



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。



CACIO E PERE

罗马式香梨芝士沙拉

MOP 168

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

嫩菠菜、香梨及焦糖核桃
可选甜戈贡佐拉蓝芝士或自家制素式瑞可塔杏仁芝士



图片仅供参考 | Images are for reference only

 素食系列 Vegan & Vegetarian

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

🌸 FISH SOUP “ALLA MARCHIGIANA”

MOP 278

马尔凯风味鱼浓汤

Adriatic style rich soup served with
grilled sourdough and rustic sauce
亚得里亚海风味浓汤配香烤酸种面包及原汁



MUSHROOM RISOTTO

顶级野菌烩饭

Carnaroli rice with wild mushrooms, morels filled with beef “stracotto” and veal demi-glace

顶级意大利米、摩利菌酿牛肉粒及牛仔肉汁

MOP 248

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SEABASS “AL CARTOCCIO” AEOLIAN STYLE 伊奥利亚风味纸包焗海鲈

MOP 298

Juicy seabass baked in foil with clams, tomatoes, capers and fennel
纸包焗鲜嫩海鲈鱼、蜆肉、番茄、水瓜榴及茴香



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AMALFI LEMON GRANITA

阿马尔菲柠檬冰沙

Signature lemon sorbet, served in lemon
招牌柠檬雪葩

MOP 78

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

MOP 138

🌸 24 MONTHS PARMA HAM AND HERBS BAKED HAM 24 个月巴玛火腿及香草焗火腿

MOP 198

Served with freshly baked crunchy “Schiacciata Toscana”
with garlic and rosemary
配现烤香蒜迷迭香托斯卡纳薄饼



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❁ BEEF CARPACCIO
生牛肉薄切

Beef carpaccio with mushrooms vinaigrette
and Madeira marinated duck foie gras
生牛肉薄切配蘑菇醋汁及腌制鸭肝

MOP 298

✿ JAPANESE TUNA TARTARE

MOP 248

日本吞拿鱼他他

Lightly seasoned tuna tartare, served on Sicilian crispy chickpeas

“Panella” with “Bagnetto Rosso” sauce

微调味吞拿鱼他他，配西西里鹰嘴豆脆饼及意式红酸辣酱





HAND SLICED “RICCIOLA”

手切油甘鱼

Dry-cured Amberjack, fresh herb dressing, pickled radish
干式腌制油甘鱼配鲜香草酱及腌渍樱桃萝卜

MOP 228



ROASTED MEDITERRANEAN OCTOPUS

烧地中海八爪鱼

With “Macco di Fave”, fennel and dill
配意式蚕豆泥、茴香及莳萝

MOP 268

ITALIAN DEEP-FRIED SEAFOOD “FRITTO MISTO”

意式炸海鲜

Baby prawns and squid served with parsley and garlic mayo
幼虾及鱿鱼配欧芹及蒜香蛋黄酱

MOP 188

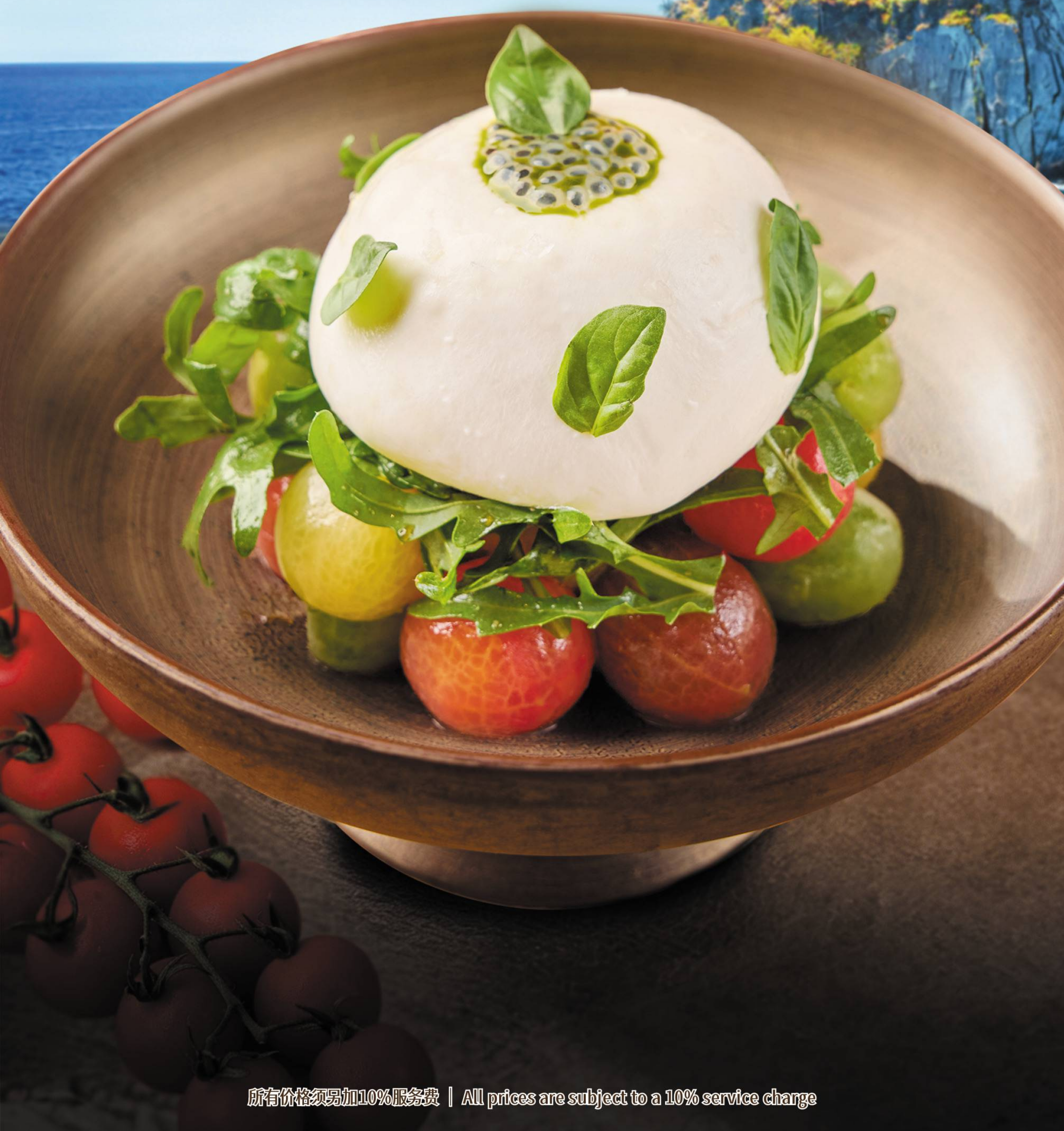
🌸 BURRATA SALAD

布拉塔芝士沙拉

Apulian burrata, cherry tomato, rocket salad and balsamic vinaigrette

阿普利亚布拉塔、车厘茄、芝麻菜沙拉及意大利黑醋汁

MOP 188



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 CACIO E PERE

MOP 168

 罗马式香梨芝士沙拉

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

嫩菠菜、香梨及焦糖核桃
可选甜戈贡佐拉蓝芝士或自家制素式瑞可塔杏仁芝士

 ORGANIC MIXED GREEN SALAD

MOP 108

有机杂锦时蔬沙拉

Mixed green salad with heirloom vegetables and lemon-thyme vinaigrette
杂锦时令蔬菜沙拉配柠檬百里香醋汁

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FOREST MUSHROOM SOUP

MOP 158

牛肝菌浓汤

Porcini mushroom soup with stracciatella cheese mousse, mushroom “Trifolati” and seasonal black truffle

牛肝菌蘑菇汤配丝翠奇亚芝士、炒蘑菇及时令黑松露

🌸 FISH SOUP “ALLA MARCHIGIANA”

MOP 278

马尔凯风味鱼浓汤

Adriatic style rich soup served with grilled sourdough and rustic sauce

亚得里亚海风味浓汤配香烤酸种面包及原汁



🌸 LINGUINE WITH KING CRAB

MOP 298

扁面配阿拉斯加帝王蟹

Rich Alaskan king crab sauce with black olives,
grilled bell peppers and tomatoes

香浓阿拉斯加帝王蟹汁伴黑橄榄、烤灯笼椒及番茄



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HOMEMADE CHITARRA SPAGHETTI

MOP 248

自家制意大利吉他面

Served with clams, mullet roe bottarga and seafood pesto

配蜆肉、乌鱼子及海鲜青酱

BAKED TIMBALLO “ALLA SICILIANA”

MOP 198

西西里焗烤塔巴罗

Mezzi maccheroni, tomato sauce, mozzarella, meatballs and eggplant

圆筒面、番茄酱、水牛芝士、肉丸及茄子





❁ MUSHROOM RISOTTO 顶级野菌烩饭

Carnaroli rice with wild mushrooms, morels filled
with beef “stracotto” and veal demi-glace
顶级意大利米、牛肝菌酿牛肉粒及小牛肉汁

MOP 248

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RIGATONI ALLA AMATRICIANA

MOP 208

辣味猪肉酱长通粉

Spicy tomato sauce, crispy pork cheek, stracciatella cheese and Roman Pecorino

辣味番茄酱、脆猪颊肉、丝翠奇亚芝士及罗马羊奶芝士



FROM THE PASTA COUNTER

手工意大利面

Our weekly selection of fresh and dried pasta, crafted daily by our pasta chef and tossed with classic Italian sauces

每周精选新鲜意大利面条，由意面师傅每日手工制作，搭配传统意大利酱汁

MOP

Traditional Bolognese ragout 传统博洛尼亚意式肉酱	198
Alfredo sauce with butter and Parmigiano Reggiano 芝士忌廉汁	168
Carbonara sauce with crispy pork “Guanciale” and black peppercorn 卡邦尼黑椒猪颊肉	168
Fresh cherry tomato sauce with fresh basil 新鲜小番茄罗勒	158

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🌸 FUSILLI CAMOGLI “AL PESTO”

MOP 188

卡莫利特色青酱螺旋面

Cork-screw shaped pasta, fresh basil pesto sauce,
potatoes and green beans

大螺旋意面配罗勒青酱、土豆与四季豆

NEAPOLITAN MANFREDI WITH RICOTTA AND TOMATO

MOP 198

那不勒斯瑞可塔芝士番茄长缎带面

Handmade ribbon pasta with roasted cherry tomato sauce,
sheep ricotta, black pepper and basil

手工缎带面配烤小番茄酱、羊奶瑞可塔芝士、黑胡椒及罗勒



❁ SEABASS “AL CARTOCCIO” AEOLIAN STYLE
伊奥利亚风味纸包焗海鲈

MOP 298

Juicy seabass baked in foil with clams, tomatoes, capers and fennel
纸包焗鲜嫩海鲈鱼、蜆肉、番茄、水瓜柳及茴香

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❁ SUCKLING PIG “IN PORCHETTA”
意式乳猪卷

Suckling pig porchetta, roasted gravy with wholegrain mustard
(Small portion please allow 30 minutes preparation time
Regular portion please allow 50 minutes preparation time)
意式乳猪卷配烧汁及芥末籽酱
(小份需 30 分钟，标准份需 50 分钟)

MOP

238 (Small 小份)

398 (Regular 标准份)



Side dishes (your choice of 1 side dish for each main dish)
配菜 (以上主菜可选 1 份配菜)

Mixed grilled vegetables
烤时令蔬菜

Classic potato purée
经典土豆泥

Sautéed mushrooms
香炒野菌

Sicilian style caponata
经典西西里炖菜

Eggplant Parmigiana
芝士焗茄子

Golden French fries
黄金炸薯条

* Extra order for side dish 额外配菜 MOP 68 / 份 per portion

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MEDITERRANEAN ROASTED CHICKEN

MOP 288

地中海烤鸡

Roasted spring chicken marinated in Mediterranean herbs
(Please allow 30 minutes preparation time)

地中海香草腌烤春鸡
(需 30 分钟)



Side dishes (your choice of 1 side dish for each main dish)
配菜 (以上主菜可选 1 份配菜)

Mixed grilled vegetables
烤时令蔬菜

Classic potato purée
经典土豆泥

Sautéed mushrooms
香炒野菌

Sicilian style caponata
经典西西里炖菜

Eggplant Parmigiana
芝士焗茄子

Golden French fries
黄金炸薯条

* Extra order for side dish 额外配菜 MOP 68 / 份 per portion

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🌸 TUSCAN BEEF STEW “PEPOSO”

MOP 268

托斯卡纳黑胡椒红酒炖牛肉

Beef chuck roll braised with red wine and black pepper,
served on mashed potato with rosemary
黑胡椒红酒炖牛肩肉卷配迷迭香土豆泥

VEAL SALTIMBOCCA “ALLA ROMANA”

MOP 428

罗马式煎火腿小牛肉

Lightly pan-fried veal dressed in Parma ham and sage leaves,
served with veal jus
轻煎薄小牛仔肉配火腿及鼠尾叶配牛仔肉汁



Side dishes (your choice of 1 side dish for each main dish)

配菜 (以上主菜可选 1 份配菜)

Mixed grilled vegetables
烤时令蔬菜

Sicilian style caponata
经典西西里炖菜

Classic potato purée
经典土豆泥

Eggplant Parmigiana
芝士焗茄子

Sautéed mushrooms
香炒野菌

Golden French fries
黄金炸薯条

* Extra order for side dish 额外配菜 MOP 68 / 份 per portion

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❁ AUSTRALIAN RIBEYE
澳洲肉眼扒

MOP 598

Grilled Australian ribeye served with beef-balsamic glaze and green peppercorn sauce
烤澳洲肉眼扒配牛肉黑醋汁及綠胡椒汁

LOBSTER AND SCALLOP “ALLA GRIGLIA”
烤龙虾帆立贝

MOP 588

Fresh lobster and sea scallop grilled and served with lemon butter sauce
烤鲜龙虾及帆立贝配柠檬牛油汁

Side dishes (your choice of 1 side dish for each main dish)
配菜 (以上主菜可选 1 份配菜)

- | | |
|-----------------------------------|------------------------------------|
| Mixed grilled vegetables
烤时令蔬菜 | Sicilian style caponata
经典西西里炖菜 |
| Classic potato purée
经典土豆泥 | Eggplant Parmigiana
芝士焗茄子 |
| Sautéed mushrooms
香炒野菌 | Golden French fries
黄金炸薯条 |

* Extra order for side dish 额外配菜 MOP 68 / 份 per portion

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FIRENZE

佛罗伦萨

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

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FRUTTI DI MARE

意式海鲜

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

圣马扎诺番茄酱、水牛芝士、蛤蜊、青口、大虾、帶子、柠檬橄榄油、欧芹

MOP 238

NAPOLETANA

那不勒斯

Roasted yellow cherry tomato sauce, smoked scamorza, basil

烧黄小番茄酱、烟熏斯卡莫扎芝士、罗勒

MOP 148

QUATTRO FORMAGGI

意式芝士四重奏

Mozzarella, gorgonzola, smoked scamorza, Parmigiano fondue, honey

水牛芝士、戈贡佐拉蓝芝士、烟熏斯卡莫扎芝士、巴马臣芝士、蜂蜜

MOP 158



🌸 MARGHERITA

玛格丽特

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

圣马扎诺番茄酱、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

圣马扎诺番茄酱、水牛芝士、巴马臣芝士、烟熏斯卡莫扎芝士、辣肉肠

MOP 188





CLASSIC TIRAMISU

经典提拉米苏

Mascarpone cream, Italian espresso and savoiardi biscuits

马斯卡彭芝士奶油搭配意式浓缩咖啡及手指饼干

MOP 98



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❁ SORRENTO LEMON DELIGHT

MOP 98

索伦托柠檬蛋糕

Sponge cake soaked in limoncello syrup, Amalfi lemon cream and lemon glaze
柠檬利口酒浸海绵蛋糕、阿马尔菲柠檬奶油及柠檬汁

PISTACHIO SEMIFREDDO

MOP 108

开心果半冻慕斯

Classic Italian “half frozen” mousse served with cocoa biscuit,
pistachio sauce and meringue
经典意式半冻慕斯搭配可可脆饼、开心果泥与蛋白霜



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AMALFI LEMON GRANITA

阿马尔菲柠檬冰沙

Signature lemon sorbet, served in lemon fruit
招牌柠檬雪葩

MOP 78



MESSINA ALMOND GRANITA

西西里墨西拿杏仁冰沙

Served with warm brioche and almond oil
配暖布里欧修及杏仁油

MOP 78

ICE CREAM AND SORBET SELECTIONS

精选冰淇淋及雪葩

MOP 58

Dark chocolate
黑巧克力

Italian vanilla
意大利香草

Sicilian pistachio
西西里开心果

Mango Sorbet
芒果雪葩

Lychee sorbet
荔枝雪葩

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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品
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

Signature Cocktail
招牌鸡尾酒

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

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

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



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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



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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



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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



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COFFEE DRINKS
咖啡特饮

MONTHLY COLD BREW 每月精选冷萃咖啡

GENOVA BASIL COLD BREW
热那亚罗勒冷萃咖啡

MOP 40

VENETIAN MOCHA

☀️ 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

MOP 100



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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



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