

Aria
ITALIAN

A la carte

Antipasti

前菜

Beetroot, Caramelized Pumpkin, and Zesty Orange Dressing	108	迷你紅菜頭沙律、南瓜香橙沙律
Roasted Cherry Tomatoes, Apulian Burrata and Basil	108	烤車厘茄配布拉塔水牛芝士
Beef Tenderloin Carpaccio, Rocket Salad, Crispy Capers and Black Olives	208	意大利生和牛薄片 配火箭菜沙律水瓜柳及巴馬臣芝士
Assorted Premium Charcuteries and Italian Cheeses Platter	568	熟食冷肉盤配雜錦芝士
65°C Sous Vide Egg, Fluffy Potatoes, Garlic and Parsley Puree, Black Truffle Shavings	188	炸魷魚蔬菜伴蕃茄濃汁
Mediterranean Bluefin Tuna Ventresca Carpaccio, Sicilian Lemon, Bronte's Pistachio, Ficoide Glaciale	188	吞拿魚薄片、西西里檸檬、 布朗特開心果、冰菜
Italian Rocket Salad, Cherry Tomatoes, Vacche Rosse Parmesan Cheese Shavings, Balsamic Vinegar Dressing	188	火箭菜沙律, 巴馬臣碎芝士, 油漬蕃茄, 意大利香醋

Zuppe, Paste e Risotti

湯、意粉及意大利飯

Clear Minestrone Soup, Basil Essential Oil, Crunchy Spinach	118	意大利蔬菜湯
1 Year Aged Carnaroli Rice Risotto with Seafood, Shellfish and Marine Plankton	258	海鮮意大利飯
1 Year Aged Carnaroli Rice Risotto with D.O.P. Taleggio, and Franciacorta Metodo Classico	248	塔雷吉歐芝士意大利飯配Franciacorta氣泡酒
Linguine Tossed with Venetian Lagune Clams and Mazara del Vallo Red Prawn	258	蜆肉大蝦翠玉瓜扁意粉
Traditional Rigatoni Alla Carbonara, with Guanciale and Pecorino Romano	168	傳統卡邦尼長通粉

Zuppe, Paste e Risotti

湯、意粉及意大利飯

Paccheri “Tomato del Piennolo” sauce, Basil leaves and Apulian Stracciatella di Burrata	168	布拉塔芝士新鮮羅勒蕃茄醬粗管麵
Tagliatelle with Zarda Spicy Tomato sauce, Blue Lobster and Bagna-cauda Fondue	268	龍蝦細闊麪伴皮埃蒙特熱沾醬
Pappardelle with Wild Mushroom and Porcini Sauce, Parsley Pure and Black Truffle Shavings	228	牛肝菌蘑菇黑松露闊條麵
Traditional Baked Eggplant Parmigiana, with Basil, Parmesan Cheese and Fior di Latte	148	巴馬臣芝士焗烤千層茄子

Secondi Piatti

主菜

Australian Black Angus Striploin Tagliata, Arugula and Vacche Rosse Parmesan Cheese	380	西冷牛肉片配火箭菜沙律、 巴馬臣芝士及意大利香醋
Roasted Colorado Lamb Chop with Bell Pepper, Olives and Zucchini Casserole	468	烤羊架配嫩炒燈籠椒翠玉瓜
Italian Milk-fed Veal Cutlet Milanese Style, Tomatoes and Celery Relish, Sicilian Lemon	428	米蘭風味炸小牛肉排、番茄及芹菜、西西里檸檬
Seared Japanese Tuna served with crunchy Fennel and Orange Salad	348	香橙吞拿魚片茴香沙律
Slow Cooked Bacalao with warm Tomato Consomme, Citrus and Pressed Melon Salad	328	慢煮鱈魚配番茄湯, 蜜瓜柑橘沙律

From the grill and for share

燒烤類 (可多人分享)

Baked Snapper in Traditional Neapolitan “Acquapazza” Broth	Market price	拿坡里風味烤焗紅鯛魚
Whole Roasted Italian Free-Range Spring Chicken	288	原隻燒春雞
21 Days Aged Australian M3 Black Angus Porterhouse	1388	黑安格斯M3紅屋牛扒
Tableside Carved Wagyu A4-8 Rib Eye from Kyushu	228/100g	燒烤A4-8九州和牛肉眼
Contorni		配菜
Potatoes Puree	68	薯蓉
Sauteed Mushroom with Garlic and Parsley	68	蒜蓉香芹炒蘑菇
Sauteed Garlic Spinach	68	炒菠菜

Pizza

薄餅

Margherita with tomato, fior di latte and basil	168	蕃茄水牛芝士羅勒瑪格麗特薄餅
Diavola with tomato, fior di latte and spicy salame	188	蕃茄水牛芝士及辣肉腸薄餅
Capricciosa with tomato, fior di latte, cooked ham, mushroom, artichoke, olives and anchovies	188	蕃茄、水牛芝士、火腿、蘑菇、雅枝竹、 橄欖卡布里喬莎薄餅
Vegetariana with tomato, fior di latte, seasonal grilled and marinated vegetable	168	蕃茄、水牛芝士、時令醃製烤蔬菜薄餅
Prosciutto di Parma with tomato fior di latte, rocket salad and Parma ham	208	蕃茄、水牛芝士、火箭菜沙律及巴馬火腿薄餅

Pizza

薄餅

Salsiccia e Friarielli fresh pork sausage, fior di latte and broccoli rabe	188	新鮮豬肉腸水牛芝士蕪菁花椰菜薄餅
Pizza al Tartufo with Porcini Mushroom and black truffle	188	松露、牛肝蘑菇、黑松露薄餅
Pizza all'Astice with fior di latte, tomato, lobster and basil	228	水牛芝士、蕃茄、龍蝦、羅勒薄餅
Calzone with cooked ham fior di latte and artichoke	248	火腿、水牛芝士、雅枝竹意式口袋薄餅