

# Brunch

(sat-sun & ph)



**意大利香草醬大蝦闊扁麵**

虎蝦、番茄乾、黑水櫻、意大利香草醬、手工闊扁麵

**TAGLIATELLE ALLE TIGER PRAWN PESTO SAUCE**

TIGER PRAWN, SUN-DRIED TOMATOES, BLACK OLIVES, PESTO SAUCE,  
HANDMADE TAGLIATELLE

# 週末早午餐

## 星期六至日 / 公眾假期: 12NN-6PM

### WEEKEND BRUNCH

### SAT-SUN & PH: 12NN-6PM

## 主菜

### MAIN COURSE

 自家製肉丸闊扁麵 **\$138**  
牛肉、豬肉、蕃茄、羅勒、手工闊扁麵  
**TAGLIATELLE W/ HOMEMADE MEATBALL**  
BEEF, PORK, TOMATOES, BASIL, HANDMADE TAGLIATELLE

 卡邦尼煙肉意粉 **\$158**  
風乾豬面頰肉、佩克里諾芝士、手工意粉  
**SPAGHETTI ALLA CARBONARA**  
GUANCIALE, PECORINO ROMANO CHEESE, HANDMADE SPAGHETTI

 紅菜頭藍芝士意大利飯 **\$168**  
紅菜頭蓉、哥根蘇拿藍芝士、杏仁、意大利飯  
**BEETROOT RISOTTO**  
BEETROOT PURÉE, GORGONZOLA, ALMOND, RISOTTO

 蒜香白酒蜆肉意粉 **\$178**  
新鮮蜆肉、蒜片、辣椒、檸檬汁、意大利蕃茜、手工意粉  
**SPAGHETTI ALLE VONGOLE**  
FRESH CLAM, GARLIC, CHILI, LEMON SAUCE, PARSLEY, HANDMADE SPAGHETTI

 意大利香草醬大蝦闊扁麵 **\$178**  
虎蝦、番茄乾、黑水欖、意大利香草醬、手工闊扁麵  
**TAGLIATELLE ALLE TIGER PRAWN PESTO SAUCE**  
TIGER PRAWN, SUN-DRIED TOMATOES, BLACK OLIVES, PESTO SAUCE, HANDMADE TAGLIATELLE

 慢煮牛面頰番紅花意大利飯 **\$188**  
牛面頰、番紅花、巴馬臣芝士、意大利飯  
**SLOW-COOKED BEEF CHEEK RISOTTO**  
QUEEN CRAB MEAT, CRAB ROE, SPINACH, LEMON ZEST, HANDMADE TAGLIATELLE  
\* 孕婦不建議食用，請先諮詢專業醫生意見  
\* NOT RECOMMENDED FOR PREGNANT WOMEN, KINDLY SEEK FOR DOCTOR'S ADVICE

炭燒安格斯封門柳配燒汁薯條 **\$218**  
**GRILLED ANGUS HANGER STEAK WITH FRENCH FRIES**


新鮮波士頓龍蝦意粉 **\$248**  
新鮮波士頓龍蝦、羅勒、車厘茄、手工意粉  
**FRESH BOSTON LOBSTER HANDMADE SPAGHETTI**  
FRESH BOSTON LOBSTER, BASIL, CHERRY TOMATO, HANDMADE SPAGHETTI

製作需時大約20分鐘  
ALL SOURDOUGH PIZZAS REQUIRED 20 MINUTES OF PREPARATION TIME

## 酸種披薩

### SOURDOUGH PIZZA

半份 / 全份  
HALF / WHOLE

 瑪格列達烤酸種披薩 **\$108 / \$158**  
風乾櫻桃蕃茄、瑞可塔芝士、蜜糖杏仁醬、羅勒油、酸種多士  
**ROASTED SOURDOUGH PIZZA IN MARGHERITA STYLE**  
TOMATO SAUCE, BASIL, MOZZARELLA CHEESE, SOURDOUGH BREAD

 莎樂美腸烤酸種披薩 **\$118 / \$168**  
莎樂美腸、蕃茄醬、羅勒、黑水欖、水牛芝士、酸種麵包  
**ROASTED SOURDOUGH PIZZA W/ SALAMI**  
SALAMI, TOMATO SAUCE, BASIL, BLACK OLIVES, MOZZARELLA CHEESE, SOURDOUGH BREAD

## 分享菜

### SHARING DISH

製作需時大約45分鐘  
ALL SHARING DISHES REQUIRED 45 MINUTES OF PREPARATION TIME

PENTOLA 特色烤黃油雞 (全隻) **\$348**  
**PENTOLA SPICY ROASTED WHOLE CHICKEN**

西班牙烤乳豬 (1/4隻) **\$408**  
**ROASTED SPANISH SUCKLING PIG (1/4 PORTION)**

炭燒澳洲斧頭扒 (45安士) **\$1108**  
**GRILLED AUSTRALIAN TOMAHAWK (45 OZ)**

### 分享菜配菜

#### MAIN COURSE SIDE DISH

田園沙律 **+\$28**  
**GARDEN SALAD**

炒雜菜 **+\$38**  
**SAUTEED VEGETABLES**

意大利粟米蓉 **+\$38**  
**CREAMY POLENTA**

特色烤薯 **+\$48**  
**ROASTED POTATO**

## 飲品

### DRINK

黑咖啡 **HOUSE BLACK COFFEE**

檸檬茶 **HOUSE BLEND TEA W/ LEMON**

可樂 **COKE**

其他飲品 **+\$18**  
**OTHER DRINKS**

\* 不包括雞尾酒和無酒精調酒  
\* NOT INCLUDE COCKTAILS AND MOCKTAILS

 紅/白酒 (1杯) **+\$48**  
**HOUSE RED / WHITE WINE (1 GLASS)**

 生啤 **+\$58**  
**DRAFT BEER (PILSNER)**

 2小時無限暢飲 **+\$98**  
**2 HOURS FREE FLOW**

\* 無限暢飲優惠必須全台客人參與  
\* 以人頭計算 (不包括6歲或以下兒童)  
\* FREE FLOW REQUIRED THE PARTICIPATION OF THE WHOLE TABLE  
\* PER HEADCOUNT ( NOT INCLUDED CHILDREN AT 6 OR UNDER )

 素食選項 **VEGETARIAN**  菜式含辣椒 **SPICY**  菜式含芝士 **CHEESE**

 必須年滿 18 歲或以上 (酒精飲品)  
ALCOHOLIC DRINKS MAY ONLY BE SERVED TO PEOPLE WHO ARE 18 OR ABOVE

最低消費: 每人一杯飲品  
加一服務費 (四捨五入計算)  
本店接受現金、八達通、微信支付、香港支付寶、銀聯及信用卡付款 (VISA / MASTER)  
MINIMUM CHARGE: ONE DRINK PER PERSON  
10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)  
ACCEPT CASH, OCTOPUS, WECHAT PAY, ALIPAY HK, UNION PAY & CREDIT CARD PAYMENT (VISA / MASTER)