



## Antipasti

### **Caviare iraniano Beluga con i suoi condimenti e blinis (50gr)**

Iranian Beluga caviar with condiments and blinis (50g)

伊朗鱈魚魚子醬配調味料和小圓餅 (50 克)

\$4,888

### **Carpaccio di scampi e caviare Oscetra servito con mela verde, limone e olio d'oliva**

New Zealand scampi carpaccio with Oscetra caviar, with green apple, lemon and olive oil

新西蘭小龍蝦生薄片配魚子醬、青蘋果、檸檬及橄欖油

\$688

### **Ovetto poche' con finferle, salsa di Montasio e tartufo nero australiano**

Slow cooked egg with girolles mushroom, Montasio cheese sauce and Australian black truffle

慢煮雞蛋配雞油菌、蒙塔西奧芝士醬及澳洲黑松露

\$588

### **Mozzarella o la burrata con pomodorini, pesto di basilico e prosciutto di Parma 24 mesi**

Buffalo mozzarella or burrata cheese served with 24 months Parma ham and cherry tomatoes

水牛芝士 或 布拉塔芝士配 24 個月帕爾馬火腿及車厘番茄沙律

\$398

### **Parmigiana di melanzane alla Sabatini con mozzarella, pomodoro san Marzano e basilico**

Sabatini's eggplant parmigiana with mozzarella, San Marzano tomato sauce and basil

意式焗巴馬臣芝士千層茄子配水牛芝士、番茄汁及羅勒

\$308

### **Trippa di vitello alla parmigiana con ceci**

Classic veal tripe parmigiana style with chickpeas

意式燴牛仔肚配鷹嘴豆

\$348

### **Prosciutto Iberico 48 mesi servito con melone**

Iberico ham 48 months with fresh melon

48 個月西班牙風乾火腿配蜜瓜

\$698

### **Vitello Tonnato**

Slow cooked veal loin with preserved tuna sauce and capers

慢煮牛仔薄片配吞拿魚汁及水瓜柳

\$448

## Zuppe

### **Minestrone di verdure tradizionale**

Traditional Italian vegetables soup

傳統意式雜菜湯

\$188

### **Stracciatella Romana**

Beef and capon consommé with beaten egg and cheese

意式蛋花牛肉及雞清湯

\$198

### **Zuppa di astice blu con crema acida, crostini di pane ed Erba cipollina**

Blue lobster soup with bread croutons

藍龍蝦濃湯

\$308

All prices are subject to 10% service charge

以上價目另收加一服務費。

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Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街 8 號國際金融中心商場 4 樓。



## **Paste e risotti**

### **👨‍🍳 *Cavatelli fatti in casa ai gamberi rossi siciliani***

Homemade cavatelli with Sicilian red prawns, cherry tomatoes and parsley

自家製貝殼粉配意式西西里紅蝦及香草番茄汁

\$688

### **👨‍🍳 *Linguine alla Sabatini***

Linguine with scampi, scallops, clams and mussels "Sabatini's original recipe"

招牌意大利扁意粉配蜆肉、青口、小龍蝦、帶子及番茄汁

\$548

### **🌿 *Trofie al pesto di basilico con fagiolini e patate***

Trofie pasta with homemade pesto, green beans and potatoes

扁意粉配自家製香草醬、青豆及薯仔

\$398

### ***Spaghetti alle vongole veraci***

Spaghetti with clams, garlic and parsley

香蒜蜆肉意大利粉

\$498

### ***Tagliolini all'astice blu con pomodorini e prezzemolo***

Homemade tagliolini with blue lobster, cherry tomatoes and parsley

自家製全蛋麵配藍龍蝦及辣番茄汁

\$728

### ***Tonnarelli paglia e fieno alla Romana***

Homemade tonnarelli pasta with mushrooms, green peas and Parma ham in light cream sauce

自家製蛋麵配蘑菇、青豆、帕爾馬火腿及淡忌廉汁

\$448

### **👨‍🍳 *Bigoli al sugo di anitra tradizionale alla veneta***

Homemade bigoli in traditional Veneto style duck ragout

自家製粗意大利麵配傳統燴鴨肉

\$468

### ***Tagliatelle fatte in casa con finferle e tartufo nero australiano***

Homemade tagliatelle with girolles mushroom and Australian winter black truffle

自家製扁寬配雞油菌、蒙塔西奧芝士醬及澳洲黑松露

\$588

### **🌿 *Risotto ai funghi porcini***

Risotto with porcini mushrooms

牛肝菌意大利飯

\$438

### **🌿 *Cannelloni fatti in casa ripieni con ricotta e spinaci***

Homemade cannelloni filled with ricotta cheese and spinach

自製意大利麵捲釀里科塔起司和菠菜

\$398

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## Secondi piatti

### **Astice blu alla Sabatini**

Oven baked Blue lobster in Sabatini style with risotto

自家製焗藍龍蝦意大利飯

\$1,688

### **Alfonsino in salsa di pesce con zucchine trifolate**

Kinmedai fish with seafood jus and zucchini trifoliate

金目鯛魚配意大利青瓜及海鮮汁

\$768

### **Filetto di branzino selvatico al forno con patate, olive e pomodorini**

Oven baked fillet of wild seabass with cherry tomatoes, black olives and potatoes

自家製焗海鱸魚配車厘番茄、黑橄欖及香薯

\$558

### **Costoletta di vitello alla milanese con rucola selvatica**

Milk fed veal Milanese with rucola and cherry tomato salad

米蘭式炸牛仔扒配火箭菜及車厘番茄沙律

\$558

### **Ossobuco di vitello con risotto allo zafferano**

Braised veal ossobuco with saffron risotto

意式燴牛仔膝配番紅花意大利飯

\$578

### **Bistecca di manzo Wagyu alla fiorentina con rosmarino ed aglio**

Grilled Australian Wagyu T-bone steak with garlic and rosemary

香烤澳洲和牛 T 骨扒配香蒜及迷迭香

\$2,158

### **Agnello alla scottadito con millefoglie di patate alle erbe e salsa al vino rosso**

Grilled Australian lamb chops with potatoes millefoglie and red wine sauce

香烤澳洲羊扒配千層香薯及紅酒汁

\$638

### **Guancia di manzo Wagyu brasata al Barolo con polenta grigliata al timo e limone**

Braised Wagyu beef cheek with polenta and Barolo red wine sauce

慢煮和牛面頰肉配玉米餅及紅酒汁

\$638

### **Filetto di Wagyu M5 alla Rossini con tarfufo nero invernale australiano**

M5 Wagyu beef tenderloin "Rossini", with Australian winter black truffle

香煎 M5 和牛牛柳及鴨肝配澳洲冬季黑松露

\$888

### **Verdure grigliate con porcini saltati e condimento al balsamico invecchiato**

Grilled bell pepper, eggplant and zucchini with sautéed porcini and aged balsamico dressing

香烤燈籠椒、茄子、意大利青瓜及炒牛肝菌配陳年黑醋

\$328

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