我們聯合本地知名澳葡菜名廚黃文龍合作，把幾近失傳的傳統食譜加以保留，並於湖畔意廊將澳葡佳餚的文化精髓與獨特風味重新演繹，融合傳統與創新，用心守護澳門獨一無二的美食文化瑰寶。

In 2018, UNESCO designated Macau as a Creative City of Gastronomy, and in 2021 Macanese Gastronomy was inscribed on the Representative List of National Intangible Cultural Heritage. In collaboration with famous local chef Raymond Vong, Lakeside Trattoria revives lost recipes and blends tradition and innovation to perfect the flavors of Macanese cuisine. We are dedicated to preserve the culinary arts and unique flavors of a city full of delicious treasures.



炸馬介休球  
Bacalhau Fritters

mop  
108

西洋炒飯  
Macanese Fried Rice

158

紅酒燴牛尾  
Braised Oxtail in Red Wine

208

非洲辣雞  
African Chicken

248

葡式魔鬼辣大蝦  
Pan-fried Macanese King Prawns

388