

餐酒 Wine

由意大利入口的餐酒
Wine imported from Italy

低價格
宣言

LOWER PRICE!!

快用冷藏貨櫃由意大利直運香港

紅 葡萄酒
杯裝葡萄酒
Red / White Wine
約120ml
\$10 杯裝 Glass

白 葡萄酒
杯裝葡萄酒
Red / White Wine
約120ml
\$10 杯裝 Glass

紅 葡萄酒
壺裝葡萄酒
Red / White Wine
約250ml
\$20 壺裝 Decanter

紅 葡萄酒
CLITERNIA VINOROSSO
RED WINE
\$48 750ml 支裝 Bottle

來自意大利南部莫利塞，選用100%葡萄乾葡萄。
From Molise, a region of Southern Italy. Made from 100% Montepulciano grapes.

特點 Tasting Notes
酒體果味中帶淡淡苦澀，但不會喧賓奪主。
Taste of rich fruitiness but slightly bitter, but not overwhelming the main dish.

推薦料理 Recommended Dishes
芝士、紅肉、意粉
Cheeses, red meat and pasta

白 葡萄酒
CLITERNIA VINOBIANCO
WHITE WINE
\$48 750ml 支裝 Bottle

來自意大利南部莫利塞，選用特種比奧蘭白葡萄。
From Molise, a region of Southern Italy. Made from Trebbiano grapes.

特點 Tasting Notes
酒體爽利，酸度適中，與清淡的食材十分合襯。
Refreshing, with moderate sourness, pairs well with mild meals.

推薦料理 Recommended Dishes
新鮮沙律、海鮮、雞肉
Salads, seafood and chicken

粉紅 氣泡 葡萄酒
LAMBRUSCO ROSATO DOLCE
SPARKLING ROSE WINE
\$48 750ml 支裝 Bottle

來自意大利北部的優質酒，混合當地三種葡萄。
A semi-sparkling wine of Northern Italy, blended with 3 kinds of Lambrusco grapes.

特點 Tasting Notes
融合多種果味，甜膩香醇，粉紅外表華麗可愛。
Fruity and sweet in harmony, looks lovely in pink.

推薦料理 Recommended Dishes
廣東小食、海鮮
Appetizers and seafood

紅 氣泡 葡萄酒
LAMBRUSCO REGGIANO ROSSO SECCO
SPARKLING RED WINE
\$48 750ml 支裝 Bottle

來自意大利北部的優質酒，混合當地兩種葡萄。
A semi-sparkling wine of Northern Italy, blended with 2 kinds of Lambrusco grapes.

特點 Tasting Notes
略為濃郁香醇，帶有微甜香氣，餘韻悠長。
Tastes a bit rich, but refreshing after all. Fragrant with violet scent.

推薦料理 Recommended Dishes
燒烤肉類小食、海鮮、肉類
Appetizers (grilled meat), pizzas and meat

白 氣泡 葡萄酒
PINOT CHARDONNAY DON RAFFAELE
SPARKLING WHITE WINE
\$48 750ml 支裝 Bottle

來自意大利北部的優質酒，混合夏多內和皮諾黑葡萄。
A semi-sparkling wine of Northern Italy, blended with Chardonnay grapes and Pinot Noir grapes.

特點 Tasting Notes
氣泡細緻，酸度適中，清新爽口，餐前酒之選。
Light and refreshing. As ideal aperitif.

推薦料理 Recommended Dishes
廣東小食、麵包
Appetizers and bread

BEER 啤酒
PERONI NASTRO AZZURRO
\$20 330ml 支裝 Bottle

APPLE CIDER 蘋果酒
SOMERSBY APPLE CIDER
\$18 330ml 支裝 Bottle



GRAND MENU



NEW DELICACIES

SALAD | COLD STARTER | SOUP | APPETIZER | BAKED DISH
PIZZA | PASTA | GRILL | DESSERT | WINE | BEER | DRINK BAR



分店地址



禁止 18 歲以下人士飲酒
NO ALCOHOL FOR PERSONS UNDER AGE 18



自備酒水在本店飲用，費用為每枝港幣 HK\$100
ALCOHOL FOR PERSONS UNDER AGE 18 WILL BE CHARGED FOR SERVING YOUR OWN ALCOHOL

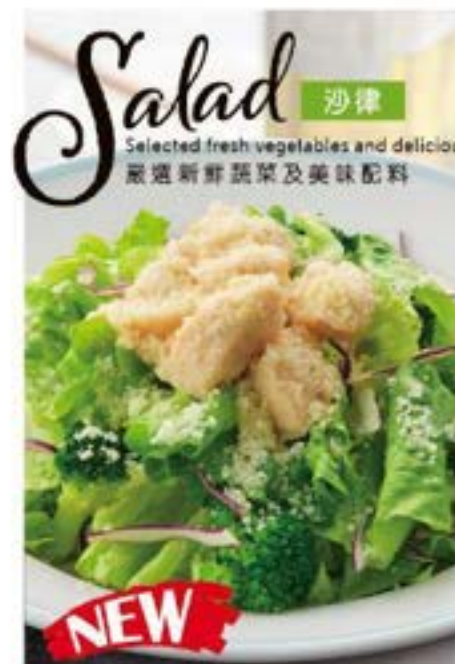


請勿於本店內享用非本店供應的食物或飲料
NO OUTSIDE FOOD OR DRINKS ARE ALLOWED



分店地址

● 圖片只供參考 The pictures are only for reference. ● 不設加一服務費，請到收銀處付款 No Service Charge. Kindly pay at Cashier.



Salad 沙律
Selected fresh vegetables and delicious ingredients
嚴選新鮮蔬菜及美味配料

NEW

Chicken Broccoli Salad
雞肉西蘭花沙律 \$24
Chicken and broccoli paired with grated cheese
雞肉及西蘭花配上芝士粉，清爽又健康



菠蘿雙倍

Pineapple Mixed Vegetables Salad
菠蘿什錦蔬菜沙律 \$24
Salad in tropical style
熱帶風味沙律



海草雙倍

Seaweed Salad
海草細切沙律 \$24
Fresh vegetables with seaweed. Refreshing!
新鮮蔬菜配以營養海草，口味清新



薩莉亞沙律醬
SPECIAL DRESSING
所有沙律均淋上薩莉亞特色沙律醬，獨有配方令您一試愛上。
All salads are sprinkled with Saizeriya's special salad dressing.



煙三文魚沙律
Smoked Salmon Salad
Smoked salmon is a great source of omega-3, with light smoky flavor and umami taste
煙三文魚含豐富的Omega-3，煙燻味適中和而煙三文魚膏有鮮味



甜蝦沙律
Northern Shrimp Salad
No.1 all time favourite salad
長期人氣No.1沙律

Cold Starter



青醬煙三文魚配西蘭花
Pesto Smoked Salmon with Broccoli
Rich smoked salmon paired with refreshing pesto sauce and broccoli
味道濃郁的煙三文魚配上清爽的青醬和西蘭花



鮮蝦冷盤
Chilled Shrimp Platter
A delightful mix of Northern Shrimp and Vietnamese Shrimp, drizzled with fresh olive oil
鮮味十足的甜蝦配上肉質爽脆的蝦仁，加上新鮮橄欖油



風乾火腿(2片)+佛卡夏
Prosciutto Crudo (2 pcs.) and Focaccia
Prosciutto from Italy, paired with Focaccia
來自意大利的風乾火腿，配上佛卡夏



NEW
水牛芝士伴蕃茄
Buffalo Mozzarella Cheese with Tomato
傳統義大利配搭



中華海草
Seaweed
A simple, healthy appetizer
營養豐富，健康美味



Soup 濃湯
Italian traditional bisque
意大利的傳統濃湯

香味四溢

Creamy Mushroom Soup
蘑菇忌廉湯 \$14
Creamy soup made with chopped fresh white mushrooms
新鮮白蘑菇切碎配忌廉湯底，經典餐湯之選



蔬菜美味

Minestrone Vegetable Soup
意大利菜湯 \$14
A taste of countryside tomato and vegetable stew
營養蔬菜熬製，田園風味的蕃茄蔬菜湯



香醇鮮奶

Cream Corn Soup
粟米忌廉湯 \$14
Finely ground golden corn with sweet-smelling milk
金粟米配上香甜鮮奶忌廉湯底



口感鮮美

Seafood Chowder
周打海鮮湯 \$14
Chowder soup with various kinds of seafood,
Saizeriya's best-seller
雞肉亞蘭熟賣，肉滿多哩周打海鮮湯



Bakery 即焗麵包
意大利的主食
麵包，口感鬆軟
而富有彈性的
橄欖油煎製

Focaccia
佛卡夏(原味意式麵包) \$10



Garlic Baguette
蒜香法包 \$12



無限添飲

飲品吧餐 \$13/ person
Drink Bar Set
飲品吧餐 \$13/ person

小童飲品吧餐 (3-12歲的顧客) \$8/ person
Drink Bar for Kids (at age 3 to 12)
小童飲品吧餐 (3-12歲的顧客) \$8/ person

Free for children under the age of three.
* 未滿3歲之小童免費 *

DRINK BAR 飲品吧

- 飲品係於「飲品吧」供應，顧客點餐後請自行取用。
Drinks are provided at the self-service Drink Bar. Please help yourselves after ordering.
- 如對使用方法有疑問，請隨時向店員查詢。
Please feel free to ask our attendants in case of queries.
- 冷熱水設於「飲品吧」，顧客請自由取用。
Hot and cold water is provided at the self-service Drink Bar. Please help yourselves.
- 飲品吧以每位計，One price for one person.
- 無限添飲，All you can drink.
- 不可外賣，試飲或帶走，No sharing, tasting and take away.

ITALY CUISINE PAIRING

意式風味配搭

經典意大利輕食滋味

藍布魯斯科粉紅氣泡酒的清新果香
無論搭配開胃菜、輕食或
甜品，都能完美融合。



Milk ice-cream (Milk TOP) with Italian Custard Pudding
牛奶雪糕 (MILK TOP)
配意大利布甸 \$26



NEW Buffalo Mozzarella Cheese with Tomato
水牛芝士伴蕃茄 \$20



Prosciutto Crudo (2 pcs.) and Focaccia
風乾火腿(2片)+
佛卡夏 \$20

粉紅
氣泡
葡萄酒



LAMBRUSCO ROSATO DOLCE
SPARKLING ROSE WINE
\$48 750ml 支裝 Bottle

莫利塞紅酒與白汁薄餅

莫利塞紅酒的果香濃郁，與白醬的鹹甜完美融
合，帶出豐富層次。

白薄餅 PIZZA BIANCA

有別於傳統紅色蕃茄作醬底的薄餅，改用
白色醬汁(如白汁Salsa Bismarck)作為
醬底，風味更溫潤細膩，常見於意大利的
中北部地區料理。

A type of pizza that uses white sauce base, such as Salsa Bismarck, instead of traditional red tomato sauce base. It offers a milder, more delicate flavor and is commonly enjoyed in the central and northern regions of Italy.

薩莉亞澳洲工場 SAIZERIYA AUSTRALIA FACTORY

薩莉亞的白汁(Salsa Bismarck)均來自澳洲工場。每一台白汁都經過大量澳洲牛奶的熬製而成，以將牛奶風味濃縮成醬狀。
Saizeriya's white sauce (Salsa Bismarck) is produced at our factory in Australia. Each batch is carefully simmered using a large amount of Australian milk, concentrating the rich flavor of the milk to perfection.



White Sauce Pizza with Pineapple and Golden Syrup
白汁金黃糖漿菠蘿薄餅 \$34



Pizza with Sweet Corn and White Sauce
白汁黃金粟米薄餅 \$30



CLITERNIA VINOROSSO
RED WINE
\$48 750ml 支裝 Bottle

紅
葡萄酒

意大利漁村風味

莫利塞白酒清爽的酸度能
提升海鮮的鮮味。

瘋狂水煮魚 ACQUA PAZZA

意大利漁村的簡單料理。傳說原自
漁夫將剛捕獲的魚加入白葡萄酒、蕃
茄和調味料清蒸來吃。因白葡萄酒蒸
沸各種海鮮的現象在當地被稱作瘋狂
的水而得名。水煮魚的湯汁清爽鮮
甜，佐麵包享用更添風味。

A rustic Italian fishing village dish. Legend has it that fishermen would poach freshly caught fish with white wine, tomatoes, and seasonings. Its name originated from the sight of seafood simmered in white wine broth. Acqua Pazza's light yet flavorful broth — perfect with bread.



Acqua Pazza
意式瘋狂水煮魚 \$46



Garlic Baguette
蒜香法包 \$12



CLITERNIA VINOBIANCO
WHITE WINE
\$48 750ml 支裝 Bottle

白
葡萄酒



HOUSE SPECIAL

薩莉亞風味菜式

Signature dish with Saizeriya's
unique recipes
自家特製的招牌菜式



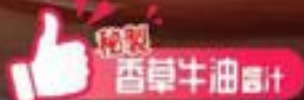
Focaccia
佛卡夏(原味意式麵包) \$10



Baked Mussels with Cream Sauce (4 pcs.)
忌廉醬焗青口(4件) \$30
New Zealand mussels baked with Saizeriya special cream sauce
配上薩莉亞特製忌廉醬，帶出紐西蘭青口鮮味



Prosciutto Crudo (2 pcs.) and Focaccia
風乾火腿(2片)+佛卡夏 \$20
Prosciutto from Italy, paired with Focaccia
來自意大利的風乾火腿，配上佛卡夏



Escargots with Herb Butter
香草牛油焗田螺 \$30
The finest escargots imported from Europe baked with classic herb butter
嚴選珍貴歐洲田螺，配以優質香草牛油

WINE 餐酒

杯裝葡萄酒 Red / White Wine \$10 杯裝 Glass

整裝葡萄酒 Red / White Wine \$20 整裝 Decanter

紅葡萄酒 CLITERNIA VINOROSSO Red Wine 750ml 各款每支 \$48 支裝 Bottle

白葡萄酒 CLITERNIA VINOBIANCO White Wine 750ml

粉紅氣泡葡萄酒 LAMBRUSCO ROSATO DOLCE Sparkling Rose Wine 750ml

紅氣泡葡萄酒 LAMBRUSCO REGGIANO ROSSO SECCO Sparkling Red Wine 750ml

白氣泡葡萄酒 PINOT CHARDONNAY DON RAFFAELE Sparkling White Wine 750ml

BEER 啤酒 PERONI APERO ABBINATO 330ml \$20 整瓶 Bottle

APPLE CIDER 蘋果酒 SOMERSBY APPLE CIDER 330ml \$18 整瓶 Bottle

Appetizer 前菜
Appetizers that's savory and inviting
大家喜愛的開胃小食

MEAT 肉類

Grilled Chicken Wings (8 pcs.)
原味雞翼 (8隻) \$38

Grilled Chicken Wings (4 pcs.)
原味雞翼 (4隻) \$20

1.5kg 裝 (約40隻)
冷凍 \$158

人氣 No.1

Baked chicken wings are finger licking good, juicy and tasty
肉汁豐滿的烤翅雞翼，香口美味

Grilled Lamb Skewers (2 Skewers)
香烤羊肉串 (2串) \$25

Simple seasoning to enhance the aroma of lamb
簡單調味帶出羊肉香氣，羊肉愛好者必選

Grilled Lamb Skewers (4 Skewers)
香烤羊肉串 (4串) \$48

小心竹籤
Be careful of sharp stick

Gourmet Sausages
歐陸風烤焗香腸 \$20

Tasty sausages with baked potato
香腸配薯仔，最佳小食

NEW
採用意大利進口煙肉

Cheese and Bacon Potatoes
芝士煙肉焗薯粒 \$25

Baked potato and bacon with Salsorini's white sauce
新鮮焗薯粒配以香濃白汁及煙肉

Golden Crispy Chicken
脆焗香味雞球 \$20

Crispy-coated low-fat chicken chunks
鮮嫩雞肉，甘香脆口

Baked Diced Potatoes
香焗薯粒 \$20

Baked diced potatoes are golden, crispy and savory!
金黃香脆的薯粒，令人食慾大增

SEAFOOD 海鮮類

Baked Mussels with Cream Sauce (4 pcs.)
忌廉醬焗青口 (4件) \$30

New Zealand mussels baked with Salsorini special cream sauce
配上紐西蘭青口，帶出忌廉青口鮮味

Grilled Squid with Garlic Sauce
蒜汁燒魷魚 \$30

Best served with homemade garlic sauce
配上自家製蒜汁，帶出魷魚鮮味

Crispy Calamari
香焗魷魚圈 \$30

Chewy calamari rings with a rich umami taste
口口軟糯同時鮮味十足的魷魚圈

Popcorn Shrimp
脆脆蝦 \$20

Crispy and tasty
外皮香脆，蝦肉爽口，令人停不了口

Black Pepper Sautéed Clam
黑椒蜆肉煮 \$20

Sautéed clam appetizer, taste good
雞絲薯粒到蝦肉味濃

500g 裝 (約70隻)
冷凍 \$118

VEGETABLE 蔬菜類

Sautéed Garlic Broccoli with Mushrooms
香蒜辣汁野菌西蘭花 \$20

Healthy side dish goes well with all main dishes
可配搭任何主菜，營養健康

Sautéed Asparagus
意式清蒸蘆筍 \$20

A simple dish features the unique and refreshing flavor of asparagus by adding cheese powder
清蒸蘆筍加上芝士粉，簡單卻能襯出蘆筍獨有的清香

Sautéed Spinach with Bacon
意式菠菜伴煙肉 \$20

Homemade style, feeling sweet
家常菜式，親切美味

Baked Spinach with White Sauce
香焗白汁菠菜 \$20

Tender spinach smothered in creamy white sauce
香濃白汁包裹嫩滑菠菜，入口即化

採用意大利進口煙肉

Baked Dish

烤焗類

New delicacies, rich in foreign flavor
洋溢異國情懷美食新滋味



星級
口碑

Meat Doria with a Soft-boiled Egg
溫泉蛋肉醬多利亞 \$35

Our popular meat doria with a soft-boiled egg on top
薩莉亞人氣肉醬多利亞配溫泉蛋，口感豐富，完美配搭

NEW

Scallop Mushrooms Doria
貝柱野菌多利亞 \$35

Saizeriya doria with selected scallop and Italian sauteed mushrooms
貝柱和意大利進口野菌的白汁焗飯



Meat Doria
肉醬多利亞 \$30

Saizeriya doria with meat sauce and white sauce
自家製薩莉亞肉醬白汁焗飯



Chicken Doria
雞肉多利亞 \$30

Saizeriya doria with baked chicken and white sauce
香嫩雞肉白汁焗飯



白汁 SALSA BALSAMELLA

薩莉亞的白汁均由自家澳洲工場製造，主要用上牛奶和牛油製成，保證品質優良穩定。口感順滑，味道細緻。
Saizeriya produces Salsa Balsamella at Australia self-own factory with guaranteed high quality and safety. Salsa Balsamella which is made of milk and butter, comes with smoothy and milky taste.



Penne with Scallop and Shrimp
貝柱鮮蝦直通粉 \$35

Baked tube shaped pasta with scallop, shrimp, Saizeriya white sauce and cheese
筒狀粉和鮮蝦搭配上薩莉亞白汁及芝士的直通粉



Penne with Chicken
雞肉直通粉 \$30

Baked tube shaped pasta with chicken, Saizeriya white sauce and cheese
筒狀粉配上香嫩雞肉、薩莉亞白汁及芝士

WINE 餐酒

杯裝葡萄酒 \$10
Red / White Wine
杯裝 玻璃

整裝葡萄酒 \$20
Red / White Wine
整裝 玻璃

CLITERNIA VINOROSSO Red Wine

CLITERNIA VINOBIANCO White Wine

LAMBRUSCO ROSATO DOLCE Sparkling Red Wine

LAMBRUSCO REGGIANO ROSSO SECCO Sparkling Red Wine

PINOT CHARDONNAY DON RAFFAELE Sparkling White Wine

各款 每支 \$48 支裝 Bottle

BEER 啤酒

PERONI AZZURRO 330ml \$20 整裝 Bottle

APPLE CIDER 蘋果酒

SOMERSBY APPLE CIDER 330ml \$18 整裝 Bottle

Pizza

薄餅

Authentic Italian pizza
地道意大利風味薄餅

芝士控
必食

加上青醬享用更美味!



Pizza with Triple Buffalo Mozzarella Cheese
三倍水牛芝士薄餅 \$38

Enjoy the soft and creamy texture of buffalo cheese in every bite
每一口都享受到飽滿而柔軟的水牛芝士口感



Pesto sauce 青醬 +\$4

正宗意大利青醬，新鮮羅勒配上芝士，滋味濃厚並帶有松子的獨特香氣，配搭薄餅更添風味



Pizza "MARGHERITA"
水牛芝士薄餅 \$30

Irresistible double cheese combination
雙重芝士，香味濃厚，最優芝士的組合不容錯過



Pizza with Bacon & Pineapple
煙肉菠蘿薄餅 \$34

Perfect combination of bacon and pineapple
煙肉和菠蘿的完美組合



Pizza with Mushrooms and Bacon
野菌煙肉薄餅 \$38

Mushrooms and bacon, a rich and delicious combination
野菌和煙肉，香濃美味的選擇



Salami Pizza
莎樂美腸薄餅 \$38

Crispy and delicious
香脆的莎樂美腸，烤得恰到好處



Prosciutto Pizza
風乾火腿薄餅 \$34

Italy Prosciutto's savory flavor paired with pizza, perfect match
意大利風乾火腿的鹹香配上芝士薄餅，完美配搭



White Sauce Pizza with Pineapple and Golden Syrup
白汁金黃糖漿菠蘿薄餅 \$34

Mixed pizza cheese and pineapple serve with golden syrup for a sweet combination
菠蘿和薄餅芝士配上金黃糖漿，帶出濃郁香甜的風味



Pizza with Sweet Corn and White Sauce
白汁黃金粟米薄餅 \$30

Sweet corn doused in cheese is refreshing and juicy
香甜粟米薄餅配上白汁，夏日消暑

無限添飲

豆磨咖啡

各式茶包

DRINK BAR 飲品吧

Drink Bar Set
飲品吧餐 \$13/ person 位

Drink Bar for Kids (at age 3 to 12)
小童飲品吧餐 (3-12歲的顧客) \$8/ person 位

Free for children under the age of three.
* 未滿3歲之小童免費 *

- 飲品係於「飲品吧」供應，顧客點餐後請自行取用。Drinks are provided at the self-service Drink Bar. Please help yourselves after ordering.
- 如對使用方法有疑問，請隨時向店員查詢。Please feel free to ask our attendants in case of queries.
- 冷熱水設於「飲品吧」，顧客請自由取用。Hot and cold water is provided at the self-service Drink Bar. Please help yourselves.
- 飲品吧以每位計，One price for one person.
- 無限添飲，All you can drink.
- 不可外帶，試飲或帶走。No sharing, taking and take away.

Pasta 意粉
Selected pasta directly imported from Italy
精選意大利入口優質意粉

NEW Spaghetti Pescatore
蕃茄青口海鮮意粉 \$42
New Zealand Mussels cooked with tomato sauce, creating a rich seafood flavor
以蕃茄醬汁配上紐西蘭青口烹煮，帶出濃郁海鮮風味

採用紐西蘭青口



Pesto Spaghetti with Shrimp & Broccoli
青醬鮮蝦西蘭花意粉 \$35
Refreshing pesto spaghetti paired with selected shrimp and broccoli
青醬意粉配上鮮蝦及西蘭花，味道清新



Spaghetti "VONGOLE"
香蒜辣汁蜆肉意粉 \$35
A perfect complement of garlic, chili sauce and briny flavor of clams
夾雜蜆肉的意粉配上香蒜及辣汁，味道十足



Spaghetti with Smoked Salmon & Spinach
煙三文魚菠菜忌廉意粉 \$42
A delightful mix of smoked salmon, spinach and black pepper in creamy white sauce
煙三文魚及菠菜，加入忌廉醬汁和黑胡椒，層次豐富



Spaghetti with "TARANTO" Sauce
明太子海鮮意粉 \$40
Squid and Shrimp with "TARANTO" sauce
明太子配以鮮蝦及蜆的意粉，鮮味十足



Spaghetti with Black Pepper Shredded Beef & Broccoli
黑椒牛肉西蘭花意粉 \$30
Black pepper sauce spaghetti topped with shredded beef and broccoli
黑椒牛肉意粉配上西蘭花及碎牛肉



Spaghetti "NERO DI SEPPIA"
墨魚汁意粉 \$35
Cuttlefish ring with cuttlefish ink sauce
墨魚環配以墨魚汁

BAKERY 即焗麵包

Focaccia 佛卡夏 (原味蒜香麵包) \$10

Garlic Baguette 蒜香法包 \$12

配搭溫泉蛋 口感更豐富!

Soft-boiled egg (Cold) 溫泉蛋 \$6

Spaghetti "CARBONARA"
溫泉蛋卡邦拿那意粉 \$40
Bacon and cream sauce with a soft-boiled egg on top
溫泉蛋配上煙肉及淡忌廉，人氣意粉

採用意大利進口煙肉



Spaghetti with Black Truffle Sauce
黑松露野菌忌廉意粉 \$40
Delicate black truffle sauce from Italy with the most amazing aroma and taste
選用義大利黑松露及野菌配製，味道獨特



Spaghetti "PEPERONCINO" with Spinach
菠菜煙肉香蒜辣汁意粉 \$30
Bacon and spinach with peperoncino sauce
煙肉配以菠菜及香蒜辣汁



Spaghetti Bolognese
肉醬意粉 \$30
Italian classic dish, highlight the taste of beef from Salsiccia meat sauce
意粉配上經典肉醬，肉質鮮美



Spaghetti with Tomato & Bacon
蕃茄煙肉意粉 \$30
Fresh and sweet tomato sauce with tasty bacon
新鮮蕃茄醬汁配上特色煙肉



NEW **Creamy Spaghetti with Bacon & Mushrooms**
忌廉煙肉野菌意粉 \$35
Creamy spaghetti paired with Italian sautéed mushrooms and bacon
忌廉意粉配上意大利炒野菌及煙肉，味道濃郁



"ARRABBIATA" Bacon Penne
香辣蕃茄煙肉直通粉 \$30
Taste of Rome, with detectable umami taste!
源自羅馬的菜式，加入煙肉，香味飽滿

Grill

扒類

Finely selected ingredients to bring you a new taste of meat cuisine
各種精選配搭，肉類料理新口味

MEAT
肉類



Grilled Lamb Rack (3 pcs.)
羊鞍焗爐燒(3件)

\$79



Grilled Lamb Rack (2 pcs.)
羊鞍焗爐燒(2件)

Grilled lamb rack with rich and unique aroma
肉質豐厚的羊鞍經烤後煥發出羊肉獨特香氣

\$58

FISH
魚類

完全不辣



NEW
意式瘋狂水煮魚 ACQUA PIZZA
意大利風味的水煮魚，選用新鮮魚肉，加入多種香料及蔬菜，味道鮮美，是夏日消暑的絕佳選擇。
A rustic Italian fishy of large fish, become originated from the sight of seafoods immersed in white wine broth, a vibrant cooking process leads to a wild and satisfying.

意式瘋狂水煮魚 \$46

Hot: fish and clam immersed in white wine, cherry tomatoes bring out the pure essence of seafood, not spicy
有別於中式麻辣水煮魚，不辣而加以白葡萄酒及蕃茄等調味料帶出海鮮的鮮味



Baked Pork Ribs with Barbecue Sauce
BBQ醬烤豬肋骨

Grilled pork ribs glazed with rich flavored barbecue sauce
香濃惹味BBQ醬烤豬肋骨

\$58



Grilled Salmon Fillet
香煎焗三文魚

Salmon fillet served on a sizzling iron plate, hot and delicious
三文魚煎焗於鐵板，香口美味

\$40



Salmon Fillet with Cheesy White Sauce
白汁芝士焗三文魚

Salmon fillet with creamy white sauce and cheese
煎焗三文魚配以白汁和芝士，香濃不膩

\$42

BAKERY 即焗麵包

RICE 白飯



Focaccia
佛卡夏 (原裝意式麵包) \$10



Garlic Baguette
蒜香法包 \$12



Rice
白飯 \$8

● 圖片只供參考 The pictures are only for reference. ● 不設加一服務費，請到收銀處付款 No Service Charge. Kindly pay at Cashier.



Hamburg Steak and Gourmet Sausage with Black Pepper Sauce

黑椒汁漢堡配歐陸腸

\$42

Enjoy the meaty succulence and satisfying texture of hamburger steak and sausage
更優惠地同時品嚐歐陸香腸及漢堡，令人「肉」齒不鬆！



Hamburg Steak with Vegetable Salsa
洋蔥蒜蓉漢堡

Salmonya hamburger steak with Italian salsa with garlic sauce
自家製漢堡配上意大利洋蔥蒜蓉和蒜蓉汁

\$35



Black Pepper Sauce Hamburg Steak
黑椒汁漢堡

A simple way to taste hamburger steak with the original gravy
漢堡的簡單吃法，能品嚐到原始的肉汁鮮味

\$35

CHICKEN
雞肉類



NEW
Grilled Chicken with Vegetables Salsa and Gourmet Sausage
洋蔥蒜蓉燒雞
配歐陸腸 \$42

Juicy chicken and flavorful sausage on one plate!
鮮嫩多汁的洋蔥蒜蓉燒雞，加上歐陸香腸，雙重美味！



Grilled Chicken with Vegetable Salsa
洋蔥蒜蓉燒雞

Perfect combination of chicken and salsa in Italian local flavor
雞肉與特製洋蔥蒜蓉醬的完美組合

\$35



Black Pepper Sauce Chicken Steak
黑椒汁燒雞

Grilled chicken served with black pepper sauce
燒烤雞肉配黑椒汁

\$35

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Dessert

甜品

To give a perfect ending to a fine meal
為整餐劃上完美的句號



Hokkaido Milk Milk Crepe Cake

北海道牛乳千層蛋糕 \$24

千層蛋糕以北海道牛奶製作，每層都抹上法國忌廉分隔，令口感更綿密。

Mille crepe cake is crafted with Hokkaido milk and spread with French cream, offering a creamier texture.



綿密口感
層層堆疊
香甜不膩

NEW



Belgian Chocolate Mille Crepe Cake

比利時朱古力千層蛋糕 \$24

千層蛋糕每層都抹上比利時朱古力忌廉分隔，充滿濃郁的朱古力香氣。

Each layer of Mille crepe cake is spread with Belgian chocolate cream, full of rich chocolate flavor.



意大利直接入口
Directly imported from Italy



Pistachio Semifreddo Cake

開心果冰雪蛋糕 \$24

香甜的開心果冰雪蛋糕，底部再配以朱古力蛋白脆餅，令人難以抗拒。

Delicious pistachio semifreddo on a bed of cocoa meringue granules.



Italian Strawberry and Yogurt Gelato

士多啤梨乳酪雪糕 \$18

酸甜的乳酪雪糕加上士多啤梨醬，味道清新而層次豐富。

Sweet and sour yogurt ice-cream topped with strawberry sauce gives a refreshing taste, enjoying two flavors in one bite.



Italian Custard Pudding

意大利布甸 \$18

薩莉亞的意大利布甸繼承了古羅馬時代的製作方法，具有濃厚的雞蛋和奶油的傳統風味。

Saizeriya's Italian pudding is made with the ancient Roman recipe and has a basic full-flavored taste of egg and milk.



Ice Tiramisu

意大利咖啡凍餅 \$20

薩莉亞的提拉米蘇是將意式蛋黃和意大利軟乳酪以及鮮奶油等攪拌後，浸在滲透了咖啡的鬆軟糕點上，最後再灑上可可粉。

Saizeriya's Tiramisu is made of cream mixed with zabaglione, mascarpone cheese and fresh cream on top of coffee soaked sponge. It is finished with a dash of cocoa powder on top.



Milk Ice-cream (MILK TOP) with Italian Custard Pudding

牛奶雪糕 (MILK TOP) 配意大利布甸 \$26

口感細滑的牛奶雪糕配搭香濃的意大利布甸，美味加倍！

Refreshing ice-cream pairs with Saizeriya's Italian pudding, doubles your happiness!



Meringue Cake

天使蛋糕 \$20

夾心的傳統蛋白糖霜餅與黑朱古力碎，配以外層幼滑細緻的冰雪蛋糕，實在是味覺的極至享受。

Delicate meringue filled with a fine cream semifreddo flavored with dark chocolate drops.



Chocolate & Milk Ice-cream (MILK TOP) Double Scoop

朱古力 & 牛奶雪糕 (雙球) (MILK TOP) \$20

選用北海道3.7牛奶的牛奶雪糕，和加入比利時朱古力粒製作的特濃朱古力雪糕，雙重味覺享受。

Milk ice cream made with Hokkaido 3.7 milk, and Chocolate ice-cream with Belgian chocolate chips inside.



Italian Custard Gelato

意大利吉士忌廉雪糕 \$18

吉士忌廉雪糕是意大利當地最受歡迎的口味之一，混合了牛奶和雞蛋的特製配方，口感更加順滑。

Custard Gelato is one of the most popular flavors in Italy, gives smooth texture with delicate formula with egg and milk.



Lemon Sorbet

檸檬雪葩 \$18

以意大利的西西里檸檬製作的雪葩，味道酸甜帶有檸檬清香，去掉油膩感的最佳選擇。

Lemon sorbet made with Sicilian lemons that brings refreshing lemon scent. An excellent choice to remove greasiness.

無限添飲



豆磨咖啡

各式茶包

DRINK BAR 飲品吧

飲品吧餐 \$13/位

飲品吧小童餐 (3-12歲) \$8/位

Free for children under the age of three.
未滿3歲之小童免費

- 飲品詳列於「飲品吧」供應，顧客點餐後請自行取用。
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- 如對使用方法有疑問，請隨時向店員查詢。
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- 飲品吧以每位計，One price for one person.
- 無量供應，All you can drink.
- 不可共飲，試飲即奉走，No sharing, tasting and take away.



自備蛋糕在本店食用，費用為 HK\$25
A CASHARE FEE OF HK\$25 WILL BE CHARGED FOR BRINGING YOUR OWN CAKE



請勿於本店內享用非本店供應的食物或飲料
NO OUTSIDE FOOD OR BEVERAGE ALLOW