



*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斯特拉基诺芝士炸云吞

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

MOP 168





🌸 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

🌿 素食系列 Vegan & Vegetarian

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🍊 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  
托斯卡意式蔬菜汤

MOP 128

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



🌿 素食系列 Vegan & Vegetarian

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## 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

MOP 428

IN GREMOLATA (FOR 2 PERSONS)

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  
卡邦尼黑椒猪肉

素食系列 Vegan & Vegetarian

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❁ 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

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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## 🌸 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<br>烤时令蔬菜             | Cauliflower gratin<br>焗烤花椰菜                                | Sicilian style caponata<br>经典西西里炖菜                               | French fries<br>炸薯条 |
| Cheesy potato puree<br>芝士薯蓉                   | Roasted baby potatoes with garlic and rosemary<br>迷迭香蒜蓉烤薯仔 | Italian Sauteed spinach with pine nuts and raisin<br>意式炒菠菜配松子葡萄干 |                     |
| French beans with mustard shallots<br>芥末红葱法边豆 |  |  |                     |

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



## \* 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

### 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、蜆、青口、大虾、带子、柠檬橄榄油、欧芹

MOP 238

## VERACE

### 意式鯷鱼披萨

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、鯷鱼、水瓜榴、车厘茄酱、罗勒叶

MOP 168

## QUATTRO FORMAGGI

### 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

MOP 158



## ❁ 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 BONET

### 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

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

MOP 98

GIANT CHOCOLATE MOUSSE

巧克力慕斯

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

MOP 108

SORRENTO ORANGE

苏莲多香橙

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

MOP 68

## ☀️ AFFOGATO AL CAFFÈ

### 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

MOP 78



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

每周精选意式雪糕 (两位用)

MOP 190

## ICE CREAM SELECTIONS

### 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

MOP 58

**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**

**TÍTULO ALCOOMETRICO SUPERIOR A 1.2% VOL**

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Signature Cocktail  
招牌鸡尾酒

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AMALFI GARIBALDI

MOP 120

✿ 阿玛菲加里波第

Campari, orange oleo, fluffy orange juice

金巴利酒、香橙糖浆、橙汁



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

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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



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Signature Cocktail  
招牌鸡尾酒

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AMALFI SPRITZ

MOP 120

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



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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



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

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NON-ALCOHOLIC COCKTAIL  
无酒精鸡尾酒

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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



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NON-ALCOHOLIC COCKTAIL  
无酒精鸡尾酒

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## 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  
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



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COFFEE DRINKS

咖啡特饮

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MONTHLY COLD BREW 每月精选冷萃咖啡

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SICILY ALMOND MILK COLD BREW

西西里杏仁奶冷萃咖啡

MOP 40

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



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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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