

CAMMINO

Piedmont Promotion – November to December 2009

皮埃蒙特菜式 — 十一月至十二月

Piedmont, the region at the base of the Italian Alps, is bordered by Switzerland and France, and sometimes seems to take more inspiration from its neighbours than from Italy. With its mix of cultures, the region offers culinary delights at every turn, from the luxury of the elusive white truffle to the tradition of the nightly aperitivo.

皮埃蒙特位於意大利西北部山區，接壤瑞士及法國，故深受此兩國的影響。受著不同文化的影響，這地方的菜餚別具特色，由華貴的白松露，到傳統的每晚餐前淺酌小聚，都令人回味無窮。

Starters 頭盤

Thinly sliced air dried Bresaola beef with piedmont hazelnut vinaigrette,
crispy artichokes, rucola leaves and lime flavours
風乾牛肉薄片配榛子黑醋伴香脆朝鮮薊
HKD 138

Roasted chestnut veloute with sweat bread croutons and celery foam
烤栗子湯芹菜泡沫
HKD 98

Mains 主菜

Traditional Piedmont Raviolo with Osso Bucco ragout,
crispy zucchini flower and white truffle oil nage
燴牛膝意大利雲吞伴香脆意瓜花配白松露油
HKD 288

Rigatoni pasta with braised wild boar, aged balsamic vinegar, Olivetti tomatoes and green lentils
燴山豬通粉伴番茄及小扁豆
HKD 288

Piccata Milanese with egg plant parmeggiana, Macaroni gratin and tomato olive oil jus
牛仔肉茄子千層伴芝士通粉
HKD 228

Poached sea trout in olive oil with arugula spinach, rosemary potatoes and brown butter emulsion
菠菜海鱒魚伴香草薯仔
HKD 258

Prices subject to 10% service charge 設加一服務費

For reservations, please call +852 2837 6780 訂座請致電 +852 2837 6780

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