



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。



CACIO E PERE

羅馬式香梨芝士沙律

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
可選甜戈貢佐拉藍芝士或自家製素式瑞可塔杏仁芝士



圖片僅供參考 | Images are for reference only

 素食系列 Vegan & Vegetarian

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

🌸 FISH SOUP “ALLA MARCHIGIANA”

MOP 278

馬爾凱風味魚濃湯

Adriatic style rich soup served with
grilled sourdough and rustic sauce
亞得里亞海風味濃湯配香烤酸種麵包及原汁



MUSHROOM RISOTTO

頂級野菌燴飯

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

頂級意大利米、摩利菌釀牛肉粒及牛仔肉汁

MOP 248

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❁ SEABASS “AL CARTOCCIO” AEOLIAN STYLE
伊奧利亞風味紙包焗海鱸

MOP 298

Juicy seabass baked in foil with clams, tomatoes, capers and fennel
紙包焗鮮嫩海鱸魚、蜆肉、番茄、水瓜榴及茴香

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AMALFI LEMON GRANITA

阿瑪菲檸檬冰沙

Signature lemon sorbet, served in lemon
招牌檸檬雪葩

MOP 78

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

MOP 138

24 MONTHS PARMA HAM AND HERBS BAKED HAM 24 個月巴瑪火腿及香草焗火腿

MOP 198

Served with freshly baked crunchy “Schiacciata Toscana”
with garlic and rosemary
配現烤香蒜迷迭香托斯卡納薄餅



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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醃製鴨肝

MOP 298

✿ JAPANESE TUNA TARTARE

MOP 248

日本吞拿魚他他

Lightly seasoned tuna tartare, served on Sicilian crispy chickpeas

“Panella” with “Bagnetto Rosso” sauce

微調味吞拿魚他他，配西西里鷹嘴豆脆餅及意式紅酸辣醬





HAND SLICED “RICCIOLA”

手切油甘魚

Dry-cured Amberjack, fresh herb dressing, pickled radish
乾式醃製油甘魚配鮮香草醬及醃漬櫻桃蘿蔔

MOP 228



ROASTED MEDITERRANEAN OCTOPUS

燒地中海八爪魚

With “Macco di Fave”, fennel and dill
配意式蠶豆泥、茴香及蒔蘿

MOP 268

ITALIAN DEEP-FRIED SEAFOOD “FRITTO MISTO”

意式炸海鮮

Baby prawns and squid served with parsley and garlic mayo
幼蝦及魷魚配歐芹及蒜香蛋黃醬

MOP 188

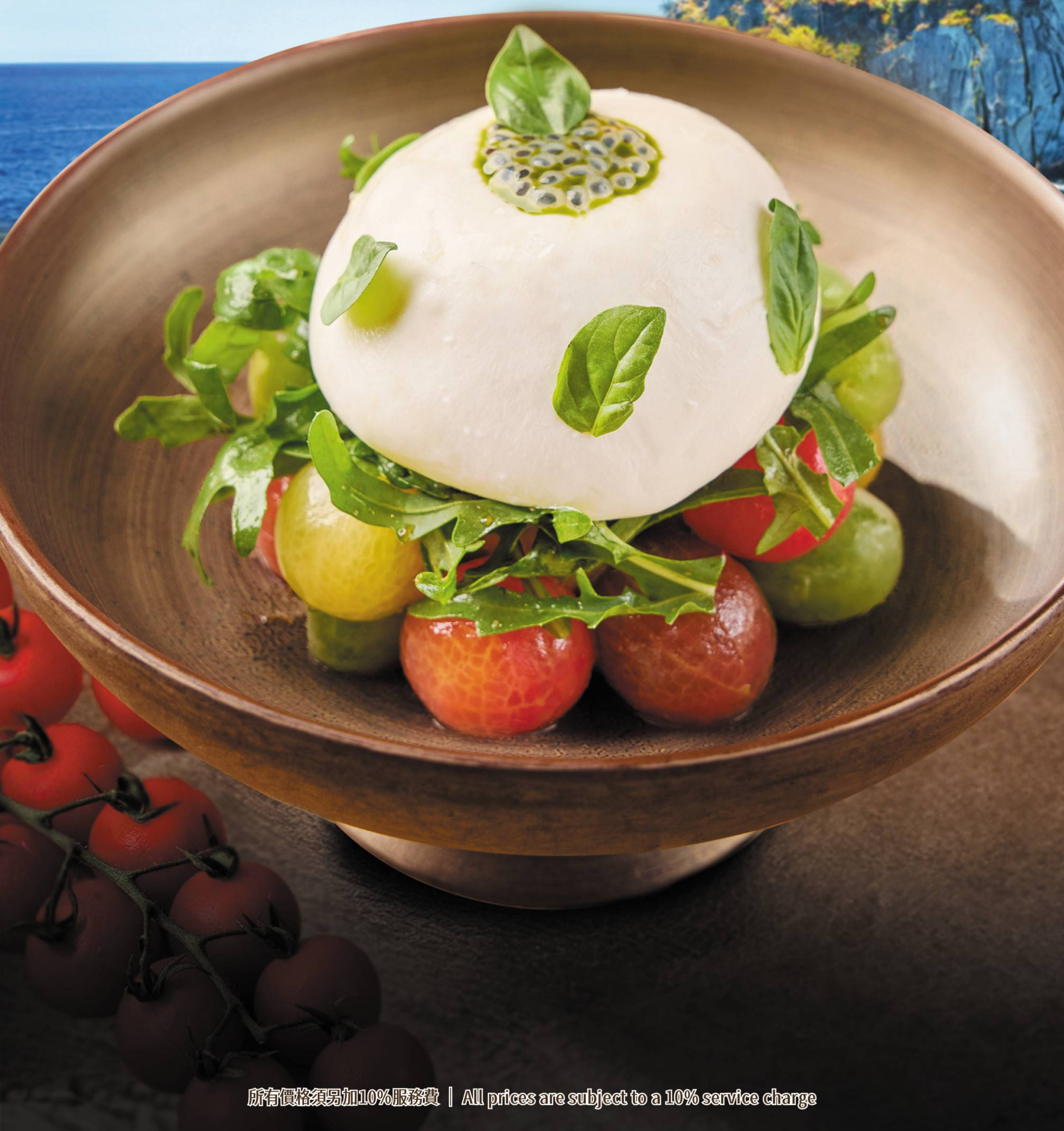
🌸 BURRATA SALAD

布拉塔芝士沙律

Apulian burrata, cherry tomato, rocket salad and balsamic vinaigrette

阿普利亞布拉塔、車厘茄、芝麻菜沙律及意大利黑醋汁

MOP 188



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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 sweet gorgonzola blue cheese or
homemade vegan almond ricotta

嫩菠菜、香梨及焦糖核桃

可選甜戈貢佐拉藍芝士或自家製素式瑞可塔杏仁芝士

MOP 168



ORGANIC MIXED GREEN SALAD

有機雜錦時蔬沙律

Mixed green salad with heirloom vegetables and lemon-thyme vinaigrette

雜錦時令蔬菜沙律配檸檬百里香醋汁

MOP 108



素食系列 Vegan & Vegetarian

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FOREST MUSHROOM SOUP

MOP 158

牛肝菌濃湯

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

牛肝菌蘑菇湯配絲翠奇亞芝士、炒蘑菇及時令黑松露

🌸 FISH SOUP “ALLA MARCHIGIANA”

MOP 278

馬爾凱風味魚濃湯

Adriatic style rich soup served with
grilled sourdough and rustic sauce

亞得里亞海風味濃湯配香烤酸種麵包及原汁



🌸 LINGUINE WITH KING CRAB

MOP 298

扁麵配阿拉斯加帝王蟹

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

香濃阿拉斯加帝王蟹汁伴黑橄欖、烤燈籠椒及番茄



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HOMEMADE CHITARRA SPAGHETTI

MOP 248

自家製意大利吉他麵

Served with clams, mullet roe bottarga and seafood pesto

配蜆肉、烏魚子及海鮮青醬

BAKED TIMBALLO “ALLA SICILIANA”

MOP 198

西西里焗烤塔巴羅

Mezzi maccheroni, tomato sauce, mozzarella, meatballs and eggplant

圓筒麵、番茄醬、水牛芝士、肉丸及茄瓜





❁ MUSHROOM RISOTTO
頂級野菌燴飯

Carnaroli rice with wild mushrooms, morels filled
with beef “stracotto” and veal demi-glace
頂級意大利米、摩利菌釀牛肉粒及牛仔肉汁

MOP 248

🌸 RIGATONI ALLA AMATRICIANA

MOP 208

辣味豬肉醬長通粉

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

辣味番茄醬、脆豬面頰肉、絲翠奇亞芝士及羅馬羊奶芝士



FROM THE PASTA COUNTER

手工意大利麵

Our weekly selection of fresh and dried 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

MOP

Traditional Bolognese ragout

傳統波隆那意式肉醬

198

Alfredo sauce with butter and Parmigiano Reggiano

芝士忌廉汁

168

Carbonara sauce with crispy pork “Guanciale” and black peppercorn

卡邦尼黑椒豬面肉

168

Fresh cherry tomato sauce with fresh basil

新鮮車厘茄羅勒

158

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🌸 FUSILLI CAMOGLI “AL PESTO”

MOP 188

卡莫利特色青醬螺旋麵

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

大螺旋意大利麵伴羅勒青醬、薯仔及四季豆

NEAPOLITAN MANFREDI WITH RICOTTA AND TOMATO

MOP 198

那不勒斯瑞可塔芝士番茄長緞帶麵

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

手工緞帶麵配燒車厘茄醬、羊奶瑞可塔芝士、黑胡椒及羅勒



 SEABASS “AL CARTOCCIO” AEOLIAN STYLE
伊奧利亞風味紙包焗海鱸

MOP 298

Juicy seabass baked in foil with clams, tomatoes, capers and fennel
紙包焗鮮嫩海鱸魚、蜆肉、番茄、水瓜榴及茴香



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🌸 SUCKLING PIG “IN PORCHETTA”
意式乳豬卷

Suckling pig porchetta, roasted gravy with wholegrain mustard
(Small portion please allow 30 minutes preparation time
Regular portion please allow 50 minutes preparation time)

意式乳豬卷伴燒汁及芥末籽醬
(小份需時 30 分鐘，標準份需時 50 分鐘)

MOP

238 (Small 小份)

398 (Regular 標準份)



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

Mixed grilled vegetables
烤時令蔬菜

Classic potato purée
經典薯蓉

Sautéed mushrooms
香炒野菌

Sicilian style caponata
經典西西里燉菜

Eggplant Parmigiana
芝士焗茄瓜

Golden French fries
黃金炸薯條

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

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MEDITERRANEAN ROASTED CHICKEN

MOP 288

地中海燒雞

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

燒地中海香草醃春雞
(需時 30 分鐘)



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

Mixed grilled vegetables
烤時令蔬菜

Classic potato purée
經典薯蓉

Sautéed mushrooms
香炒野菌

Sicilian style caponata
經典西西里燉菜

Eggplant Parmigiana
芝士焗茄瓜

Golden French fries
黃金炸薯條

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

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🌸 TUSCAN BEEF STEW “PEPOSO”

MOP 268

托斯卡納黑胡椒紅酒燉牛肉

Beef chuck roll braised with red wine and black pepper,
served on mashed potato with rosemary
黑胡椒紅酒燉牛肩肉卷配迷迭香薯蓉

VEAL SALTIMBOCCA “ALLA ROMANA”

MOP 428

羅馬式煎火腿小牛肉卷

Lightly pan-fried veal dressed in Parma ham and sage leaves,
served with veal jus
輕煎薄小牛仔肉配火腿及鼠尾葉伴牛仔肉汁



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

Mixed grilled vegetables
烤時令蔬菜

Sicilian style caponata
經典西西里燉菜

Classic potato purée
經典薯蓉

Eggplant Parmigiana
芝士焗茄瓜

Sautéed mushrooms
香炒野菌

Golden French fries
黃金炸薯條

* Extra order for side dish 額外配菜 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”
烤龍蝦帆立貝

MOP 588

Fresh lobster and sea scallop grilled and served with lemon butter sauce

烤鮮龍蝦及帆立貝配檸檬牛油汁

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

配菜 (以上主菜可選 1 份配菜)

Mixed grilled vegetables

烤時令蔬菜

Sicilian style caponata

經典西西里燉菜

Classic potato purée

經典薯蓉

Eggplant Parmigiana

芝士焗茄瓜

Sautéed mushrooms

香炒野菌

Golden French fries

黃金炸薯條

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

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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

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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

NAPOLETANA

那不勒斯

Roasted yellow cherry tomato sauce, smoked scamorza, basil

燒黃車厘茄醬、煙燻斯卡莫扎芝士、羅勒

MOP 148

QUATTRO FORMAGGI

意式芝士四重奏

Mozzarella, gorgonzola, smoked scamorza, Parmigiano fondue, honey

水牛芝士、戈貢佐拉藍芝士、煙燻斯卡莫扎芝士、巴馬臣芝士、蜜糖

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、煙燻斯卡莫扎芝士、辣肉腸

MOP 188





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



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🌸 SORRENTO LEMON DELIGHT

MOP 98

蘇蓮多檸檬蛋糕

Sponge cake soaked in limoncello syrup, Amalfi lemon cream and lemon glaze
檸檬車露浸海綿蛋糕、阿瑪菲檸檬忌廉及檸檬汁

PISTACHIO SEMIFREDDO

MOP 108

開心果半凍慕斯

Classic Italian “half frozen” mousse served with cocoa biscuit,
pistachio sauce and meringue
經典意大利半凍慕斯配可可餅、開心果醬及蛋白霜



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AMALFI LEMON GRANITA

阿瑪菲檸檬冰沙

Signature lemon sorbet, served in lemon fruit
招牌檸檬雪葩

MOP 78



MESSINA ALMOND GRANITA

西西里墨西拿杏仁冰沙

Served with warm brioche and almond oil
配暖布里歐修及杏仁油

MOP 78

ICE CREAM AND SORBET SELECTIONS

精選雪糕及雪葩

MOP 58

Dark chocolate 黑朱古力	Italian vanilla 意大利雲呢拿	Sicilian pistachio 西西里開心果
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

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

MOP 120

✿ 阿瑪菲加里波第

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



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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



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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



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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



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COFFEE DRINKS
咖啡特飲

MONTHLY COLD BREW 每月精選冷萃咖啡

GENOVA BASIL COLD BREW
熱拿亞羅勒冷萃咖啡

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、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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