

歡迎光臨「爸爸的餐廳」Babbo Trattoria，希望為您帶來傳統義大利家常菜及不一樣的味蕾感受！

來自台灣的行政總廚 Stan 將為閣下即時製作地道的義大利拿坡里 Pizza，即叫即製。自家製的麵團用上拿坡里 Pizza 協會認可的麵粉 Caputo 及 Acqua Panna 礦泉水，經過長時間的冷藏發酵，再以手拍打成型，配上不同的配菜，醬汁和芝士，在 Wood Stone 石窯中高溫烘烤 90 秒，一個個天然健康，麥味濃郁，柔軟底薄具彈性的拿坡里 Pizza 就可以為閣下送上。

Babbo 的靈魂為多種不同芝士的配搭，包括 Taleggio 臭芝士，味烈如臭豆腐，混合溫泉蛋，塗在麵包上，味道香濃，口感香滑；Mascarpone 芝士，甜點的主要材料，令 Tiramisu 和雪糕多了一份新鮮感；Grana Padano「巨輪」芝士，配合 15 個月的帕爾瑪風乾火腿，飄香四溢，「巨輪」芝士由脫脂奶製成，其熱量低於其他芝士，而當中 30% 的脂肪屬於不飽和脂肪並含有礦物鹽，所以其營養價值及健康益處尤其為顧客推崇。

義大利麵

De Cecco 採用全球最好的杜蘭小麥粉，豐富的麩質及蛋白質，讓麵糰組織更加有彈性，以低溫緩慢乾燥，完整保留蛋白質成份，確保麵質有彈性，烹煮時不致斷裂保有彈牙口感 (Al Dente) 在自有磨坊中研磨杜蘭小麥，和緩磨製以避免破壞珍貴的麩質，保存最佳的純麥風味及芳香。並以純淨山泉水將麵糰混和，緩慢揉製，確保麵糰麩質達到最好的延展性，麵糰可裁切出 160 多種不同的形狀，以純黃銅製成的切割模型，完整將麵糰切割出不同的形狀，賦予麵體粗糙表面，保存麵糰的彈性，更易與美味醬汁完美結合，並能嚐出小麥的香味

意大利飯 Risotto

選用原裝進口的 De Cecco 米粒，有助改善消化系統，飯含豐富的礦物質和維生素，相比米漿，澱粉更不易比吸收，且利與維持低血糖。雞湯的醇香配米之厚實，配合不同的醬汁材料芝士和適當的時間和火候，為閣下帶來口感軟脆中帶煙韌和更非一般的 Risotto。

讓我們專業的服務員為你細心講解，開始這趟味遊意大利台灣之旅吧！



Babbo

Trattoria

Pizza 拿坡里披薩

☞ Marinara 漁夫 Garlic, Oregano, Cherry Tomato, Capers, Anchovy, With Pizza Sauce	\$118	☞ Fiorentina 佛倫提那 Spinach, Bacon egg, Mixed Cheese, Ricotta with Garlic Sauce	\$158
✓ Margherita D.O.C. ☞ 瑪格莉特 D. O. C. Buffalo Mozzarella(D.O.P.), Basil, Tomato Sauce	\$138	✓ Otto Formaggi ☞ 八種綜合芝士 Gorgonzola, Grana Padano, Mozzarella, Scamorza, Ricotta, Gouda, Mixed Cheese	\$168
🍖 Prosciutto Con A.O.P. A. O. P. 帕爾瑪火腿 Parma Ham, Arugula, Mozzarella, Grana Padano With Garlic Sauce	\$138	☞ Calzone di Pollo Con Asiago 艾西亞哥雞肉披薩餃 Asiago Cheese, Cream Cheese, Chicken, Egg, Oregano	\$178
Genovese e Calamari 義式青醬鮮魷 Squid Tentacles, Onion, Black Olive, Dried Tomato Pesto Sauce	\$138	Mezzo e Mezzo 雙重口味 (佛倫提那及披薩餃 除外) Half and Half Pizza (Exclude Fiorentina and Calzone)	\$188
Toscana 托斯卡尼義式臘腸 Salami, Artichoke, Rosemary, Cherry Tomato, Mozzarella	\$148		

Specialita 主菜

Pollo al Forno di Balsamico 酒醋香料烤春雞 Oven-Baked Chicken, Rosemary, Mixed Vegetable, With Balsamico Sauce	\$268	🍖 Acqua Pazza ☞ 瘋狂水煮魚 Sea Bass, Squid, Clam, Mussels, Onion, Cherry Tomato, Garlic, White Wine (可改選石斑魚) (Sea Bass change to Grouper)	\$328 \$498
Stinco dagnello alla Milanese 米蘭式燉羊膝 Lamb Shank, Onion, Tomato, Carrot, Celery, Fresh Thyme, Garlic, White Wine	\$288	Costatine Di Manzo 10oz \$388 Grigliato 20oz \$768 USDA 美國頂級窯烤牛小排 USDA Prime Short Ribs (10oz) (20oz)	
☞ Cotolltta a Orecchio di Elefante \$298 (A: Formaggio Or B: Genovese) 米蘭式象耳朵豬排 Fried Pork TenderLoin, Rosemary, Thyme, Bread Crumbs, Egg 可選 (A: 綜合芝士 B: 羅勒芝士野菇) A: Mixed Cheese With Balsamico B: Mixed Mushroom, Mozzarella, Tomato With Pesto Sauce		☞ Costata di Manzo alla Griglia 窯烤帶骨肉眼牛排 Grilled Rib eye, mixed Mushroom, Cherry Tomato and Brandy	\$888



Set Dinner (A)

Antipasto

前菜

Insalata di Cesare

凱撒沙律

Or

Caprese Salad

水牛芝士番茄沙律

Zuppa

餐湯

Soup of the Day

是日餐湯

Pasta/Risotto

意大利麵 / 意大利飯

Linguine alla Carbonnara

忌廉蛋黃煙肉細扁義大利麵

Or

Risotto di Genovese con Gamberi e Fungh

羅勒鮮蝦蘑菇義大利飯

Pizza

披薩

Pizza Gondola

綜合野菇小船披薩

Or

Pizza Fiorentina

經典佛倫提娜披薩

Enjoy with

Italian Beer / Tea / Coffee

\$558 for two

All price are subject to 10% service charge



Set Dinner (B)

Piatti Freddi

冷前菜

Cesare di Prosciutto
帕爾瑪火腿凱撒沙律

Piatti Caldi

熱前菜

Saute alla Balsamico di Funghi e Calamari
葡萄酒醋野菇鮮魷

Or

Polpetta di Abruzzo
阿不魯佐小肉丸

Zuppa

餐湯

Soup of the Day
是日餐湯

Trattoria

Main

主菜

Costolette di Manzo in Toscani
托斯卡納鄉村慢燉帶骨牛小排

Or

Frutti di Mare all' Acqua Pazza
拿坡里辣味狂水綜合海鮮

Dolce

甜點

Dessert of the Day

Enjoy with

Tea / Coffee

\$668 for two

All price are subject to 10% service charge

Babbo

Trattoria

Antipasto 前菜

- | | | | |
|---|-------|---|-------|
| ✓ Bruschetta
義式麵包小點
Bread, Cherry Tomato, Garlic, Honey,
Black Pepper Basil, with Balsamico Sauce | \$58 | ✓ Insalata di Cesare
☞ Babbo 凱撒沙律
Romaine Lettuce, Anchovy, Extra Virgin
Olive Oil, Grana Padano (D.O.P.)
(可加三文魚或帕爾瑪火腿) \$138
(Additional Salmon or Prosciutto) | \$118 |
| ✓ Caprese
☞ 水牛芝士番茄沙律
Buffalo Mozzarella, Tomato, Basil, Pesto,
Extra Virgin Olive Oil | \$108 | Antipasto Misto di Prosciutto
e Formaggio
Babbo 芝士火腿綜合拼盤
Cold Meat Assortment With Cheese | \$198 |
| Carpaccio di Manzo
皮埃蒙特義式薄片生牛肉 (美國)
Beef Tenderloin, Extra Virgin
Olive Oil, Arugula, Grana Padano (D.O.P.) | \$138 | | |

Piatti Caldi 熱盤

- | | | | |
|---|-------|---|-------|
| ✓ Saute alla Balsamico di Funghi
義式陳年黑醋蒜炒蘑菇
Mixed Mushroom, Garlic, Balsamico Sauce | \$68 | Crema alla Cozze
義式忌廉青口鍋
Mussels, Garlic, Shallot,
White Wine With Cream Sauce | \$158 |
| ✓ Ali di Pollo Fritti
惡魔風酥炸雞翅
Deep Fried, Chicken Wing,
Mixed Spices Chili, Semolina | \$88 | ☞ Fonduta al Formaggio
方提娜牛奶芝士鍋
Mixed Vegetables, Home-Made Bacon,
Seafood, Bread with Fontina Cheese | \$168 |
| Polpetta di Abruzzo
阿布魯佐傳統小肉丸
Ground Beef, Onion, Garlic, Black Pepper,
with Tomato Sauce | \$118 | | |

Piatti al Forno 窯烤

- | | | | |
|--|-------|--|-------|
| ✓ Patate al Forno di Bolognese
波隆那肉醬芝士窯烤馬鈴薯
Potato, Home-Made Meat Sauce,
Mixed Cheese | \$98 | ✓ Uova Con Taleggio (D.O.P.)
☞ 塔雷吉歐鑲蛋佐 Babbo 特製麵包
Taleggio (D.O.P.), Grana Padano (D.O.P.),
Egg, Babbo Bread | \$118 |
| ✓ Uova con Mozzarella
e Pomodori
☞ 那布勒斯水牛芝士燉蛋
Buffalo Mozzarella, Egg, Thyme, Bread,
with Tomato Sauce | \$118 | Carbonata alla Manzo
北義啤酒燉牛肉
Beef, Onion, Bacon, Beer, Egg,
Grana Padano | \$128 |

Babbo

Trattoria

Soup 湯

Minestrone

義式蔬菜湯

Bacon, Onion, Carrot, Celery, Potato, Cabbage, Pesto Sauce

\$58

Zuppa del Giorno

Babbo 主廚湯

Chef Special

\$78

Risotto 義大利飯

Risotto alla Vongole

傑諾瓦鮮蜆義大利飯

Italian Rice, Onion, Garlic, Potato, Clams With Pesto Sauce

\$148

Risotto Con Manzo al Vino Rosso

\$168

帕達諾野菇義大利飯佐紅酒燉牛肉

Italian Rice, Mixed Mushroom, Red Wine Beef Stew, Grana Padano, With Cream Sauce

Risotto alla Forno con Granchio molle

窯烤辣味番茄軟殼蟹義大利飯

Italian Rice, Soft Shell Crab, Chili, Cherry Tomato, Mozzarella With Tomato Sauce

\$158

Risotto alla Asiago Con Porcini

\$178

艾西亞哥芝士牛肝菌義大利飯

Italian Rice, Porcini Mushroom, Onion, With Asiago Cheese

Pasta 義大利麵

Penne con Verdura alla Salernitana

薩萊納番茄蔬菜斜管義大利麵

Penne, Eggplant, Basil, Cherry Tomato, Zucchini With Tomato Sauce

\$118

Rigatoni alla Puttanesca e Polop

\$158

煙花女八爪魚粗管義大利麵

Rigatoni, Octopus, Onion, Garlic, Basil, Anchovy, Capers, Fresh Chili, Black Olives, With Tomato Sauce

Capellini di Panchetta con A.O.P.

Babbo's 自家製風乾培根天使麵

Capellini, Home-Made Bacon, Garlic, Fresh Chili, Extra Virgin Olive Oil, Arugula

\$128

Fettuccelle al Nero di Seppia

\$178

威尼斯墨魚汁鮮蝦義大利麵

Fettuccelle, Anchovy, Garlic, Chili, Basil, Shrimp, With Seppia Nero Sauce

Linguine al Balsamico e Petto d'anatra

葡萄酒醋煙燻鴨胸細扁義大利麵

Linguine, Egg, Smoked Duck Breast, Pine Nuts With Mascapone and Balsamico

\$138

Zappa De Peche Con La Pasta

\$238

普莉亞海鮮貓耳麵雙人鍋

Orecchiette, Mixed Seafood, Basil, Chili, Red & Yellow Pepper, With Tomato Sauce

Timballo di Lasagna

\$148

窯烤牛肝菌肉醬千層義大利麵

Lasagna, Homemade Meat Sauce, Porcini, Mozzarella, Grana Padano

Babba

Trattoria

Italian Cocktail

Americano Sweet Vermouth, Campari, Soda	\$68
Gin and It Sweet Vermouth, Gin	\$68
God Father Scotch Whisky, Disaronno Amaretto	\$68
God Mother Amsterdam Vodka, Amaretto	\$68
Negroni Sweet Vermouth, Campari, Dry Gin	\$78
Angelo Azzurro Gin, Cointreau, Blue Curacao	\$78
Bellini Peach Puree, Prosecco	\$98
Rossini Strawberry Puree, Prosecco	\$98
Aperol Spritz Aperol, Prosecco, Soda	\$98

Classic Cocktail

Long island ice tea Gin, Rum, Vodka, Tequila, Cointreau, Lemon Juice, Coke	\$68
Margarita Tequila, Cointreau, Lime Juice, Syrup	\$68
Old fashion Bourbon Whisky, Bitters	\$68
Martini (Dry / Dirty) Dry: Gin / Vodka, Dry Vermouth, Olive / Lemon Twist Dirty: Vodka, Olives Juice, Vermouth	\$68
Cosmopolitan Vodka, Cointreau, Lime Juice, Cranberry Juice	\$68
Mojito Rum, Brown sugar, Mint, Soda	\$78
Whisky sour Scotch Whisky, Lemon Juice, Syrup, Egg White	\$78
Sangria [red/white] Brandy, Triple sec, Mixed fruit, Red / White wine, Sprite	\$78

Mocktail

Lychee Soda Lychee Syrup, Soda	\$48
Melon Soda Melon Syrup, Soda	\$48
New Mother Orange Juice, Apple Juice, Cranberry Juice	\$58
Limonic Lemon, Tonic Water	\$58
Fresh Lemonade Lemon, Lime, Sprite	\$68
Peach Spiritz Peach Puree, Lemon Juice, Sprite	\$68
Ginger Lime Fizz Ginger Beer, Lime, Soda	\$68
Virgin Mojito Mint Leaves, Lime, Soda	\$68

Coffee

	Hot	Cold
Espresso	\$38	
Espresso Con Panna	\$45	
Caffe Americano	\$38	\$48
Caffe Latte	\$38	\$48
Cappuccino	\$38	\$48
Caffe Mocha	\$38	\$48
Irish Caffe		\$48
Frappe Cappuccino		\$68
Caffe Oreo		\$68
Affogato		\$68

Tea

English Breakfast Tea	\$38
Purple Rose Tea	\$38
Mint Tea	\$38

No alcohol for person under age 18
絕不售賣酒精飲品予 18 歲以下人士

Cakage 切餅費 \$50 / 個 cake | Corkage 開瓶費 \$150 / 支 bottle

All prices are in HKD, subject to 10% service charge, amounts will be rounded-up or down to nearest dollar
所有價格均為港幣及另收加一服務費，並以四捨五入計算

Babilio

Trattoria

Others

Bottled beer

Asahi	\$48
Stella Artois	\$68
Peroni	\$68
Moretti	\$78

Draught beer

Heineken	\$78
----------	------

Milkshake

Chocolate Milkshake	\$68
Strawberry Milkshake	\$68

Juice

Apple Juice	\$48
Cranberry Juice	\$48
Fresh Orange juice	\$68
Fresh Kiwi Juice	\$68
Fresh Lemon Juice	\$68

Soft drink

Coke	\$48
Coke Zero	\$48
Coke Plus	\$48
Sprite	\$48
Ginger Ale	\$48
Ginger Beer	\$48

Aquatic

San Pellegrino	\$58
Acqua Panna	\$58

Dessert

Chocolate Mousse Cake	\$58
-----------------------	------

Orange Mousse Cake	\$58
--------------------	------

Balsamico Mascarpone	\$58
----------------------	------

Traditional Tiramisu	\$68
----------------------	------

Chocolate Salami	\$68
------------------	------

Strawberry Panna Cotta	\$68
------------------------	------

Lychee Mousse Cake	\$68
--------------------	------

Yu-Zu Cheese Cake	\$68
-------------------	------

Gelato Pancake	\$78
----------------	------

“Italian food is bold and satisfying
without being heavy.
It’s rich and textural and
uses a whole palette of flavors,”

