



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。

ITALICIOUS

Thursdays

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



意式鮑魚燴飯
Abalone Risotto

MOP 288

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.



WHOLE ARTISANAL CURED
AND SMOKED SPECK FROM ALTO ADIGE
原隻煙燻風乾火腿

MOP 98

SELECTIONS OF COLD CUTS
風乾火腿拼盤

MOP 168

Prosciutto crudo and cooked mountain ham,
stracchino filled deep-fried ravioli
風乾火腿及熟火腿配絲翠奇亞芝士炸雲吞

❁ HAND SLICED ARTISANAL
CURED HAM "ON THE BONE"
手切風乾火腿

MOP 168





🍷 24 MONTHS SELECTED
PARMIGIANO REGGIANO OR GRANA
SERVED WITH ACETO BALSAMICO
TRADIZIONALE
24 個月精選巴馬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醃製鵝肝

MOP 238

ITALIAN FASSONA BEEF TARTARE
WITH PARMIGIANO CREAM,
PORCINI AND BLACK TRUFFLE
意式生牛肉他他配巴馬臣芝士忌廉、牛肝菌及黑松露

MOP 248

WAGYU BEEF TONGUE WITH SALSA TONNATA
AND PICKLED VEGETABLES
和牛牛舌配金槍魚醬及腌漬蔬菜

MOP 228

* MONTHLY SELECTION OF FRESH OYSTERS
WITH CLASSIC CONDIMENTS
新鮮生蠔配經典醬汁

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



🍊 HAND-SLICED AMBERJACK
WITH CITRUS DRESSING
手切油甘魚刺身配柑橘辣汁

MOP 218

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



ROASTED OCTOPUS
燒八爪魚

MOP 268

Roasted octopus with smoked eggplant, romesco sauce
and marcona almonds
燒八爪魚配煙燻茄子、羅梅斯科醬及馬可納杏仁

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

MOP 288

🌸 FRESH BURRATA
WITH HEIRLOOM TOMATOES IN TWO WAYS
雙重風味傳家寶番茄配新鮮布拉塔芝士

MOP 168



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CACIO E PERE



羅馬式香梨芝士沙律

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

可選戈貢佐拉藍芝士或自家製素式瑞可塔杏仁芝士

MOP 168



GREEN MIX SALAD

雜錦時蔬沙律

Green mix salad with heirloom vegetables and lemon-thyme vinaigrette

雜錦時令蔬菜配檸檬百里香醋汁

MOP 98

LIGHT-SMOKED TUNA SALAD

輕煙燻吞拿魚沙律

Pesto, fresh herbs vinaigrette

配青醬及新鮮香草油醋汁

MOP 218

 素食系列 Vegan & Vegetarian

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🍊 PASSATELLI IN DOUBLE
CHICKEN CONSOMME
意式清雞湯

MOP 168

Poached quail egg, black truffle and nutmeg
配水煮鵪鶉蛋、黑松露及肉豆蔻

🌿 TUSCAN STYLE RIBOLLITA SOUP
托斯卡意式蔬菜湯

MOP 128

Kale, beans, extra virgin olive oil
配羽衣甘藍、豆、特級初榨橄欖油



🌿 素食系列 Vegan & Vegetarian

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ZUPPA DI PORCINI

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

MOP 158

🍷 CACCIUCCO ALLA LIVORNESE

SEAFOOD SOUP BAKED

IN SIGNATURE PIZZA DOUGH

意式招牌烤薄餅麵糰海鮮湯

MOP 248



🌸 LINGUINE WITH SPICY CRUSTACEAN SAUCE MOP 298
AND ALASKAN KING CRAB LEG
扁麵配阿拉斯加帝王蟹腳和香辣海鮮汁

HOMEMADE FETTUCINE WITH MOP 218
ROBIOLA DI ROCCAVERANO FONDUE,
HAZELNUT AND VEAL JUS,
TOSSED IN CASTELMAGNO CHEESE WHEEL
自家製寬麵羅比奧拉芝士火鍋配榛子牛仔汁



❁ **HOMEMADE BEEF FAGOTTINI**
WITH CACIO E PEPE
SAUCE AND WINTER BLACK TRUFFLE
自家製意式牛肉雲吞配芝士胡椒醬及黑松露

MOP 208

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

MOP 208



🌸 **HOMEMADE CHITARRA SPAGHETTI
WITH VONGOLE AND BASIL SEAFOOD
PESTO, MEDITERRANEAN BOTTARGA**
自家製意大利麵配蜆肉海鮮青醬及地中海烏魚子

MOP **248**

**FRESH TORTELLI “CAPRESE”
WITH ROASTED CHERRY TOMATO SAUCE,
STRACCIATELLA CHEESE AND BASIL**
意大利大雲吞配烤車厘茄醬、絲翠奇亞芝士

MOP **208**





✿ MUSHROOM RISOTTO

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

MOP 208

SEAFOOD RAVIOLI WITH TOOTHFISH MANTECATO

SICILIAN PISTACHIO SAUCE

AND JAPANESE TUNA TARTARE

海鮮雲吞配鱈魚忌廉汁、
西西里開心果醬及日式吞拿魚他他

MOP 298

SAFFRON RISOTTO WITH SHORT RIB
AND ROASTED BONE MARROW

MOP 428

IN GREMOLATA (FOR 2 PERSONS)

藏紅花意大利飯配牛肋排及烤牛骨髓 (兩位用)

MEZZE MANICHE PASTA
WITH SICILIAN RED PRAWN
AND BISQUE SAUCE

MOP 288

意式濃湯短管麵配西西里紅蝦



❁ RIGATONI ALLA AMATRICIANA
WITH SPICY TOMATO SAUCE
辣味豬肉醬長通粉

MOP 208

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



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
每週精選新鮮意大利麵條，意大利麵廚師每天手工製作，配傳統意大利醬汁

Bolognese ragout
波隆那意式肉醬

Alfredo sauce with Parmigiano Reggiano and balsamic vinegar
芝士忌廉黑醋汁

Boscaiola sauce with speck, tomatoes, mushrooms and cream
鮮茄忌廉配蘑菇通粉



Cherry tomato sauce with fresh basil
車厘茄羅勒醬

Carbonara with guanciale and cracked black pepper
卡邦尼黑椒豬面肉

🌿 素食系列 Vegan & Vegetarian

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❁ SEABASS “AL CARTOCCIO” BAKED WITH
ORANGE AND FENNEL, SICILIAN STYLE

MOP 258

西西里紙包焗海鱸

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

BRAISED WAGYU BEEF CHEEK

MOP 238

燜和牛面頰

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

JAPANESE RED SEA BREAM

MOP 218

日式紅鯛魚

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



MAIALINO IN PORCHETTA

意式乳豬卷

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

意式乳豬卷伴燒汁及芥末籽醬
(需時 60 分鐘)

MOP

218 (Small 小份)

388 (Regular 例)



Side dishes (your choice of 2 side dishes for sharing dishes)
配菜 (以上分享拼盤可選 2 份配菜)

Mixed grilled vegetables
烤時令蔬菜

Cauliflower gratin
焗烤花椰菜

Sicilian style caponata
經典西西里燉菜

French fries
炸薯條

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
芥末紅蔥法邊豆

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

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

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POLLO AL GIRARROSTO

MOP 288

意式烤春雞

Spit roasted chicken (Please allow 25 minutes preparation time)

旋式烤雞 (需時 25 分鐘)



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

配菜 (以上分享拼盤可選 2 份配菜)

Mixed grilled vegetables

烤時令蔬菜

Cauliflower gratin

焗烤花椰菜

Sicilian style caponata

經典西西里燉菜

French fries

炸薯條

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

芥末紅蔥法邊豆

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* Extra order for side dish (per portion) 額外配菜 (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
意大利小牛肉扒釀火腿芝士

WHOLE ROASTED SOLE FISH

MOP 488

烤原條龍利魚

Capers, lemon sauce
配水瓜榴檸檬汁



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

配菜 (以上分享拼盤可選 2 份配菜)

Mixed grilled vegetables

烤時令蔬菜

Cauliflower gratin

焗烤花椰菜

Sicilian style caponata

經典西西里燉菜

French fries

炸薯條

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

芥末紅蔥法邊豆

Italian Sauteed spinach with pine nuts and raisin

意式炒菠菜配松子葡萄乾

* Extra order for side dish (per portion) 額外配菜 (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製醬汁

MOP 588

SEARED LOBSTER AND SCALLOP

輕炙龍蝦帆立貝

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 488

Side dishes (your choice of 2 side dishes for sharing dishes)
配菜 (以上分享拼盤可選 2 份配菜)

Mixed grilled vegetables
烤時令蔬菜

Cauliflower gratin
焗烤花椰菜

Sicilian style caponata
經典西西里燉菜

French fries
炸薯條

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
芥末紅蔥法邊豆

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

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

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❁ FIRENZE

佛羅倫斯

Mozzarella, Parmigiano, grilled Wagyu ribeye, Pecorino, Tuscan salsa verde
水牛芝士、巴馬臣芝士、烤和牛肉眼、羅馬羊奶芝士、托斯卡納青醬

MOP 248

BOLOGNA

博洛尼亞

Mozzarella, Mortadella Bologna IGP, Sicilian pistachio pesto,
Parmigiano fondue
水牛芝士、豬肉腸、西西里開心果青醬、巴馬臣芝士

MOP 178

FRUTTI DI MARE

意式海鮮

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

聖馬札諾番茄醬、水牛芝士、蜆、青口、大蝦、帶子、檸檬橄欖油、歐芹

MOP 238

VERACE

意式鯷魚披薩

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

聖馬札諾番茄醬、巴馬臣芝士、水牛芝士、鯷魚、水瓜榴、車厘茄醬、羅勒葉

MOP 168

QUATTRO FORMAGGI

意式芝士四重奏

Mozzarella, Gorgonzola, smoked scamorza, Parmigiano fondue

水牛芝士、戈貢佐拉藍芝士、帕爾瑪芝士、巴馬臣芝士

MOP 158



❁ MARGHERITA

瑪格麗特

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

聖馬札諾番茄醬、羅勒、水牛芝士、巴馬臣芝士、橄欖油

MOP 148

DIAVOLA

辣味肉腸披薩

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

聖馬札諾番茄醬、水牛芝士、巴馬臣芝士、帕爾瑪芝士、辣肉腸

MOP 188



❁ CAPRESE LEMON CAKE

卡普里檸檬蛋糕

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

意大利無麩質檸檬杏仁蛋糕配檸檬雪葩

MOP 108

WINTER PEAR SOUFFLEE

冬季啤梨梳乎厘

Pear soufflee baked a la minute with vanilla ice cream

烤啤梨梳乎厘配雲呢拿雪糕

MOP 98



❁ CHOCOLATE BONNET

朱古力布丁

Piedmontaise chocolate pudding with caramel and amaretti biscuit,
fresh whipped vanilla chantilly cream
皮蒙特朱古力布丁配焦糖及阿瑪雷蒂餅乾及雲呢拿香緹忌廉

MOP 108

VANILLA PANNA COTTA

雲呢拿奶凍

Rich and creamy vanilla panna cotta with fresh strawberry and its coulis
香濃雲呢拿意式奶凍配草莓醬

MOP 88





CLASSIC TIRAMISU

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

MOP 98

GIANT CHOCOLATE MOUSSE

朱古力慕斯

Guanaja 70% dark chocolate mousse seasoned with seasalt and extra virgin olive oil
70% 黑朱古力慕斯配海鹽及橄欖油

MOP 108

SORRENTO ORANGE

蘇蓮多香橙

Homemade Sorrento orange sorbet served in giant orange
自家製蘇蓮多香橙雪葩

MOP 68

☀ AFFOGATO AL CAFFÈ

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

MOP 78



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

每週精選意式雪糕 (兩位用)

MOP 190

ICE CREAM SELECTIONS

精選雪糕

Milk chocolate and peanut butter, 70 % dark chocolate, Tahiti vanilla,
Amalfi lemon sorbet, Sicilian pistachio, Strawberry sorbet,
Mango sorbet, Piedmont hazelnut

牛奶朱古力花生醬、70% 黑朱古力、塔希提雲呢拿、阿瑪菲檸檬雪葩、
西西里開心果、士多啤梨雪葩、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

過量飲酒危害健康

禁止向未滿十八歲人士銷售或提供酒精飲料

所有酒精飲品的酒精含量均高於 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
招牌雞尾酒

🍊 AMALFI GARIBALDI

阿瑪菲加里波第

Campari, orange oleo, fluffy orange juice

金巴利酒、香橙糖漿、橙汁

MOP 120



所有酒精飲品的酒精含量均高於1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

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

Signature Cocktail
招牌雞尾酒

BELLINI

🌸 貝里尼

White peach puree, pepper, simple syrup, prosecco
白桃果泥、黑胡椒、糖漿、意大利氣泡酒

MOP 120



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Signature Cocktail
招牌雞尾酒

AMALFI SPRITZ

MOP 120

阿瑪菲費士

Malfy gin com limone, homemade Amalfi limoncello, prosecco, soda water
檸檬風味金酒、自製阿瑪菲檸檬酒、意大利氣泡酒、梳打水



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Signature Cocktail
招牌雞尾酒

SALTED LEMON HIGHBALL

MOP 120

🌸 鹹檸檬高球

Malfy gin rosa, homemade salted lemon syrup, lemon juice, soda water
粉紅西柚金酒、自製鹹檸檬糖漿、檸檬汁、梳打水



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NON-ALCOHOLIC COCKTAIL
無酒精雞尾酒

STRAWBERRY + TOMATO

MOP 80

🍓 草莓番茄

Strawberry, tomato, basil, green tea, vanilla, milk, sugar, salt
草莓、番茄、羅勒、綠茶、香草、牛奶、糖、鹽



NON-ALCOHOLIC COCKTAIL
無酒精雞尾酒

AZZURRO PUNCH

MOP 80

🌸 天藍賓治

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

克羅斯草本風味無酒精基酒、橙汁、椰子水、檸檬汁、香草、牛奶、藍螺旋藻



NON-ALCOHOLIC COCKTAIL
無酒精雞尾酒

TOASTED FENNEL SOUR

MOP 80

🌸 烘烤茴香酸

Crossip citrus, toasted fennel syrup, fennel juice, lemon juice, vegan foamer
克羅斯柑橘風味無酒精基酒、烤茴香糖漿、茴香汁、檸檬汁、純素泡沫



COFFEE DRINKS
咖啡特飲

MONTHLY COLD BREW 每月精選冷萃咖啡

ROME MINT COLD BREW
羅馬薄荷冷萃咖啡

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、鮮牛奶、八角、丁香、肉豆蔻、糖、鹽

MOP 100



所有酒精飲品的酒精含量均高於1.2% | All alcoholic beverages exceed 1.2% alcohol by volume

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

COFFEE DRINKS

咖啡特飲

TIRAMISU LATTE

MOP 100

☀ 提拉米蘇拿鐵

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

朗姆酒、咖啡利口酒、濃縮咖啡、馬斯卡彭奶酪、鮮牛奶、煉奶、奶油



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