

Starter

- 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** \$38
Home-baked French bread with garlic butter
- AT003 Anchovies Bread 芝士鯷魚多士** \$49
Topped with mozzarella cheese & herb

Insalate

- AT005 Insalata Al Gorgonzola 戈爾根朱勒乾酪沙律** \$89
Meschun leaves tossed with aged balsamic vinaigrette and sun dried tomatoes, Gorgonzola cheese, roasted garlic, red & yellow peppers & toasted walnuts.
- AT006 Insalata Al Salmone 烤三文魚沙律** \$96
Mixed salad with sun dried tomatoes, caramelized onion & perfect grilled salmon steak.
- AT007 Insalata Mista 田園沙律** \$69
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** \$85
*Romaine lettuce tossed with classic Caesar dressing & topped with garlic croutons, shaved Parmesan, anchovies & crispy pancetta.
(Add grilled chicken / smoked salmon / parma ham \$22)*
- AT009 Insalata Di Gamberi & Avocado 大蝦牛油果** \$89
Marinated prawns & ripe avocado served on avocado shell with house vinaigrette dressing.
- AT010 Insalata Greca 希臘沙律** \$86
Meschun 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** \$89
Mixed salad with chunky tuna, boiled egg, black olive, tomatoes, beans & our house dressing.
- AT012 Insalata Australiana 澳洲沙律** \$99
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

- AT014 Zuppa Del Giorno 廚師推介湯** \$49
Ask your server for today's special soup
- AT015 Lobster Bisque 意式龍蝦濃湯** \$65
Served with crostini, cognac & cream
- AT016 Antipasto Misto 雜錦意大利拼盆** \$109
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 白酒煮青口** \$89
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** \$86
Grilled Portobello mushroom stuffed with spinach, goat cheese and topped with fresh tomato & basil pesto.
- AT019 Sautéed Clams 白酒香蒜煮蜆** \$89
Fresh clam sautéed with white wine, garlic, lemon juice & touch of spice
- AT020 Pan Fried Calamari 香煎鮮魷筒** \$84
Juicy tender squid pan fried in onions, bell pepper, slice garlic, crushed chili, soy sauce, lime juice served on a bed of mixed field
- AT021 Caviar Avocado 牛油果伴魚子醬** \$96
Avocado seasoning with balsamic juice, topped fresh red & black caviar
- AT022 Quesadilla Mexicana 墨西哥雞粒卷** \$89
Soft flour tortilla stuffed with Mexican chicken and cheese lightly toasted, served with sour cream and tomato salsa
- AT023 Nachos 風味玉米片** \$75
Crispy nacho chips topped with melted cheese, guacamole, salsa, sour cream
- AT024 Grilled Baby Red Octopus 燒八爪魚仔** \$84
Marinated char-grilled Japanese red octopus served with lime sweet chili sauce
- AT025 Seared Scallops 橄欖烤帶子** \$98
Seared sea scallops served with olive tapenade
- AT026 Caprece 水牛芝士番茄** \$96
Buffalo mozzarella with slices of the beef tomatoes & finished with fresh basil, pesto sauce & virgin olive oil

Pasta

Our Pasta cooked al-dente

- AT046 Fettuccini Al Salmone 鮮茄三文魚闊麵** \$96
Fresh salmon with plum tomato sauce and touch of cream and spinach
- AT047 Spaghetti Marinara 香辣茄汁海鮮意粉** \$106
Shrimp, scallops, clams, mussels, salmon, squid and other seafood sautéed in garlic herbs, crushed and chili plum tomato sauce.
- AT048 Farfalle Pesto 香草青醬蝴蝶粉** \$82
Fresh basil sauce, pine nuts & parmesan infuses with virgin olive oil.
- AT049 Cappellini San Benedetto 忌廉帶子大蝦天使麵** \$109
Angel hair pasta with scallop pieces & jumbo shrimp in a creamy lobster sauce finished with cognac and topped with roasted walnuts, dusted shaved Parmesan
- AT050 Penne Arrabbiata 辣茄汁長通粉** \$89
This sauce can be hot or fiery, plum tomato sauce and fresh basil drizzled with virgin olive oil. (Add grilled beef tenderloin \$22)
- AT051 Linguine Vongole 白酒香蒜蜆肉扁麵** \$98
Linguine pasta cooked in fresh clams cherry and herbs, sautéed with white wine garlic, virgin olive oil.
- AT052 Spaghetti Carbonara 卡邦拉娜意粉** \$89
A touch creamy sauce with bacon egg yolk & shaved Parmesan
- AT053 Spaghetti Aglio Olio 秘製香蒜辣意粉** \$86
Spaghetti tossed with extra virgin olive oil, crushed chili, fresh slice garlic and Italian parsley
- AT054 Ravioli 意大利雲吞** \$108
Ravioli pasta filled with Ricotta & spinach in tomato sauce or cream sauce.
- AT055 Fettuccine Quattro Formaggi 芝士菠菜闊條麵** \$96
A marriage of four cheeses – Parmesan, Camembert, Gorgonzola and Pecorino Romana in a cream sauce with spinach
- AT056 Linguini Primavera 意式素菜扁麵** \$89
Garden fresh vegetables tossed with roasted garlic, lightly tomato sauce and extra virgin olive oil.
- AT057 Spaghetti Bolognese 波隆拿肉醬意粉** \$89
Home made real meat sauce with plum tomato base and shaved Parmesan

- AT058 Seafood Mornay with Linguini 忌廉汁海鮮扁麵** **\$105**
Jumbo shrimp, scallop, salmon, mussels meat, squid slice in creamy sauce with shaved Parmesan
- AT059 Fettuccini Chicken & Mushroom 意式雞柳磨菇闊麵** **\$89**
Fettuccini pasta tossed with tender chicken pieces, sliced mushroom and chicken broth, plum tomato sauce and little french mustard
- AT060 Cappellini Al Funghi 香蒜蘆筍什菌天使麵** **\$86**
Angel hair pasta with mixed forest mushroom & asparagus with white wine garlic sauce
- AT061 Pasta Antipasto 松露忌廉什菌三文魚闊麵** **\$109**
Fettuccini with fresh salmon pieces & mushroom in a rich cream sauce finished with cognac and topped with shaved Parmesan & truffle oil
- AT062 Blue Swimmer Crab Linguini 藍海蟹白酒煮扁麵** **\$96**
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

Pizza

Our pizza is 10" thin base

- AT065 Pizza Antipasto 招牌廚師精選** **\$115**
Homemade tomato sauce, mozzarella, pepperoni, Parma ham, bell pepper, black olives, mixed mushroom, onion
- AT066 Margherita 馬吉列特式** **\$99**
Fresh tomato sauce, Danish mozzarella, pesto, fresh basil & oregano
- AT067 Pizza Primavera 素菜至尊** **\$105**
Finest Italian mozzarella, fresh Italian tomato sauce, zucchini, bell pepper, black olive, red onion, asparagus, mushroom and spinach
- AT068 Tropicana 熱帶風情** **\$105**
With ham, pineapple & fresh mozzarella cheese
- AT069 Classic Pepperoni 經典意大利辣香腸** **\$105**
Fresh mozzarella cheese, pepperoni & oregano tomato sauce
- AT070 Chicken Supreme 烤雞滋味** **\$105**
Tender grilled chicken breast, onion, red & yellow pepper, mushroom & olives
- AT071 Seafood Delight 海鮮錦繡大會** **\$115**
Fresh shrimp, scallop, mussels, calamari, salmon and touch of spicy
- AT072 Pizza Quattro Formaggio 四式芝士** **\$115**
Parmesan, camembert, gorgonzola, pecorino romana

Main Course

- AT030 Chicken Schnitzel 芝士牛油果雞胸** **\$129**
Crumbled U.S. chicken breast with avocado & melted cheese.
- AT031 Grilled Chicken 烤雞胸** **\$149**
Tender juicy U.S. grilled chicken breast served with your choice of pepper, mushroom & béarnaise sauce with roasted veggie and mash.
- AT032 Chicken Parmigiano 柏米基羅燒雞** **\$149**
Grilled U.S. chicken breast with eggplant topped with tomato basil sauce, melted mozzarella with fire roasted veggies & mashed potatoes
- AT033 Grilled Lamb Chop 烤羊扒** **\$169**
Australian Lamb chop grilled, topped rich mint gravy served with roasted vegetables & mashed potato
- AT034 BBQ Baby Spare Ribs 風味豬仔骨** **\$169**
Tender juicy oven-roasted baby ribs covered with barbecue sauce served with potato wedges & salad
- AT035 Lamb Shank 燴羊膝** **\$159**
Tender lamb shank braised to perfection in rich mint gravy served with roast vegetables & mashed potato.
- AT036 Grilled Baby Salmon 烤挪威三文魚扒** **\$149**
A moist and the freshest Norwegian salmon steak grilled and served with lemon butter caviar sauce with roasted veggies and mash.
- AT037 Mixed Seafood Grill 烤海鮮拼盆** **\$189**
Jumbo King Prawns, scallops, baby squid, assorted fish & mussels lightly seasoned with lemon & herbs then grilled, drizzled with basil puree.
- AT038 Catch of the day 檸檬奶油汁配時日鮮魚** **\$149**
Always fresh, delicious, topped lemon butter scotch sauce served with roasted veggies & mash
- AT039 Fajitas 火熱鐵板燒** **\$139**
Sizzling marinated beef, chicken or vegetarian, served with soft tortilla flour rolls, guacamole sour cream & salsa. Ask for jalapeno if you like hot!
- AT041 Risotto 特式意大利飯** **\$129**
Arborio rice slow cooked in white wine, herbs dusted with grated Parmesan.
- AT042 Side Dish 小菜拼盤** **\$30**
(Spicy wedges, sautéed mushroom, or sautéed spinach)

AT043 Beef Medallion 炭燒特級牛柳	250g	350g	450g
<i>Tender juicy beef tenderloin flame grilled to your liking served on a bed of fire-roasted veggie & your choice of pepper, mushroom, or béarnaise sauce.</i>	\$189	+\$70	+\$70
AT044 Rib Eye Steak 炭燒肉眼扒	\$179	+\$70	+\$70
<i>Perfectly grilled rib eye steak with roasted veggies & mashed potatoes or spicy wedges with pepper, mushroom or béarnaise sauce. Simple!</i>			
AT045 Sirloin Steak 特級西冷牛扒	\$169	+\$70	+\$70
<i>A generous cut of flame grilled to your favorite, served with mashed, grilled veggie and pepper, mushroom sauce or béarnaise sauce. Superb!</i>			

Dessert

AT080 Tiramisu 意大利芝士餅	\$49
<i>Mascarpone cheese blended with Khalua, espresso & eggs layered with lady finger and dusted cocoa powder.</i>	
AT081 Chocolate Pudding 朱古力軟心布丁	\$56
<i>Freshly baked homemade pudding with custard sauce and ice cream.</i>	
AT082 Apple Tart 蘋果餡餅	\$56
<i>Freshly oven baked cinnamon apple tart</i>	
AT083 Blueberry Cheesecake 藍莓芝士餅	\$46
<i>It's our oven baked moist cheesecake layered with cream anglaise & ice cream</i>	
AT084 Sticky Date Cake 甜蜜蜜紅棗蛋糕	\$46
<i>Rich moist date cake with brandy toffee sauce and ice cream</i>	
AT085 Crème Brulee 焦糖燉蛋	\$46
<i>Extraordinary Crème Brulee!</i>	