

前菜及餐湯 Appetizers & Soup

香芒牛油果蝦沙律 Garlic Prawns Salad with Mango Avocado Salsa	\$248
意大利流心水牛芝士伴番茄 Fresh Burrata and Tomatoes with Basil	\$198
意大利巴馬火腿伴蜜瓜 Classic Parma Ham Rock Melon with Balsamic Crème	\$158
招牌沙律 House Specialty Salad (蜜餞山核桃、紅莓乾、番茄、羊奶芝士及紅桑子黑醋汁) (Fresh Baby Greens Tossed in Raspberry Balsamic Vinaigrette)	\$168
凱撒沙律 Classic Caesar Salad with Rafiki Spice	\$98
香蒜白酒燴青口 Fresh Mussels with Chardonnay, Shallot Garlic Sauce	\$218
水牛城雞翼配藍芝士汁及西芹甘筍條 Buffalo Chicken Wings with Blue Cheese Dressing, Celery and Carrot Sticks	\$158
招牌干邑龍蝦湯 Lobster Bisque with Cognac	\$128
番茄海鮮湯伴鮮羅勒 Seafood Tomato Soup with Fresh Basil	\$118
野菌忌廉濃湯配松露油 Cream of Wild Mushroom with Truffle Oil	\$98

意粉及意大利飯 Pasta & Risotto

海鮮意大利粉伴雪利酒忌廉汁 Seafood Spaghetti with Mushroom, Toasted Pignoli Nuts and Baby Spinach in Sherry Cream Sauce	\$288
白酒大蜆扁意粉 Linguine Vongole	\$258
鮮蝦意大利扁意粉伴辣椒乾、銀魚柳及橄欖 Linguine Puttanesca with Chili Prawns, Anchovies, Kalamata Olives, Garlic and Capers	\$248
莧菜意大利雲吞伴蘆筍、牛肝菌及松露牛油 Fresh Ravioli with Ricotta & Spinach, Asparagus, Porcini Mushroom, Tomato and Truffle Butter	\$228
牛肝菌燴意大利飯伴巴馬臣芝士 Porcini Risotto with Brown Mushroom and Parmigiano Reggiano 另有傳統風味，如蒜香醬油、意式肉醬、卡邦尼及美式伏特加長通粉可供選擇 Traditional Classic Pasta, Aglio Olio, Bolognese, Carbonara and Vodka Penne are available	\$228

薄餅 (12"吋) Pizza (Size 12")

巴馬火腿伴流心芝士薄餅 Burrata and Parma Ham Pizza (巴馬火腿、流心芝士及火箭菜) (Parma Ham, Burrata Cheese, Arugula)	\$288
招牌薄餅 Mezzo Signature Pizza (辣牛肉、沙樂美腸、辣肉腸、橄欖、青甜椒、洋蔥及白菌) (Chili Beef, Salami, Pepperoni, Olive, Green Bell Pepper, Onion and Mushroom)	\$228
香辣蝦薄餅 Chili Prawns and Pesto Pizza (鮮蝦、紅洋蔥、乾蕃茄、羅勒及香蒜) (Shrimp, Red Onion, Sun-dried Tomatoes, Pesto and Garlic)	\$228
五色芝士薄餅 Four plus One Cheeses Pizza (格魯耶爾芝士、芳提娜芝士、蒙特里積克芝士、羊奶芝士及水牛芝士) (Gruyere, Fontina, Monterey Jack, Pecorino Romano and Mozzarella)	\$228
自選特式薄餅 (請選擇四款餡料) Make Your Own Pizza (please choose four toppings) 火腿 / 辣肉腸 / 沙樂美腸 / 銀魚柳 / 白菌 / 甜椒 / 蘆筍 / 橄欖 / 雞肉 / 巴馬臣芝士 / 巴馬火腿 / 菠蘿 Deli Ham / Pepperoni / Salami / Anchovy / Mushroom / Bell Pepper / Asparagus / Olive / Chicken / Parmesan / Parma Ham / Pineapple	\$228

主菜 Main Course

10 安士美國肉眼扒伴芥末籽汁 USDA Rib Eye Steak 10oz with Pommery Mustard	\$288
澳洲羊扒配意大利香草燒汁 Australian Lamb Chops with Italian Herbs and Thyme Gravy	\$258
黑毛豬鞍扒配秘製蘋果醬 Duroc Bone-in Pork Chop with Homemade Apple Sauce	\$248
焗海鱸魚配白酒檸檬汁 Baked Seabass Fillet with White Wine Lemon Sauce	\$228
烤椰菜花扒伴香脆羽衣甘藍、松子仁及希臘乳酪 Roasted Cauliflower Steak with Crispy Kale, Pine Nuts and Greek Yoghurt Dressing	\$228

甜品 Dessert

火焰雪山 (四位用) Baked Alaska (For 4 Persons)	\$218
招牌意大利芝士蛋糕 Signature Creamy Tiramisu	\$138
美式芝士蛋糕及乳酪奶凍伴熱情果醬 American Italian Merge (New York Cheesecake and Greek Yogurt Panna Cotta with Tropical Fruit Dressing)	\$118
朱古力布朗尼伴朱古力雪糕 Chocolate Brownie with Chocolate Ice-cream	\$118
蘋果批伴焦糖醬及雲呢拿雪糕 Apple Tart with Caramel Sauce and Vanilla Ice-cream	\$108
香檸批伴蜜餞檸檬 Lemon Tart with Candied Lemon	\$208
三色雪糕香蕉船 Banana Split with Mixed Berries	\$98

價目以港幣計算及另收加一服務費

Price stated are in Hong Kong dollars and 10% service charge