

T O S C A

## ANTIPASTI

### **Carpaccio di Fassona con Mostarda , Carciofi Romani e Rucola**

*Fassona Beef Carpaccio with Light Mustard, Arucola and Artichoke*

生牛肉 · 芥末 · 火箭菜 · 朝鮮薊

### **Burrata Fresca e Trio di Pomodori Isolani, Acciughe e Basilico**

*Trio of Italian Tomatoes and Burrata Cheese with Anchovies and Basil*

蕃茄 · 牛奶芝士 · 鯷魚 · 羅勒

### **Minestrone di Verdure Stagionali con Parmigiano e Olio d' Oliva**

*Traditional Seasonal Vegetable Soup with Cherry Tomato and Mix Herbs*

雜菜湯 · 蕃茄 · 香草

### **Tartar di Tonno Pinna Blu in Agrodolce con Caviale di Melanzane**

*Blue Fin Tuna Tartare with Eggplant Pureé and Sweet and Sour Sauce*

藍鱈金槍魚他他 · 茄子 · 甜酸醬

*(Additional HK\$75)*

## PRIMI PIATTI

### **Spaghetti Mancini al Lardo di Colonnata e Uovo Barzotto**

*Spaghetti Mancini with Colonnata Lardo and Soft Organic Egg*

意大利麵 · 鹽漬豬肉 · 有機蛋

### **Mezzi Paccheri con Gamberi Rossi e Pesto di Basilico**

*Mezzi Paccheri with Red Shrimps and Basil Pesto Sauce*

短寬管麵 · 紅蝦 · 羅勒香草汁

### **Fusilli Mancini con Datterino, Provola Affumicata e Zucchine**

*Fusilli Mancini with Datterino Tomato, Smoked Provola Cheese and Zucchini*

螺絲粉 · 蕃茄 · 煙熏芝士 · 意大利青瓜

### **Risotto Acquerello con Funghi Misti e Parmigiano Reggiano**

*Risotto Acquerello with Seasonal Mixed Mushrooms and Parmigiano Reggiano Cheese*

野菌意大利飯

2 Courses – HK\$448

3 Courses – HK\$508

4 Courses – HK\$698

*Sommelier's Selection of Wine by Glass HK\$248*

*All prices are in HK\$ and subjected to 10% service charge  
Please contact our team in case of any concern for food allergies  
Coffee and Tea not included*

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## SECONDI PIATTI

### **Cernia Rossa in Zuppetta di Matalotta con Olive e Capperi di Salina**

*Red Grouper in Matalotta Fish Soup with Olive, Caper and Cherry Tomato*

紅石斑魚 · 馬塔羅塔魚湯 · 橄欖 · 酸豆 · 蕃茄

### **Pavé di Merluzzo Scottato con Varietà di Piselli ai Porri e Scalogno**

*Pan Fried Cod with Trio of Green Peas, Leek, Shallot and Fresh Dill*

鱈魚 · 青豆 · 大蒜 · 乾葱 · 蒔蘿

### **Petto D'anatra di Challans con Triologia di Broccoli Primaverili**

*Roasted Challans Duck Breast with Trio of Seasonal Broccoli and Fresh Herbs*

意式鴨胸 · 西蘭花 · 香草

### **Pancetta di Maiale Nero Marinata con Indivia all'Aceto Balsamico**

*Marinated Black Pork Belly with Trio of Endives in Aged Balsamic*

豬腩肉 · 菊苣 · 意式香醋

## DOLCI

### **Tiramisù Tradizionale al Bicchiere**

*Traditional Tiramisù*

意大利芝士蛋糕

### **Granita di Arancia Rossa di Sicilia con Semifreddo di Mandorle Pistacchi e Noci**

*Sicilian Blood Orange Granita with Mixed Nuts Semifreddo and Almond Cake*

西西里血橙沙冰 · 堅果 · 杏仁蛋糕

### **Cannolo di Ricotta con Canditi e Gelato al Fior di Latte**

*Ricotta Cream Cannoli with Candied Fruit and White Cheese Ice Cream*

軟芝士脆卷 · 果乾 · 芝士雪糕

### **I Formaggi di Tosca**

*Tosca's Cheese Selection*

Tosca 芝士拼盤

(Additional HK\$120)

2 Courses – HK\$448

3 Courses – HK\$508

4 Courses – HK\$698

*Sommelier's Selection of Wine by Glass HK\$248*

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