



# CUCINA



**Signature Menu by Chef Andrea Delzanno**  
**意籍總廚 Andrea Delzanno 星級盛宴**  
(Northern Italy)

**Piedmont**

**Lingua di Manzo in Salsa Verde Piemontese, Prezzemolo e Acciughe**

Beef Tongue, Piedmont Green Sauce, Parsley and Anchovy

皮埃蒙特青醬牛舌、香菜及鯷魚

**Fantinel Prosecco Extra Dry 每杯 \$88 per glass**



**Veneto**

**Tagliolini al Nero Con di Seppioline Saltate, Aglio Olio e Pinot Grigio**

Squid Ink Tagliolini, Garlic, Oil & Chilly, Cuttlefish, Pinot Grigio Sauce

墨魚汁扁意大利麵、香蒜辣椒、小墨魚、白皮諾酒

**Luigi Boveri, Derthona Timiorasso 2020 DOC 每杯 \$118 per glass**



**Lombardy**

**Cassoeula, Stufato di Maiale Con Verza, Pomodoro e Salsiccia**

"Cassoeula", Stewed Pork & Sausage, Savoy Cabbage, Tomato Sauce

倫巴第傳統砂鍋菜- 意式燉豬肉及肉腸、野甘藍菜、番茄醬

**Proprieta Sperino Uvaggio Nebbiolo, Vespolina and Croatina 2018 每杯 \$228 per glass**



**Valle d' Aosta**

**Crema di Cogne Con Tegole Valdostane alle Nocchie**

Chocolate Cream Served with Traditional Hazelnut Cookies

巧克力奶油配傳統榛子曲奇

**Cucina Limoncello 每杯 \$88 per glass**

**HK\$888 per person 每位港幣 888**

**Exclusive Offer for Marco Polo Elite Members 馬哥孛羅饗·樂薈會員尊享價:**

**HK\$788 per person 每位港幣 788**

*Any other discounts are not applicable to this set menu*

任何折扣及優惠不適用於此套餐。會員尊享價優惠不可與其他會員折扣及優惠推廣一同享用

Additional HK\$440 per person with wine pairing (4 glasses) 每位另加港幣 440 連美酒配對(4 杯)  
(Serving portion 100 ml per glass and 50 ml for dessert wine) 每杯以 100 毫升(紅白酒)及 50 毫升(甜品酒)計算

Prices are subject to a 10% service charge 以上價目另設加一服務費