



www.antipasto.com.hk
email: contactus@antipasto.com.hk

Soho Delivery Serving Hours:
Mon -Fri: 11:00am - 3:00pm, 6:00pm - 11:00pm,
Sat, Sun & Public Holidays: 11:00am - 11:00pm

All orders can be combined with items from
WINE CELLAR, CONVENIENCE STORE &
BEVERAGE STORE.

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STARTER 前菜

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|-------|--|------|
| AT001 | BRUSCHETTA 香草意大利多士 | \$48 |
| | Baked French bread topped Italian fresh tomato, olive oil, basil pesto sauce, garlic | |
| AT002 | GARLIC BREAD 香蒜包 | \$32 |
| | Home-baked French bread with garlic butter | |
| AT003 | ANCHOVIES BREAD 意式芝士烘鯷魚包 | \$49 |
| | Topped with mozzarella cheese & herb | |

INSALATE 沙律

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| AT005 | INSALATA AL GORGONZOLA 戈爾根朱勒乾酪伴田園沙律 | \$78 |
| | Mesclun leaves tossed with aged balsamic vinaigrette and sun dried tomatoes, Gorgonzola cheese, roasted garlic, red & yellow peppers & toasted walnuts. | |
| AT006 | INSALATA AL SALMONE 烤三文魚扒伴雜菜甜洋葱沙律 | \$82 |
| | Mixed Salad with sun dried tomatoes, caramelized onion & perfect grilled salmon steak. | |
| AT007 | INSALATA MISTA 清新田園沙律 | \$59 |
| | A mix of baby spinach, wild rocket, frisee, tatsoi, radicchio, mizuna & topped with cherry tomatoes, cucumber with balsamic vinaigrette. | |
| AT008 | INSALATA "CESARE" 凱撒沙律 | \$62 |
| | Romaine lettuce tossed with classic Caesar dressing & topped with garlic croutons, shaved Parmesan, anchovies & crispy pancetta.
(Add grilled chicken \$17) | |
| AT009 | INSALATA DI GAMBERI & AVOCADO 大蝦伴牛油果沙律 | \$86 |
| | Marinated prawns & ripe avocado served on avocado shell with house vinaigrette dressing. | |
| AT010 | INSALATA GRECA 希臘沙律 | \$76 |
| | Mesclun salad mix with Feta cheese, cucumber, calamata green and black olives, cherry tomatoes, red & yellow pepper, with balsamic dressing. | |
| AT011 | INSALATA AL TONNO 烤吞拿魚沙律配自製醬汁 | \$82 |
| | Mixed salad with chunky tuna, boiled egg, black olive, tomatoes, beans & our house dressing. | |
| AT012 | INSALATA AUSTRALIANA 澳洲沙律 | \$89 |
| | Grilled marinate chicken strips on a bed of baby spinach, lettuce, Lollorossa, cucumber, tomatoes, egg, avocado, red & yellow capsicum, with shaved Parmesan & crunchy croutons drizzled with a balsamic dressing. | |

APPETIZER 頭盤

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| AT015 | ZUPPA DEL GIORNO 廚師推介湯 | \$49 |
| | Ask your server for today's special soup | |
| AT016 | ANTIPASTO MISTO 雜錦意大利拼盆 | \$89 |
| | Red & yellow capsicum stuffed with cappers, basil pure, baked mozzarella, marinated beef tomato, salami, Parma ham, smoked salmon, green olives | |
| AT017 | AGLIO-OLIO PEPPEROCINO N.Z. MUSSELS 白酒煮紐西蘭青口 | \$85 |
| | New Zealand greenlip half shell mussels, sautéed with olive oil, white wine, garlic and chili flakes | |
| AT018 | STUFFED PORTOBELLO MUSHROOM 烤釀意式磨菇 | \$79 |
| | Grilled Portobello mushroom stuffed with spinach, goat cheese and topped with fresh tomato & basil pesto. | |

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AT019	SAUTÉED CLAMS 白酒香蒜煮蜆 Fresh clam sautéed with white wine, garlic, lemon juice & touch of spice	\$79
AT020	PAN FRIED CALAMARI 香煎鮮魷筒 Juicy tender squid pan fried in onions, bell pepper, slice garlic, crushed chili, soy sauce, lime juice served on a bed of mixed field greens	\$75
AT021	CAVIAR AVOCADO 牛油果伴魚子醬 Avocado seasoning with balsamic juice, topped fresh red & black caviar	\$89
AT022	QUESADILLA MEXICANA 墨西哥雞粒卷 Soft flour tortilla stuffed with Mexican chicken and cheese lightly toasted, served with sour cream and tomato salsa	\$72
AT023	NACHOS 風味墨西哥玉米片 Crispy nacho chips topped with melted cheese, guacamole, salsa, sour cream	\$69
AT024	GRILLED BABY RED OCTOPUS 甜燒日式八爪魚仔 Marinated char-grilled Japanese red octopus served with lime sweet chili sauce	\$79
AT025	SEARED SCALLOPS 意式橄欖油烤海帶子 Seared sea scallops served with olive tapenade	\$89
AT026	CAPRECE 水牛芝士番茄伴羅勒葉 Buffalo mozzarella with slices of the beef tomatoes & finished with fresh basil, pesto sauce & virgin olive oil	\$86

MAIN COURSE 主菜

AT030	CHICKEN SCHNITZEL 焗芝士牛油果雞胸 Crumbled U.S. chicken breast with avocado & melted cheese.	\$99
AT031	GRILLED CHICKEN 烤美國雞胸配黑椒汁 Tender juicy U.S. grilled chicken breast served with your choice of pepper, mushroom & béarnaise sauce with roasted veggie and mash.	\$139
AT032	CHICKEN PARMIGIANO 柏米基羅燒雞 Grilled U.S. chicken breast with eggplant topped with tomato basil sauce, melted mozzarella with fire roasted veggies & mashed potatoes	\$135
AT033	SIRLOIN STEAK 特級西冷牛扒 A generous cut of flame grilled to your favorite, served with mashed, grilled veggie and pepper, mushroom sauce or béarnaise sauce. Superb!	\$149
AT034	RIB EYE STEAK 炭燒肉眼扒 Perfectly grilled rib eye steak with roasted veggies & mashed potatoes or spicy wedges with pepper, mushroom or béarnaise sauce. Simple!	\$159
AT035	LAMB SHANK 燴羊膝 Tender lamb shank braised to perfection in rich mint gravy served with roast vegetables & mashed potato.	\$149
AT036	GRILLED BABY SALMON 烤挪威三文魚扒 A moist and the freshest Norwegian salmon steak grilled and served with lemon butter caviar sauce with roasted veggies and mash.	\$139
AT037	MIXED SEAFOOD GRILL 烤雜錦海鮮拼盆 Jumbo King Prawns, scallops, baby squid, assorted fish & mussels lightly seasoned with lemon & herbs then grilled, drizzled with basil puree, served with lemon wedges.	\$169
AT038	CATCH OF THE DAY 蘇格蘭檸檬奶油汁配時日鮮魚 Always fresh, delicious, topped with lemon caper butter scotch sauce served with fire roasted veggies & daily potatoes.	\$139



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AT039	FAJITAS 火熱鐵板燒 Sizzling marinated beef, chicken or vegetarian, served with soft tortilla flour rolls, guacamole sour cream & salsa. Ask for jalapeno if you like hot!	\$129
AT040	BEEF BURGER 牛肉漢堡飽 With beetroot salad, of course, your choice of any three additions: onions, mushroom, bacon, egg, pineapple or cheese, served seasoned potato wedges (With lot \$119)	\$109
AT041	RISOTTO 特式意大利飯 Arborio rice slow cooked in white wine & fresh herbs dusted with grated Parmesan. (Everyday change please ask your server)	\$119
AT042	SIDE DISH 小菜拼盤 Spicy wedges, sautéed mushroom, or sautéed spinach	\$30

PASTA 意粉

OUR PASTA COOKED AL-DENTE

AT045	BLUE SWIMMER CRAB LINGUINI 藍海蟹白酒煮扁麵 Blue swimmer crab meat sautéed with olive oil garlic, chili flakes, spinach, capers, flaky parsley and herbs, white wine and tossed with Linguini Pasta & a touch of lemon squeeze	\$89
AT046	FETTUCINI AL SALMONE 鮮茄汁三文魚闊麵 Fresh salmon with plum tomato sauce and touch of cream and spinach	\$86
AT047	SPAGHETTI MARINARA 香辣茄汁海鮮意粉 Shrimp, scallops, clams, mussels, salmon, squid and other seafood sautéed in garlic herbs, crushed and chili plum tomato sauce.	\$92
AT048	FARFALLE PESTO 香草青醬蝴蝶粉 Fresh basil sauce topped with pine nuts & Parmesan infuses with virgin olive oil.	\$82
AT049	CAPPELLINI SAN BENEDETTO 龍蝦忌廉汁帶子大蝦天使麵 Angel hair pasta with scallop pieces & jumbo shrimp in a creamy lobster sauce finished with cognac and topped with roasted walnuts, shaved Parmesan	\$98
AT050	PENNE ARABBIATA 火辣羅勒茄汁長通粉 This sauce can be hot or fiery, plum tomato sauce and fresh basil drizzled with virgin olive oil. (Add grilled beef tenderloin \$20)	\$79
AT051	LINGUINE VONGOLE 白酒香蒜鮮蜆肉扁麵 Linguine pasta cooked in fresh clams cherry and herbs, sautéed with white wine garlic, virgin olive oil.	\$89
AT052	SPAGHETTI CARBONARA 卡邦拉娜意粉 A touch creamy sauce with bacon egg yolk & shaved Parmesan	\$89
AT053	SPAGHETTI AGLIO OLIO 秘製香蒜辣意粉 Spaghetti tossed with extra virgin olive oil, crushed chili, fresh slice garlic and Italian parsley	\$79
AT054	RAVIOLI 特式意大利雲吞 Ravioli pasta filled with Ricotta & spinach in tomato sauce or cream sauce.	\$89
AT055	FETTUCINE QUATTRO FORMAGGI 意式芝士菠菜燴麵 A marriage of four cheeses - Parmesan, Camembert, Gorgonzola and Pecorino Romana in a cream sauce with spinach	\$89
AT056	LINGUINI PRIMAVERA 意式素菜扁麵 Garden fresh vegetables tossed with roasted garlic, lightly tomato sauce and extra virgin olive oil.	\$89
AT057	SPAGHETTI BOLOGNESE 波隆拿肉醬意粉 Home made real meat sauce with plum tomato base and shaved Parmesan	\$89

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AT058	SEAFOOD MORNAY WITH LINGUINI 忌廉汁海鮮扁麵 Jumbo shrimp, scallop, salmon, mussels meat, squid slice in creamy sauce with shaved Parmesan	\$89
AT059	FETTUCCHINI CHICKEN & MUSHROOM 意式雞柳磨菇闊麵 Fettuccini pasta tossed with tender chicken pieces, sliced mushroom and chicken broth, plum tomato sauce and little french mustard	\$89
AT060	CAPPELLINI AL FUNGI 白酒香蒜蘆筍什菌天使麵 Angel hair pasta with mixed forest mushroom & asparagus with white wine garlic sauce	\$86
AT061	LINGUINE ALLA PUTTANESCA 白酒香蒜什錦扁麵 Linguine pasta with black olive, anchovies, capers, crushed chili and touch of our home made tomato sauce	\$89
AT062	PASTA ANTIPASTO 松露忌廉汁什菌三文魚闊條麵 Fettuccini with fresh salmon pieces & mushroom in a rich cream sauce finished with cognac and topped with parmesan & truffle oil	\$99

PIZZA 薄餅

OUR PIZZA IS 10" THIN BASE

AT065	PIZZA ANTIPASTO 招牌廚師精選 Homemade tomato sauce, mozzarella, pepperoni, Parma ham, bell pepper, black olives, mixed mushroom, onion	\$105
AT066	MARGHERITA 馬吉列特式 Fresh tomato sauce, Danish mozzarella, pesto, fresh basil & oregano	\$90
AT067	PIZZA PRIMAVERA 素菜至尊 Finest Italian mozzarella, fresh Italian tomato sauce, zucchini, bell pepper, black olive, red onion, asparagus, mushroom and spinach	\$95
AT068	TROPICANA 熱帶風情 With ham, pineapple & fresh mozzarella cheese	\$95
AT069	CLASSIC PEPPERONI 經典意大利辣香腸 Fresh mozzarella cheese, pepperoni & oregano tomato sauce	\$95
AT070	CHICKEN SUPREME 烤雞滋味 Tender grilled chicken breast, onion, red & yellow pepper, mushroom & olives	\$95
AT071	SEAFOOD DELIGHT 海鮮錦繡大會 Fresh shrimp, scallop, mussels, calamari, salmon and touch of spicy	\$105

DESSERT 甜品

AT080	TIRAMISU 意大利芝士餅 Mascarpone cheese blended with Khalua, espresso & eggs layered with lady finger and dusted cocoa powder.	\$49
AT081	CHOCOLATE PUDDING 朱古力心大軟 Freshly baked homemade pudding with custard sauce	\$56
AT082	BLUEBERRY CHEESECAKE 藍莓芝士餅 It's our oven baked moist cheesecake layered with cream anglaise	\$46
AT083	STICKY DATE CAKE 甜蜜蜜紅棗蛋糕 Rich moist date cake with brandy toffee sauce	\$46
AT084	CRÈME BRULEE 焦糖燉蛋 Extraordinary Crème Brulee!	\$46