

冷前菜-醃漬小菜 Antipasto-Pickled Dishes

油漬番茄(全素)	100 g	\$220
Tomato Confit (Vegan)		
蒜味甜椒(五辛素)	100 g	\$220
Garlic Bell Peppers (Vegetarian)		
朝鮮蓊(全素)	100 g	\$220
Pickled Artichoke (Vegan)		
黑橄欖(全素)	100 g	\$220
Pickled Black Olive (Vegan)		

主廚強烈推薦

Strongly Recommended by Chef

- 牛肉產地：澳洲 / 美國 / 台灣；豬肉產地：台灣；羊肉產地：紐西蘭 / 美國
Beef Origin : AUS / USA / TWN ; Pork Origin : TWN ; Lamb Origin : NZ / USA

- 以上價格須外加一成服務費
Subject to a 10% service charge.

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冷前菜-沙拉 Antipasto-Salad

- | | | |
|--|--------------|-------|
| Pennisi Brothers
蕃茄沙拉(五辛素) | 2人份 | \$380 |
| Pennisi Brothers
Sicilian Tomato Salad
(Vegetarian) | For 2 People | |
|  Pennisi Brothers
茴香柳橙沙拉(全素) | 2人份 | \$480 |
| Pennisi Brothers
Fennel Orange Salad
(Vegan) | For 2 People | |
| 西西里章魚沙拉 | 2人份 | \$580 |
| Sicilian-style Octopus Salad | For 2 People | |

冷前菜 Antipasto

- | | | |
|---|--------------|-------|
| 蕃茄洋蔥與鯷魚普切達麵包 | 6片 | \$360 |
| Bruschetta with Tomatoes,
Onions, Anchovies and Butter | For 6 Pieces | |
| 慢燉牛肉片與鮪魚醬 | 2人份 | \$480 |
| Sliced Braised Beef
with Tuna Sauce | For 2 People | |
| 黑豬肉水晶凍(內含牛肉) | 2人份 | \$420 |
| Gelatina or Zuzzo
(Sicilian Meat Jelly) | For 2 People | |

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冷前菜-冷肉 Antipasto-Charcuterie

臘腸拼盤與醃製小菜 4人份 \$880
沙拉米/豬背油/豬臉頰/豬五花肉
油漬番茄/黑橄欖/朝鮮蓊

Antipasto Platter with Pickles For 4 People
Salami / Pork Fatback / Pork Jowl / Pork Belly /
Tomato Confit / Pickled Black Olive /
Pickled Artichoke

Pennisi Brothers 牛菲力韃靼 150 g \$1,080
Pennisi Brothers Beef Tartare

熱前菜 Primo

👍 手工香腸-原味 (豬肉) 1根 \$180
Sicilian Sausage-Original (Pork) Per

👍 手工香腸-番茄起司 (豬肉) 1根 \$180
Sicilian Sausage-Tomato Cheese Per
(Pork)

👍 碳烤新鮮牛肝 2片 / 180 g \$320
Grilled Beef Liver 2 Pieces / 180 g

👍 主廚強烈推薦

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熱前菜 Primo

碳烤新鮮豬肝	2片 / 120 g	\$320
Grilled Pork Liver	2 Pieces / 120 g	
 碳烤香料玉米雞肉串	1串4個	\$260
Grilled Chicken Skewer	4 Pieces / Skewer	
西西里碳烤羊肉串	3串	\$380
Arrosticini (Sicilian-Style Grilled Lamb Skewers)	3 Skewers	
 西西里檸檬葉烤肉丸 (牛肉)	1串4個	\$380
Sicilian Meatball in Lemon Leaves (Beef)	4 Pieces / Skewer	
西西里鑲小卷	4尾	\$560
Sicilian Stuffed Squid	4 Whole Squids	
西西里炸海鮮	2人份	\$620
Sicilian-style Mixed Fried Seafood	For 2 People	
蕃茄慢燉牛肚	2人份	\$520
Beef "Trippa"	For 2 People	
 碳烤4人分享盤		\$880
碳烤香料玉米雞肉串/西西里檸檬葉烤肉丸(牛肉)/ 手工香腸-原味(豬肉)/手工香腸-蕃茄起司(豬肉)/ 碳烤新鮮豬肝		
Sharing Platter		
Grilled Chicken Skewer / Sicilian Meatball in Lemon Leaves (Beef) / Sicilian Sausage-Original (Pork) / Sicilian Sausage-Tomato Cheese (Pork) / Grilled Pork Liver		

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義大利麵

Pasta

西西里式橄欖花椰菜
義大利麵與酥脆麵包粉 2人份 \$560

Sicilian Spaghetti with
Broccoli, Olives,
and Anchovy-toasted
Baguette crumbs For 2 People

Norma 紫茄響管麵 2人份 \$560
(蛋奶素)

Pasta alla "Norma"
(with Aubergine) For 2 People
(Ovo-lacto Vegetarian)

招牌蔬菜千層麵(蛋奶素) 2人份 \$580

Signature Vegetable
Lasagna (Ovo-lacto Vegetarian) For 2 People

帕瑪森起士濃醬與水管麵 2人份 \$580
(蛋奶素)

Mezze Maniche with
Creamy Parmesan
Cheese Sauce For 2 People
(Ovo-lacto Vegetarian)

西西里手工肉丸義大利麵 2人份 \$680

Spaghetti with Meatballs For 2 People

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主菜

Secondi Piatti

- 碳烤美國鑽石羊排** 2根 \$1,780
爐烤珍珠洋芋/乾煎香料洋菇
- Grilled USA Diamond Plus Lamb Chop** 2 Racks
Herb Baked Pearl Potatoes
Herb Sautéed Button Mushrooms
- 👉 碳烤黑豬帶骨豬排** 550 g \$1,980
爐烤珍珠洋芋/乾煎香料洋菇
- Grilled Pork Chop**
Herb Baked Pearl Potatoes
Herb Sautéed Button Mushrooms
- 碳烤美國Flannery肋眼** 12 oz \$2,180
爐烤珍珠洋芋/乾煎香料洋菇
- Grilled USA Flannery Ribeye**
Herb Baked Pearl Potatoes
Herb Sautéed Button Mushrooms
- 碳烤美國Flannery帶骨肋眼** 36 oz \$5,800
爐烤珍珠洋芋/乾煎香料洋菇
- Grilled USA Flannery Bone-in Ribeye**
Herb Baked Pearl Potatoes
Herb Sautéed Button Mushrooms
- 👉 碳烤義大利丁骨牛排** 36 oz \$6,800
爐烤珍珠洋芋/乾煎香料洋菇
- Grilled ITA T-bone Steak**
Herb Baked Pearl Potatoes
Herb Sautéed Button Mushrooms



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小點 Contorno

- 👉 直烤法國麵包(全素) 6片 \$280
Baguette (Vegan) 6 Pieces
- 👉 爐烤珍珠洋芋(五辛素) 2人份 / 300 g \$280
Herb Baked Pearl For 2 People / 300 g
Potatoes (Vegetarian)
- 👉 乾煎香料洋菇(五辛素) 2人份 / 200 g \$280
Herb Sautéed Button For 2 People / 200 g
Mushrooms (Vegetarian)

甜點 Dolci

- 👉 檸檬香草奶凍(蛋奶素) 1個 \$380
Blancmange (Ovo-lacto Vegetarian) Per
- 提拉米蘇(含堅果)(蛋奶素) 1個 \$380
Tiramisu Per
(Contains Nuts) (Ovo-lacto Vegetarian)
- 👉 蘭姆巴巴(含酒精)(蛋奶素) 1個 \$580
Baba Per
(Contains Alcohol) (Ovo-lacto Vegetarian)
- 杏仁小糕點(含堅果)(蛋奶素) 1個 \$120
Paste di Mandorla Per
(Sicilian Almond Cookies)
(Contains Nuts) (Ovo-lacto Vegetarian)

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甜點 Dolci

蜂蜜榛果糕(含堅果)(蛋奶素) 1個 \$120
Traditional Sicilian Honey and
Hazelnut Pastry (Mustaccioli)
(Contains Nuts) (Ovo-lacto Vegetarian) Per

布里歐與冰淇淋(蛋奶素) 1個 \$380
Sicilian Brioche with Ice Cream
(Ovo-lacto Vegetarian) Per

西西里卡諾里捲-
瑞可達起司 1個 \$250
(含酒精、堅果)(蛋奶素)
Sicilian Cannolo with Ricotta
(Contains Alcohol, Nuts)
(Ovo-lacto Vegetarian) Per

西西里卡諾里捲-
巧克力慕斯 1個 \$250
(含酒精、堅果)(蛋奶素)
Sicilian Cannolo with
Chocolate Mousse
(Contains Alcohol, Nuts)
(Ovo-lacto Vegetarian) Per

西西里卡諾里捲-
香草卡士達 1個 \$250
(含酒精、堅果)(蛋奶素)
Sicilian Cannolo with
Vanilla Custard
(Contains Alcohol, Nuts)
(Ovo-lacto Vegetarian) Per

西西里卡諾里捲綜合 1份3個 \$680
瑞可達起司/巧克力慕斯/香草卡士達
(含酒精、堅果)(蛋奶素)
Sicilian Cannoli with 3 Rolls / Portion
Ricotta & Chocolate Mousse &
Vanilla Custard
(Contains Alcohol, Nuts)
(Ovo-lacto Vegetarian)

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