



DRINKS MENU

Shake It Till You Make It

- Gimme S'More** \$78
棉花糖朱古力奶昔
vanilla ice cream, chocolate, milk, deconstructed s'more
雲尼拿雪糕、朱古力、牛奶、棉花糖
- Sticky Situation** \$78
岩鹽焦糖威脆餅奶昔
vanilla ice cream, salted caramel, milk, pretzel
雲尼拿雪糕、岩鹽焦糖、牛奶、椒鹽脆餅
- The Hipster with Manuka Honey UMF 5+** \$80
麥蘆卡5+蜂蜜肉桂香蕉花生醬燕麥奶昔
banana, peanut butter, cinnamon, honey, oat milk
no dairy, no sugar, no gluten but lots of flavor
香蕉、花生醬、肉桂、蜂蜜、燕麥奶
絕無乳製品、無糖、無麩質，但味道豐富
- CLASSIC** \$68
Vanilla / Chocolate / Strawberry
雲呢拿 / 朱古力 / 士多啤梨

TEMPERANCE

- SODA POPS 汽水** \$38
Coke / Coke Zero / Sprite / Ginger Ale / Soda / Tonic water
- FRESHLY JUICED 鮮榨果汁** \$50
Mango / Kiwi / Orange / Apple
芒果 / 奇異果 / 橙 / 蘋果
- Fruit Punch 雜果賓治** \$58
- Homemade Lemonade 檸檬特飲** \$58
- Mint & Lime Fizz 薄荷青檸特飲** \$62
- Italian Speciality 特製果汁** \$58
Cedrata / Mandarinata
意式檸檬蜜果味 / 柑橘風味

- WATER**
Acqua Panna / San Pellegrino \$48 \$78
500ml / 1000ml

Smooth Sailing

- Berry Tasty 香蕉雜莓沙冰** \$68
raspberry, blueberry, strawberry, banana, coconut water
紅莓、藍莓、士多啤梨、香蕉、椰子水
- Health Ogre-Load 雜菜水果沙冰** \$68
avocado, cucumber, green apple, pineapple, spinach, turmeric, coconut water
牛油果、青瓜、青蘋果、菠蘿、菠菜、姜黃、椰子水
- Tropic Thunder 熱帶水果沙冰** \$68
pineapple, mango, kiwi, lychee, coconut water
菠蘿、芒果、奇異果、荔枝、椰子水

HOT STUFF

- COFFEE**
- French Press 法式咖啡 (free refill 免費添飲)** \$42
- Espresso, Latte, Cappuccino, Mocha** \$50
特濃咖啡 / 鮮奶咖啡 / 泡沫咖啡 / 朱古力咖啡
- Rose / Caramel Cappuccino** \$55
玫瑰 / 焦糖泡沫咖啡
- Hot Cocoa with whipped cream 熱朱古力** \$55

- TEA CLASSICS**
- Warm "Manuka Honey UMF 5+" Hibiscus Tea** \$65
麥蘆卡5+蜂蜜洛神花茶
hibiscus sabdariffa, hawthorn, green apple, honey
洛神花、山楂、青蘋果、麥蘆卡5+蜂蜜
- Red Rose Wolfberry Tea 玫瑰桂圓杞子紅茶** \$60
rose, longan, wolfberry, red tea
玫瑰、龍眼、枸杞、紅茶
- Fresh Fruits Green Tea 鮮水果綠茶** \$60
Orange, Lemon, Kiwi, Blueberry, Green Apple, Strawberry, Peach, Jasmine Tea
橙、檸檬、奇異果、藍莓、青蘋果、士多啤梨、蜜桃、茉莉綠茶

ICE TEA

- Green Apple / Peach Ice Tea 青蘋果冰茶 / 蜜桃冰茶** \$58
- Iced Lemon Tea 檸檬冰茶 (free refill 免費添飲)** \$42



Fancy Drinks

- SIGNATURE**
- The Italian Job 'house' amaretto sour** \$75
amaretto, fresh lemon, maple, salt, walnut bitters
- Lemoni Amaroni 'spritz our way'** \$75
limoncello, elderflower, grapefruit bitters, cedar essence, villa sandi rosé, saline solution, soda
- "Espresso Yourself" 'espresso martini Italian style'** \$75
grappa, amaro lucano, brandy, sugar, coffee, secret ingredient
- COPA D'ITALIA**
- "Berto Rosso V&T"** \$78
berto rosso, tonic water, sage, pineapple, orange
- "Berto Dry V&T"** \$78
berto dry, tonic water, basil, strawberries, lemon
- "Zero Guilt G&T"** \$78
sabatini gin 0.0%, tonic water, sage, lime



Wine

- Red Wine**
- Chianti, Castello Banfi Placido DOCG, Italy** \$65 \$285
dry, harmonious taste of black-fruit
- Barbera d'Asti, Michele Chiarlo DOCG, 2017, Italy** \$75 \$330
Fresh, Fruity aromas and Notes of red fruits
- Cabernet Sauvignon, Clay Creek, California, USA, 2021** \$358
Black cherry, charred notes, bold tannin structure
- White Wine**
- Pinot Grigio, Castello Banfi Placido, Italy, 2022** \$65 \$285
full, fresh and lively
- Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand, 2023** \$72 \$330
Passion fruit and guava with citrus notes of grapefruit
- Sparkling**
- Rosé, Villa Sandi "Il Fresco", Italy, NV** \$68 \$298
Wild strawberry and Blackcurrant, a pleasant flowery touch
- Prosecco Spumante, Villa Sandi "Il Fresco" DOC Treviso Brut, Italy, NV** \$68 \$298
Fresh, Crisp with taste of ripe golden apple
- Dessert Wine**
- Moscato d'Asti, Michele Chiarlo DOCG, "Nivole", Italy, 2022** \$98 \$398
Creamy, Fragrant with notes of Peach and Apricot

Beer

- DRAUGHT**
- Budweiser** \$65
- Hoegaarden** \$78
- BOTTLED**
- Suntory** \$68
- Corona, Lager Mexico** \$52
- FREE FLOW BEER (90 Mins)**
- Budweiser** \$115



A LA CARTE MENU



Appetizers

- Grilled Rosemary Chicken Lollipops
燒迷迭香雞棒
Extra Virgin Olive Oil, Garlic, Lemon Dip
特級初榨橄欖油、蒜、檸檬醬 \$145



- Truffle Parmesan Fries 芝士黑松露薯條
Parmesan Cheese
Garlic Truffle Aioli Dip
巴馬臣芝士、黑松露蒜蓉黃醬 \$102



- Classic Appetizers Combo
招牌小食拼盤
Soft Shell Crabs, Parmesan Fries, Fried Calamari, Lemon-Thyme Aioli Dip
軟殼蟹、巴馬臣芝士薯條、炸魷魚、檸檬百里香蒜蓉蛋黃醬及紅椒蒜蓉蛋黃醬 \$298

- Prosciutto with Melon & Pear
意大利風乾火腿配蜜瓜及啤梨
Aged Balsamic Vinegar, Extra Virgin Olive Oil
陳年黑醋、意大利特級初榨橄欖油 \$125



- Fried Soft Shell Crabs 炸軟殼蟹
Arugula, Pickled Red Onions, Lemon-Thyme Aioli Dip
火箭菜、醃紅洋蔥、檸檬百里香蒜蓉蛋黃醬 \$155
2pcs

- Mussels Bianco 白酒汁燴青口
Broccoli, Red Chili
西蘭花、紅椒 \$175



Salad

- Wild Berry Salad \$148
野莓沙律
Field Green Salad, Grilled Chicken, Diced Strawberries, Fresh Pears, Candied Walnuts, Feta Cheese, Raspberry Vinaigrette Dressing
雜菜沙律、烤雞肉、士多啤梨粒、鮮梨、琥珀核桃、菲達芝士、紅莓油醋汁



- Grilled Chicken Chopped Salad \$120
意式烤雞沙律
Iceberg & Romaine Lettuce, Parmesan Cheese, Tomatoes, Onions, Creamy Italian Dressing
生菜、巴馬臣芝士、新鮮番茄、洋蔥、意式沙律醬

- Caesar Salad \$125
招牌凱撒沙律
Romaine Lettuce, Garlic-Buttered Croutons, Homemade Caesar Dressing
羅馬生菜、蒜茸牛油麵包粒、秘製凱薩沙律醬



More Protein?

- Add Grilled Chicken 另加烤雞肉 +\$30
- Add Shrimp 另加燒蝦 +\$65

Soups

- Daily Chef's Soup \$40
是日精選湯
Please check with our staff
請向店員查詢

- Classic Minestrone \$40
意式雜菜湯
Fresh Carrot, Tomato, Green Pea, Celery, Onion, Orzo Pasta, Spiced Broth
新鮮紅蘿蔔、番茄、青豆、芹菜、洋蔥、米形意粉、香料湯





A LA CARTE MENU

Pasta & Risotto

Amaroni's Homemade Lasagna
 自家製焗肉醬千層麵
Parmesan, Mozzarella, Beef Bolognese, Italian Pork Sausage, Marinara Sauce
 巴馬臣芝士、馬蘇里拉芝士、牛肉醬、意式豬肉腸、番茄醬汁
 \$168



Spaghetti Carbonara
 卡邦尼意粉
Pancetta, Onion, Garlic, Cream Sauce, Aged Balsamic Reduction
 意大利煙肉、洋蔥、蒜蓉、忌廉汁、陳年黑醋
 \$148

Spaghetti Meatballs
 焗肉丸意粉
Homemade Beef Meatball, Amaroni's Signature Marinara Sauce
 手製牛肉丸、Amaroni's 招牌番茄汁
 \$168

Boston Lobster Spaghetti
 with Seafood Bisque
 海鮮濃湯波士頓龍蝦意粉
Arugula, Parmesan
 火箭菜、巴馬臣芝士
 \$298

Penne Rustica 🍴
 焗鮮蝦雞肉長通粉
Grilled Shrimp, Chicken, Prosciutto Ham, Sharp Parmesan, Garlic Cream Sauce
 烤蝦、雞肉、意大利火腿、巴馬臣芝士、蒜香忌廉汁
 \$185



Spaghetti Nero Seafood
 海鮮墨魚汁意粉
Sautéed Calamari, Shrimp, Roasted Cherry Tomato, White Wine, Squid Ink Sauce
 魷魚、蝦、烤車厘茄、白葡萄酒、墨魚汁
 \$195

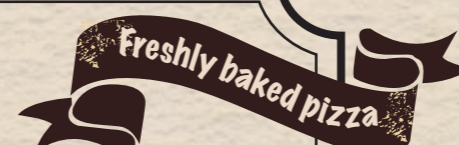
Wild Mushroom Risotto
 野菌意大利飯
Garlic, Truffle Oil, Sharp Parmesan, Chicken Stock
 蒜蓉、松露油、巴馬臣芝士、雞湯
 \$160

Option for Vegetarian 🌱
 可轉為素食

Seafood Risotto 🍴
 海鮮意大利飯
Shrimp, Mussels, Clams, Fish, Diced Tomato, Amaroni's Signature Marinara Sauce
 蝦、青口、蜆、魚、番茄粒、Amaroni's 招牌番茄汁
 \$188



Pizza



Margherita 🌱
 蕃茄芝士薄餅
Mozzarella, Basil, Tomato Sauce
 馬蘇里拉芝士、羅勒、番茄醬
 \$165

Truffled Portobello 🍴
 松露大啡菇薄餅
Truffle Paste, Arugula, Pesto Sauce
 松露醬、火箭菜、青醬
 \$205



New York Classic
 經典紐約薄餅
Homemade Italian Sausage, Green & Red Peppers, Onion, Mozzarella, Tomato Sauce
 自製意大利肉腸、青紅椒、洋蔥、馬蘇里拉芝士、番茄醬
 \$205

Pepperoni Pineapple Mushroom
 辣肉腸菠蘿薄餅
Button Mushroom, Mozzarella, Tomato Sauce
 蘑菇、馬蘇里拉芝士、番茄醬
 \$205



Extra Toppings 另加配料

Pepperoni 意大利辣肉腸 \$45 Extra Cheese 芝士 \$30
Pineapple 菠蘿 \$25 Shrimp 蝦 \$65
Mushrooms 蘑菇 \$25



Entrees

Rosemary Roasted Chicken \$205
 Family Style 意式迷迭香焗雞 4pcs
Roasted Potato, Mama's Pesto White Wine Sauce, Fresh Italian Herb
 烤薯仔、Mama's 青醬白酒汁、新鮮意大利香草



USDA Hanger Steak \$315
 美國封門牛柳 8oz
Pesto Oil, Fresh Mozzarella, Tomato Salad
 青醬橄欖油、新鮮馬蘇里拉芝士、番茄沙律

USDA Ribeye Steak Pizzaiola \$398
 蘑菇燒汁美國肉眼扒 8oz
Sautéed Shiitake Mushroom, Roasted Red Pepper, Roasted Corn & Pepper, Roasted Italian Herb Potato, Fresh Mozzarella, Tomato Salad
 炒椎茸菇、烤紅椒、烤粟米和煙籠椒、烤意大利香草薯仔、新鮮馬蘇里拉芝士、番茄沙律



Pomegranate Balsamic Glazed & Grilled Baby Pork Ribs \$235
 石榴陳醋烤嫩豬排骨
Chef's Grilled Vegetables, BBQ Sauce
 烤時令蔬菜、燒烤汁

Italian Feast Platter \$368
 特式拼盤
BBQ Back Pork Ribs, BBQ Grilled Chicken, Beef Meat Ball, Italian Sausages, Chef's Grilled Vegetables
 烤嫩豬排骨、烤雞、牛肉丸、意大利肉腸、烤時令蔬菜

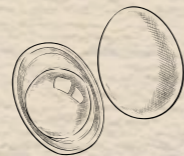


Desserts

Amaroni's Classic Tiramisu
 經典意大利芝士蛋糕
 \$90

Copa Big Italian Sundae
 意式雪糕新地
Vanilla, Strawberry & Chocolate Gelato, Dark Chocolate Fudge Torte, Chocolate Sauce, Fresh Strawberry & Banana, Whipped Cream
 雲尼拿、士多啤梨和朱古力意式雪糕、黑朱古力軟心蛋糕、朱古力醬、新鮮士多啤梨和香蕉、鮮忌廉
 \$105

Cannoli Plate
 西西里奶酪卷
Mascarpone Cheese, Pastry Shells (with daily flavors)
 意式軟芝士、炸餅卷 (每日供應不同口味)
 \$75



Seafood

Roast Whole Seabass \$320
 烤原條鱸魚
Capers, Zucchini Caponata, Wine Tomato Fumet, Fennel, Italian Herbs, Balsamic Reduction
 水瓜柳、意大利青瓜蕃茄、白酒番茄汁、茴香、意大利香草、陳年黑醋



QUALITY INGREDIENTS!

COOK TO PERFEZIONE!

