

精选海鲜

是日精选生蚝	时价
海鲜拼盘 原只波士顿龙虾, 虎虾, 时令生蚝, 鲍鱼, 带子(配红洋葱醋, 辣蛋黄酱, 塔巴斯哥辣酱和鸡尾酒酱)	澳门元 1,368/2人份 澳门元 2,418/4人份

特选意式冷肉和起司

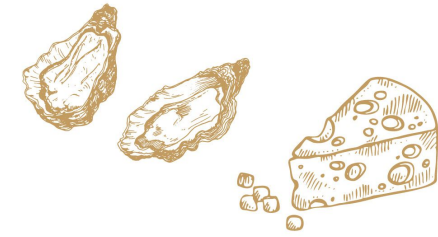
2人份冷肉拼盘	澳门元 345
2人份起司拼盘	澳门元 239
皇家开胃菜拼盘	澳门元 418
自制猪头肉火腿	澳门元 105
比萨面包	澳门元 72

汤

意大利蔬菜浓汤 炖时令蔬菜, 罗勒青酱, 面包丁	澳门元 95
意大利蘑菇汤 野生牛肝菌, 丝翠奇亚起司	澳门元 178
海鲜浓汤 经典拿破里海鲜浓汤	澳门元 188

开胃菜

腌法松尼牛肉 腌生牛肉片, 时令蔬菜, 拉斯帕拉起司 (席前制作)	澳门元 318
烤章鱼土豆 章鱼, 土豆, 橄榄油, 水瓜柳	澳门元 208
烤北海道带子 北海道带子, 椰菜花, 青柠, 葡萄干, 粉红胡椒	澳门元 208
烤法国鹌鹑(两只)	澳门元 268
意式布袋起司配西红柿沙拉 新鲜布袋起司, 番茄冻汤, 有机西红柿, 罗勒青酱	澳门元 168
黑毛猪火腿 黑毛猪火腿配意大利甜蜜瓜	澳门元 240



开胃菜

白酒蛤蜊青口 蛤蜊和青口, 大蒜, 辣椒, 特里尼西红柿, 欧芹汤汁	澳门元 358
炸鱿鱼 炸鱿鱼, 酸豆蒜泥蛋黄酱	澳门元 148

沙拉

菠菜沙拉 菠菜, 时令蘑菇, 风干猪面颊肉	澳门元 148
火箭菜沙拉 火箭菜, 拉斯帕拉起司, 油浸橄榄, 柠檬汁	澳门元 168
凯撒沙拉 罗马生菜, 炸日本鸡蛋, 香脆帕尔马火腿, 拉斯帕拉起司	澳门元 208

意面及烩饭

香蒜龙虾意大利面 香蒜, 橄榄油, 辣椒, 波士顿龙虾	澳门元 318	澳门元 598
卡邦尼意大利面 蛋黄, 帕马森起司, 风干猪面颊, 黑胡椒	澳门元 178	-
白酒蛤蜊扁意面 蛤蜊, 辣椒, 特里尼西红柿, 白酒, 欧芹	澳门元 208	澳门元 318
海鲜宽面 手工宽面, 杂锦烤海鲜, 西红柿, 香蒜, 辣椒	澳门元 288	-
海鲜意大利烩饭 杂锦烤海鲜, 小栉瓜	澳门元 278	-
意式蘑菇烩饭 时令蘑菇, 橘子, 鼠尾草	澳门元 198	-
肉酱宽面 香浓肉酱	澳门元 198	-



意面及烩饭

意式饺子 瑞可塔起司, 菠菜, 圣马扎诺及特里尼西红柿酱	澳门元 188	澳门元 278
祖传焗烤千层面 肉酱, 白酱, 帕马森起司	澳门元 208	-

主菜

炭烤海螯虾(每只) 新西兰海螯虾	澳门元 178	-
炭烤西班牙红虾(每只) 西班牙红虾, 虾膏奶油酱	澳门元 528	-
炭烤波士顿龙虾 波士顿龙虾, 龙虾膏奶油酱	澳门元 528	-
地中海鲈鱼 鲈鱼, 樱桃西红柿, 橄榄, 酸豆, 海鲜汤, 罗勒	澳门元 315	-
香煎牛里脊配百里香酱	澳门元 468	-
意式烤乳猪	澳门元 278	澳门元 488
烤羊架	澳门元 318	澳门元 568
烤鱿鱼 鱿鱼, 意大利香草酱	澳门元 268	-
炭烤鲷鱼 熟成鲷鱼, 橄榄油, 香蒜, 辣椒	澳门元 618	-
烤法国春鸡	澳门元 328	-
炖小牛胛 炖小牛胛肉, 柠檬蒜蓉欧芹酱	澳门元 348	-
意大利马伦戈牛肉眼(500克)	澳门元 1,038	-
巨型战斧牛排(1.5公斤)	澳门元 1,988	-
美国顶级西冷牛排 美国顶级西冷牛排, 火箭菜, 樱桃西红柿, 拉斯帕拉起司, 陈年黑醋	澳门元 888	-

配菜

小西兰花	澳门元 85
时令蔬菜	澳门元 85
香炒波特贝勒菇	澳门元 85
香烤绿芦笋	澳门元 98
奶油烤土豆	澳门元 85

手工披萨

玛格丽特 西红柿酱, 水牛起司, 新鲜罗勒	澳门元 158
辣肉肠 西红柿酱, 水牛起司, 辣肉肠, 洋葱, 辣椒	澳门元 198
四季 火腿, 橄榄, 蘑菇, 洋葱	澳门元 208
海鲜 杂锦海鲜, 西红柿酱, 栉瓜花, 橄榄, 香蒜	澳门元 238
帕尔玛火腿 西红柿酱, 碎奇莫扎瑞拉起司, 帕尔玛火腿, 火箭菜, 油浸西红柿, 帕马森起司片	澳门元 218
起司肉肠开心果 水牛起司, 意式熏香肠, 瑞可塔起司, 开心果	澳门元 218
蘑菇 水牛起司, 蘑菇, 火箭菜, 帕马森起司	澳门元 198
四式起司 水牛起司, 塔雷吉欧起司, 戈贡佐拉蓝纹起司, 梵堤那起司	澳门元 208
松露 黑松露, 牛肝菌, 罗比奥拉起司	澳门元 268
甜点	
经典提拉米苏(席前制作)	澳门元 118
柠檬甜酒慕斯配佛手柑雪葩	澳门元 118
奶油甜馅煎饼卷配瑞可塔起司	澳门元 98
香草意式奶冻配杂莓	澳门元 98
朗姆巴巴 经典拿破里朗姆巴巴, 香草奶油, 杂莓	澳门元 98
巧克力心太软蛋糕	澳门元 118

SPECIALITÀ DI MARE

Seafood Specials

Oyster of the Day	Market Price
Alzata di Frutti di Mare	MOP 1,368/ for 2
Seafood Platter	
Boston Lobster, Tiger Prawn, Seasonal Oyster, Abalone, Scallop	MOP 2,418/ for 4
(Served with Red Onion Vinegar, Spicy Mayo, Tabasco and Cocktail Sauce)	

AFFETTATI & FORMAGGI

Cold Cuts & Cheeses

Affettati Misti	MOP 345
Cold Cut Selection (For 2)	
Formaggi Misti	MOP 239
Cheese Selection (For 2)	
Piatto Reale di Affettati e Formaggi	MOP 418
Royal Platter with Cold Cuts, Cheeses and Condiments	
Coppa di Testa	MOP 105
Homemade Pig Head Mortadella, Pickles, bread Chips	
Ciclista	MOP 72
Pizza Bread	

ZUPPE

Soup

Minestrone alla Genovese	MOP 95
Braised Seasonal Vegetables, Pesto Sauce, Croûtons	
Zuppa di Funghi Porcini	MOP 178
Wild Mushroom Porcini Soup, Stracciatella, Mint Oil	
Zuppa Frutti di Mare	MOP 188
Classic Neapolitan Seafood Soup with Crusty Bread Lid	

ANTIPASTI

Appetizers

Carpaccio di Manzo "Fassona"	MOP 318
Marinated Beef Carpaccio, Seasonal Vegetables, Sfoglie di Formaggio Raspadura (Tableside Preparation)	
Polpo e Patate	MOP 208
Grilled Octopus, Potato, Olives, Capers	
Capesante Hokkaido	MOP 208
Hokkaido Sea Scallop, Cauliflower, Lime, Raisins, Pink Pepper	
Quaglie alla Griglia (2 pcs)	MOP 268
Char-grilled French Quail	
Burrata di Andria 'Caprese'	MOP 168
Fresh Burrata Cheese, Gazpacho, Organic Rainbow Tomato, Pesto Sauce	



ANTIPASTI

Appetizers

Prosciutto e Melone	MOP 240
Italian Black Pig Ham, served with Sweet Lorenzini Melon	
Cozze e Vongole alla Marinara con Bruschetta	MOP 358
Mussels, Clams, Garlic, Chili, Datterini Tomato, Parsley Broth	
Calamari Fritti	MOP 148
Fried Squid, Lemon and Caper Aioli	

INSALATE

Salads

Insalata di Spinaci	MOP 148
Baby Spinach, Seasonal Mushrooms, Cured Pork Cheek	
Insalata di Rucola	MOP 168
Rocket, Sfoglie di Formaggio Raspadura, Taggiasca Olives, Lemon Dressing	
Insalata di Cesare	MOP 208
Chef's Signature Caesar Salad, Fried Crunchy Japanese Egg, Crispy Parma Ham, Raspadura Cheese	

PRIMI PIATTI

Pasta & Risotto

*Share Portion (for 2-3)

Spaghetti Astice aglio Olio	MOP 318	MOP 598
Peperoncino		
Spaghetti, Garlic, Extra Virgin Olive Oil, Chili, Boston Lobster		
Spaghetti "Martelli" alla Carbonara	MOP 178	-
Egg Yolk, Parmesan, Guanciale, Black Pepper		
Linguine alla Vongole	MOP 208	MOP 318
Linguine with Clams, Chili, Datterini Tomato, White Wine, Parsley Sauce		
Fettuccine ai Frutti di Mare	MOP 288	-
Homemade Fettuccine with Seafood, Tomatoes, Garlic, Chili		
Risotto alla Pescatora	MOP 278	-
Risotto Seafood Bisque, Grilled Seafood, Baby Zucchini		
Risotto ai Funghi di Sottobosco	MOP 198	-
Seasonal Forest Mushroom Risotto, Orange, Sage		
Pappardelle Bolognese	MOP 198	-
Pappardelle Egg Pasta, Rich Bolognese Ragout		



PRIMI PIATTI

Pasta & Risotto

*Share Portion (for 2-3)

Ravioli Ricotta Spinaci	MOP 188	MOP 278
Homemade Ravioli, Ricotta Cheese, Spinach, San Marzano and Datterini Sauce		
Millefoglie di Lasagna della Nonna	MOP 208	-
Baked Lasagna with Bolognese, Béchamel, Parmesan		

*For sharing

SECONDI PIATTI

Fish & Meat

*Share Portion (for 2-3)

Scampi alla Griglia	MOP 178	-
Char-grilled New Zealand Langoustine (each)		
Gambero Rosso alla Griglia	MOP 528	-
Char-grilled Carabineros with Coral Butter Sauce (each)		
Astice alla Griglia	MOP 528	-
Char-Grilled Boston Lobster with Coral Butter		
Branzino all'Acqua Pazza	MOP 315	-
Sea Bass, Cherry Tomato, Olives, Capers, Seafood Stock, Basil		
Filetto di Manzo al Timo	MOP 468	-
Pan-seared Beef Tenderloin with Thyme Scented Sauce		
Porchetta	MOP 278	MOP 488
Italian Style Suckling Pig		
Arrosto di Agnello	MOP 318	MOP 568
Roasted Lamb Rack		
Calamari alla Griglia	-	MOP 268
Grilled Calamari with Salmoriglio Sauce		
Orata alla Griglia	-	MOP 618
Dry Aged Charcoal Grilled Seabream, Olive Oil, Garlic, Chili, Lemon, Pink Pepper		
Polletto alla Diavola	-	MOP 328
Whole Baby Chicken "Diavola Style"		
Ossobuco	-	MOP 348
Slow Braised Veal Shank with "Gremolada"		
Bistecca di Manzo (500g)	-	MOP 1,038
Marango Beef Ribeye, Cube Roll, Grass Fed, Italy		
Giant Tomahawk Steak (1.5kg)	-	MOP 1,988
Tomahawk Steak, Roasted Garlic, Seasonal Vegetables		
Controfiletto di Manzo (400g)	-	MOP 888
USDA Prime Sirloin "Tagliata Style", Rocket, Cherry Tomatoes, Raspadura, Aged Balsamic Vinegar		

CONTORNI

Side Dish

Broccolini e Bagna Cauda	MOP 85
Broccolini with Bagna Cauda sauce	
Verdure di Stagione	MOP 85
Seasonal Vegetables	
Portobello	MOP 85
Sautéed Portobello Mushroom	
Asparagi Verdi	MOP 98
Grilled Green Asparagus with Honey Lime Dressing	
Jacket Potato	MOP 85
Jacket Potato and Sour Cream	

PIZZA

Margherita	MOP 158
Tomato Sauce, Mozzarella, Fresh Basil	
Piccante	MOP 198
Tomato Sauce, Mozzarella, Spicy Salami, Onion, Chili	
4 Stagioni	MOP 208
Ham, Olives, Button Mushroom, Artichoke	
Frutti di Mare	MOP 238
Seafood, Tomato Sauce, Zucchini Flower, Olives, Garlic	
Parma	MOP 218
Tomato Sauce, Stracciatella, Parma Ham, Rocket, Tomato Confit, Shaved Parmesan	
Delizia	MOP 218
Mozzarella, Mortadella Bologna, Ricotta, Pistachio	
Funghi Misti di Sottobosco	MOP 198
Mozzarella Fior di Latte, Mixed Forest Mushrooms, Rocket, Parmesan	
4 Formaggi	MOP 208
Mozzarella, Taleggio, Gorgonzola, Fontina	
Tartufo	MOP 268
Black Truffle, Porcini Mushroom, Buffalo Robiola Cheese	

DOLCI

Desserts

Tiramisù	MOP 118
Classic Tiramisù (Tableside Preparation)	
Limoncello	MOP 118
Limoncello Mousse with Bergamot Sorbet	
Cannolo Siciliano	MOP 98
Crispy Cannoli with Ricotta Cheese	
Panna Cotta	MOP 98
Vanilla Panna Cotta with Berries	
Babà al Rum	MOP 98
Classic Neapolitan Babà in Rum, Vanilla Cream, Berries	
Tortino al Cioccolato	MOP 118
Chocolate Lava Cake, Pistachio Gelato, Chantilly Cream	