

NICHOLINI'S



APPETIZERS AND SOUP

頭盤

BURRATA PUGLIESE
(V)

HEIRLOOM MARINATED TOMATO COMPOSITION, PESTO POWDER
水牛芝士, 醃蕃茄, 香草

(CAPRESE IS AVAILABLE UPON REQUEST, 另可選蕃茄水牛芝士)

240

ASTICE
& CACCIUCCO

POACHED LOBSTER, CACCIUCCO SAUCE, FRENCH BEANS,
CELERY ROOT CREAM, CAVIAR
波士頓龍蝦, 四季豆, 芹菜根, 魚子醬

300

CAPESANTE

PAN-FRIED HOKKAIDO SCALLOPS, POTATO,
WHITE RADISH, BLACK GARLIC, ROSEMARY
北海道帶子, 馬鈴薯, 小蘿蔔, 黑蒜, 迷迭香

250

BATTUTA
DI CARNE CRUDA

WAGYU BEEF TARTARE, ARTICHOKE,
ORGANIC EGG, BLACK TRUFFLE
和牛他他, 朝鮮薊, 有機雞蛋, 黑松露

280

CULATELLO
DI ZIBELLO

CULATELLO DI ZIBELLO HAM, ITALIAN LORENZINI MELON
極級巴瑪火腿, 意大利哈密瓜

280

MINISTRONE
ALLA GENOVESE
(V)

TRADITIONAL SOUP, PESTO, PARMESAN CHEESE
TRADIZIONALE AL PESTO
傳統意大利菜湯

180

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER
如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分, 請您聯繫餐廳經理
PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE
所有價目另加一服務費,均以港元計算

HOMEMADE PASTA, RISOTTO
意大利飯及麵

		APPETIZER / MAIN
CAPPELLINI CON ASTICE	ANGEL HAIR OR LINGUINE, BOSTON LOBSTER, TOMATO SAUCE, BASIL 天使麵或意大利扁麵, 波士頓龍蝦, 蕃茄汁, 香草	250 / 440
PAPPARDELLE & GAMBERI ROSSI SICILIANI	MAZARA RED PRAWNS, SAVOY CABBAGE, SICILIAN OLIVE OIL 自家制闊麵, 意大利紅蝦, 皺葉包心菜	260 / 440
TORTELLI & WAGYU	SLOW COOKED WAGYU BEEF CHEEK, VEAL REDUCTION, TROPEA RED ONION, SAFFRON CHIPS 意大利雲吞, 和牛面頰, 甜洋蔥, 番紅花脆片	240 / 420
LITTLE NICHOLINI'S (V)	BLACK TRUFFLE SAUCE 意寧谷黑松露芝士醬意大利雲吞	280 / 440
RISOTTO AI CARCIOFI (V)	ARTICHOKE, 30 MONTHS AGED PARMESAN CHEESE, AGED MODENA BALSAMIC VINEGAR 意大利飯, 朝鮮薊, 陳醋, 芝士	250 / 420
SPAGHETTONI “CACIO & PEPE” (V)	TRADITIONAL FROM LARI, PECORINO CHEESE, BLACK PEPPER, BLACK TRUFFLE 意大利粉, 山羊芝士, 黑胡椒, 黑松露	230 / 420

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MAIN DISHES
意大利主菜

BRANZINO
DI ORBETELLO

ITALIAN SEABASS, BUTTER LETTUCE CREAM,
CAULIFLOWER GRATIN, CAVIAR, DILL
意大利鱸魚, 奶油生菜忌廉, 焗椰菜花, 魚子醬, 刁草

500

SOGLIOLA
ALLA MUGNAIA

GRILL OR MUGNAIA DOVER SOLE,
SEASONAL VEGETABLES, LEMON BUTTER SAUCE, PARSLEY
香煎或扒龍利魚柳, 檸檬, 牛油, 番茜

580

LA COTOLETTA

VEAL MILANESE, ARTICHOKE, CHERRY TOMATO SALAD
米蘭薄牛仔片, 朝鮮薊, 車厘茄沙律

480

AGNELLO &
CIPOLLE DI TROPEA

LAMB RACK, TROPEA RED ONION, SOUR CABBAGE,
CARROTS, MINT
燒羊鞍, 甜洋蔥, 酸椰菜, 薄荷

520

FILETTO ALLA ROSSINI

BEEF TENDERLOIN, GOOSE LIVER, BLACK TRUFFLES,
SPINACH, MARSALA SAUCE
牛柳, 鵝肝, 黑松露, 莧菜, 甜酒汁

580

OSSOBUCO MILANESE

SLOW-COOKED BRAISED VEAL, SAFFRON RISOTTO,
GREMOLATA
傳統燴牛仔膝, 番紅花意大利飯

460

LA FIORENTINA

BEEF T-BONE STEAK, SEASONAL VEGETABLES
(FOR 2-3 PERSONS)
T骨牛扒, 新鮮時令蔬菜

1,480

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TASTING MENU

BURRATA PUGLIESE

HEIRLOOM MARINATED TOMATO COMPOSITION, PESTO POWDER

水牛芝士, 醃蕃茄, 香草

OR

CAPESANTE

PAN-FRIED HOKKAIDO SCALLOPS, POTATO, WHITE RADISH, BLACK GARLIC, ROSEMARY

北海道帶子, 馬鈴薯, 小蘿蔔, 黑蒜, 迷迭香

OR

ASTICE & CACIUCCO

ADD \$150

POACHED LOBSTER, CACCIUCCO SAUCE, FRENCH BEAN, CELERY ROOT CREAM, CAVIAR

波士頓龍蝦, 法邊豆, 芹菜根, 魚子醬

CAPELLINI CON ASTICE

ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE, BASIL

天使麵, 波士頓龍蝦, 蕃茄汁, 羅勒

OR

TORTELLI & WAGYU

SLOW COOKED WAGYU BEEF CHEEK,

VEAL REDUCTION, TROPEA RED ONION, SAFFRON CHIPS

意大利雲吞, 和牛面頰, 甜洋蔥, 番紅花脆片

OR

PAPPARDELLE & GAMBERI ROSSI SICILIANI

ADD \$150

MAZARA RED PRAWNS, SAVOY CABBAGE, SICILIAN OIL

自家製闊麵, 意大利紅蝦, 皺葉包心菜

BRANZINO DI ORBETELLO

ITALIAN SEABASS, BUTTER LETTUCE CREAM, CAULIFLOWER GRATIN, CAVIAR, DILL

意大利鱸魚, 奶油生菜忌廉, 焗椰菜花, 魚子醬, 刁草

OR

AGNELLO & CIPOLLE DI TROPEA

LAMB RACK, TROPEA RED ONION, SOUR CABBAGE, CARROTS, MINT

燒羊鞍, 甜洋蔥, 酸椰菜, 甘筍, 薄荷

OR

FILETTO ALLA ROSSINI

ADD \$150

BEEF TENDERLOIN, GOOSE LIVER, BLACK TRUFFLES, SPINACH, MARSALA SAUCE

牛柳, 鵝肝, 黑松露, 菠菜, 甜酒汁

FORMAGGI

CHEESE FROM “WINE & CHEESE LIBRARY”

芝士拼盤

OR

DOLCE PONCE

LAVAZZA Kafa COFFEE MACARON, CHOCOLATE RUM MOUSSE,

LEMON SPONGE, WHITE COFFEE ICE-CREAM

咖啡小圓餅, 朱古力秖酒慕絲, 檸檬海綿蛋糕, 白咖啡雪糕

OR

CIOCCOLATO FONDENTE

ADD \$50

VALRHONA CHOCOLATE FONDANT, PEAR, CINNAMON

軟心朱古力蛋糕, 香梨, 玉桂

LAVAZZA COFFEE & TEA SELECTION

NICHOLINI’S SMALL CONFECTIONERIES

4-COURSE MENU (1 APPETIZER, 1 PASTA, 1 MAIN, 1 DESSERT) \$858

5-COURSE MENU (2 APPETIZERS, 1 PASTA, 1 MAIN, 1 DESSERT) \$988

6-COURSE MENU (2 APPETIZERS, 2 PASTAS, 1 MAIN, 1 DESSERT) \$1,088

WITH 4 / 5 / 6 WINES ADD \$450 / \$550 / \$650

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