



## 火腿拼盤COLD CUTS

All served with focaccia, olives, sun dried tomatoes, and Giardiniera.

皆附佛卡夏麵包、橄欖、風乾番茄及醋漬蔬菜

### AFFETTATI MISTI 620

Italian assorted cold cuts  
義式精選火腿拼盤

### IBERICO E Bayonne 880

Iberico and Bayonne ham rocket  
伊比利火腿與法國拜庸生火腿 芝麻葉

### AFFETTATI MISTI & FORMAGGI 980

Assorted Italian cold cuts & Italian assorted cheese platter, honey and chutneys  
義式精選火腿拼盤義式起司拼盤 蜂蜜 家常酸甜醬

## 沙拉SALAD



### INSALATA DI VERDURE GRIGLIATE 580

Grilled vegetable, salmorillo sauce, quinoa, burrata cheese, lemon zest  
炭烤時蔬與藜麥綠沙拉 南義香草醬 布拉塔起司 檸檬皮

### RUCOLA E FUNGHI 580

Organic rocket, mushroom, aged balsamic vinegar, 24 months Parmigiano Reggiano  
有機芝麻葉與蘑菇沙拉 陳年巴薩米克醋 24個月熟成帕米吉乾酪片

### INSALATA DI FICHI DI BUFALA DI MORTADELLA 580

Mortadella & fresh fig with buffalo mozzarella seasonal salad and baked pistachios  
義式開心果火腿 & 新鮮無花果 季節沙拉 水牛瑪茲瑞拉起士 爐烤開心果碎  
Cheese upgrade to burrata cheese add\$100  
加價升級新鮮布拉塔起司 \$100  
\*\*本產品含有堅果，不適合對其過敏體質者食用\*\*

## 前菜

### APPETIZER

### BRUSCHETTA DI MAIALE 400

Bruschetta, sous vide pork loin, tuna sauce, black truffle, fried caper, bean sprouts  
低溫慢煮豬里肌薄片 鮭魚醬 黑松露 炸酸豆 雪豆苗 脆烤麵包

### BRUSCHETTA DI POLPO OR ACCIUGA 400

Bruschetta, tomatoes, stir-fry octopus, mint  
嫩煎章魚 番茄 薄荷葉 脆烤麵包  
\*\*章魚可更換成醃漬鯷魚\*\*

### FRITTURA DI MARE 420

Deep fried calamari and seafood, garlic mayo  
酥炸中卷與季節海鮮 大蒜美乃滋

### CAPRESE 480

Buffalo mozzarella cheese, rocket and tomato salad, fried "Coccole"  
卡布里沙拉 水牛起司與櫻桃番茄 芝麻葉 酥炸義式麵糰

### INSALATA DI MARE 580

Seasonal seafood salad, sauteed clams in white wine, organic tiger prawns  
季節海鮮暖沙拉 白酒蛤蜊 有機老虎蝦



## 湯

### SOUP



### ZUCCA E CAPESANTE 300

Creamy pumpkin soup, seared Hokkaido scallop  
南瓜濃湯 嫩煎北海道干貝

### ZUPPA DI PESCE 300

Seafood soup, tomato, garlic bread  
蕃茄海鮮湯 蒜味麵包



## 披薩

### PIZZA



All our Pizzas are baked in an Italian oven and we use only imported mozzarella cheese and flour from Italy

我們的披薩是以義大利原廠進口的窯烤爐烘烤而成，使用的瑪茲瑞拉起司及麵粉皆由義大利進口。

### MARGHERITA 390

Tomato sauce, mozzarella cheese, basil  
瑪格麗特披薩 蕃茄醬汁 瑪茲瑞拉起司 羅勒

### DIAVOLA 450

Spicy salami, 'nduja sausage, tomato sauce, mozzarella cheese  
辣味義式臘腸披薩 蕃茄醬汁 瑪茲瑞拉起司

### 4 FORMAGGI 2.0 520

Gorgonzola, mozzarella, scamorza, ricotta cheese, honey, fresh fig, pecan  
戈根佐拉起司 瑪茲瑞拉起司 煙燻起司 瑞可達起司 蜂蜜 無花果 胡桃  
\*\*本產品含有堅果，不適合對其過敏體質者食用\*\*

### BAYONNE E RUCOLA 580

Tomato, mozzarella cheese, rocket, Bayonne ham, Parmigiano Reggiano  
法國拜庸生火腿與芝麻葉 帕米吉乾酪 蕃茄醬汁 瑪茲瑞拉起司

### PIZZA CALZONE 580

Ricotta cheese, mortadella ham, mushroom, tomato sauce, mozzarella cheese  
披薩餃 瑞可達起司 開心果火腿 蘑菇 蕃茄醬汁 瑪茲瑞拉起司

### FRUTTI DI MARE CON SALSAL AL PESTO 580

Basil pesto, clam, red prawns, calamari, scallop, cherry tomato, mozzarella cheese  
羅勒青醬 海鮮披薩 櫻桃番茄 瑪茲瑞拉起司

## 燉飯

### RISOTTO

### CAPESANTE E ASPARAGI 580

Pan-fried Hokkaido scallops, asparagus, mascarpone cheese, creamy risotto  
北海道干貝 蘆筍 馬斯卡邦起司 奶油燉飯

### FUNGHI E PORCINI FORMAGGIO 580

Seasonal mushroom, porcini, 24 months Parmigiano Reggiano, parsley  
牛肝菌野菇燉飯 24月熟成帕米吉乾酪 蘿勒 巴西里

蛋奶素

辣味

Water 60NT for one person. All prices include 5% vat and subject to 10% service charge  
水資 每人60元。所有價格皆含百分之五加值營業稅，另需加百分之十服務費

## 義大利麵 PASTA



**CAPELLINI AOP**  
Garlic, peperoncino,  
extra virgin olive oil  
蒜香辣椒天使麵 特級初榨橄欖油  
\*Add clams  
外加蛤蠣

**FETTUCINE GAMBERIE ZUCCHINI**  
Home made Fettuccine, lemon olive oil style,  
red prawns, cherry tomatoes, zucchini  
檸檬天使紅蝦手作寬扁麵 蘆瓜

**LINGUINE PESCATORA**  
Tomato sauce, seasonal seafood, fresh tomato,  
basil, parsley  
番茄海鮮細扁麵 羅勒 巴西里

**380 LASAGNA BOLOGNESE (含牛、豬肉) 550**

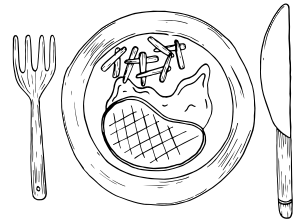
Bologna style beef and pork ragout,  
tomato sauce, mozzarella cheese  
波隆那肉醬燻烤千層麵 蕃茄醬汁 瑪茲瑞拉起司

**580 GIGLI SALSICCIA  
BROCCOLI E TARTUFO 580**

Home made gigli, sausage, broccoli, black truffle  
鮮奶油花椰菜香腸手作百合花朵麵 黑松露



## 主菜 MAIN COURSE



**POLLO DIAVOLA**  
Calabria style spicy roasted US spring chicken,  
garlic potatoes, shishito peppers  
卡拉布里亞辣味燻烤美國春雞 香蒜馬鈴薯 糯米椒

**880 BRACIOLA DI MAIALE 980**

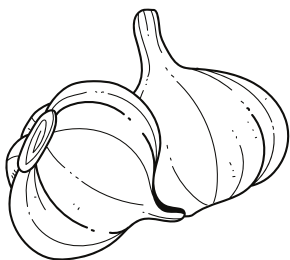
Grilled Kavalan black pork chop,  
glazed figs, Marsala wine  
炙烤瑪蘭黑豚豬排 糖漬無花果 瑪莎拉酒  
\*\*本產品含有堅果，不適合對其過敏體質者食用\*\*

**MERLUZZO**  
Pan-fry codfish fillet,  
seasonal seafood in tomato sauce,  
chopped garlic, olive, chili  
嫩煎鱈魚排 番茄海鮮醬 蒜碎 橄欖 辣椒

**980 TAGLIATA DI MANZO 2280**

12Oz Grilled U.S Prime beef Ribeye,  
rocket, Parmigiano Reggiano,  
balsamic glaze,grilled cherry tomato  
12盎司炙烤美國Prime級肋眼牛排 芝麻葉  
帕米吉乾酪片 巴薩米克醋膏 烤櫻桃蕃茄  
\*可以從配茶區選一道你喜歡的配茶\*

## 配菜 SIDE DISH



French fries with truffle mayo 酥炸薯條佐松露美乃滋 250  
Sautéed mushroom garlic parsley 嫩炒季節綜合菇 250  
Roasted rosemary potatoes 燻烤迷迭香馬鈴薯 250



## 甜點 DESSERT

**DOLCI DELLA CASA 300**  
Daily dessert selection  
每日精選甜點

**TIRAMISU 350**  
Osteria signature tiramisu  
Osteria經典提拉米蘇

**GELATO 300**  
Osteria gelato and sherbets selection,  
3 scoops  
Osteria 特選手工冰淇淋 & 雪波 3球

All gelato are home made with  
natural ingredient and fresh fruits  
所有義式冰淇淋皆使用天然食材及新鮮水果



 蛋奶素  
 辣味

Water 60NT for one person. All prices include 5% vat  
and subject to 10% service charge  
水資 每人60元。所有價格皆含百分之五加值營業稅，另需加百  
分之十服務費

## CHEF SET MENU

### 主廚精選雙人套餐

limited for 2 people 雙人限定

\*價格以主餐選擇而定\*

## APPETIZER

### 前菜拼盤

sous vide pork loin, tuna sauce, black truffle,  
fried caper, bean sprouts, carasau  
低溫慢煮豬里肌薄片 鮭魚醬 黑松露 炸酸豆 雪豆苗 薩丁尼亞餅  
Mortadella ham & Fresh fig, pan-seared halloumi  
cheese, mixed salad, balsamico vinegar  
義式開心果熟火腿 新鮮無花果 香煎哈魯米起司  
季節綜合沙拉 巴薩米可醋醬汁  
\*\*本產品含有堅果，不適合對其過敏體質者食用\*\*  
Deep fried calamari and seafood, garlic mayo  
酥炸中卷與季節海鮮 大蒜美乃滋

## SOUP

### 濃湯

ZUPPA complete di funghi selvatici  
creamy wild mushroom soup, creme fraiche  
綜合野菇濃湯 法式酸奶油

## MAIN COURSE

### 主菜

#### Choice of two 擇二選擇

Anchovies, onion butter, lemon, linguine,  
lemon zest, bread crumbs, parsley  
威尼斯經典鯷魚洋蔥奶油細扁麵 香酥麵包粉 檸檬皮 巴西利  
**1200**

Homemade pumpkin potato gnocchi, truffle  
gorgonzola cheese sauce, caramelized hazelnuts  
南瓜馬鈴薯麵糰 義式勾根佐拉起司松露醬汁  
新鮮季節黑松露 焦糖榛果碎  
\*本產品含有堅果，不適合對其過敏體質者食用\*\*  
**1500**

Burrata cheese & nduja sausage, cherry tomato,  
garlic, chili flake, tomato sauce, rocket  
新鮮布拉塔起司披薩 蒜香辣味香腸番茄醬汁 櫻桃番茄 芝麻葉  
**1500**

Marinara seafood risotto, seasonal seafood,  
tomato sauce, salmorillo sauce  
瑪麗那拉季節海鮮燉飯 南義醬汁  
**1500**

Sous vide 24 hours US beef short rib, parmigiano  
cheese risotto, red wine sauce, thyme  
慢煮24小時美國牛小排 帕迷吉諾起司燉飯 紅酒醬汁 百里香  
**1600**

Grilled tomahawk pork chop, pineapple sauce,  
grilled vegetables  
炭烤戰斧豬排 鳳梨醬汁 碳烤時蔬  
**1700**

Pan-seared cobia fish fillet, seasonal seafood sauce,  
mashed potato  
嫩煎海鱸魚菲力 季節海鮮檸檬橄欖油醬汁 薯泥  
**1700**

Sous vide 24 hours US beef short rib, red wine sauce,  
deep fried kale, mashed potato, caramelized shallot  
嫩煎美國去骨牛小排紅酒醬汁 酥炸羽衣甘藍 薯泥 焦糖乾葱  
**1900**

## DESSERT

### 甜點

Daily dessert platter  
每日精選甜點拼盤

## COFFEE or TEA

### 美式咖啡或紅茶

## BUSINESS LUNCH MENU

### 午間商業套餐

\*周末及假日不提供\*

\*價格以主餐選擇而定\*

## APPETIZER

### 前菜

#### Choice of one 擇一選擇

CAPRESE DI FICHI E BUFALA  
Mozzarella cheese & cherry tomatoes, basil, fig glaze  
水牛馬茲瑞拉起司 櫻桃番茄 卡布里沙拉 甜羅勒 無花果醋膏

ZUPPA complete di funghi selvatici  
creamy wild mushroom soup, creme fraiche  
綜合野菇濃湯 法式酸奶油

## PATATE DI POLPO

Grilled octopus & boiled potato, crème fraiche,  
carasau, crispy chorizo  
碳烤章魚水煮馬鈴薯沙拉 法式酸奶油 薩丁尼亞餅 香脆丘拉爾臘腸

Prosciutto al pistachio, fichi, formaggio,  
insalata di stagione

Mortadella ham & Fresh fig, pan-seared halloumi  
cheese, mixed salad, balsamico vinegar  
義式開心果熟火腿 新鮮無花果 香煎哈魯米起司  
季節綜合沙拉 巴薩米可醋醬汁  
\*本產品含有堅果，不適合對其過敏體質者食用\*\*

## MAIN COURSE

### 主菜

#### Choice of one 擇一選擇

PIZZA  
Burrata cheese & nduja sausage, cherry tomato, garlic,  
chili flake, tomato sauce, rocket  
新鮮布拉塔起司披薩 蒜香辣味香腸番茄醬汁  
櫻桃番茄 芝麻葉  
**780**

## PASTA

Anchovies, onion butter, lemon, linguine, lemon zest,  
bread crumbs, parsley  
威尼斯經典鯷魚洋蔥奶油細扁麵 香酥麵包粉 檸檬皮 巴西利  
**780**

## Anatra arrosto e verdure

Pan-seared duck breast, grilled seasonal vegetable,  
halloumi cheese  
嫩煎鴨胸 碳烤季節時蔬 哈魯米起司  
**880**

## MANZO

Sous vide 24 hours US beef short rib, red wine sauce,  
deep fried kale, mashed potato, caramelized shallot  
嫩煎美國去骨牛小排 紅酒醬汁 酥炸羽衣甘藍 薯泥 焦糖乾葱  
**1100**

## DESSERT

### 甜點

#### Choice of our daily dessert

由每日精選甜點中任選一份

## COFFEE or TEA

### 美式咖啡或紅茶

蛋奶素

辣味

Water 60NT for one person. All prices include 5% vat  
and subject to 10% service charge  
水資 每人60元。所有價格皆含百分之五加值營業稅，另需加百  
分之十服務費