

romi
TRATTORIA



鐘情於意大利美食，就是喜愛它樸實真摯，完美展現意大利人忠於傳統那份熱誠。

「意滙」餐廳的簡約風格，讓您猶如走進意大利家庭的廚房，溫暖親切。

由新鮮出爐的羅馬風味薄餅、意粉，到傳統意國主菜和甜點，皆以「滋味同享」為出發點，晚餐前踱步到酒吧細綴一杯，抑或挑選一瓶佳釀配搭肉汁鮮嫩的魚或牛扒，

令晚餐再次昇華，回味無窮。

令人感動的初心堅持，造就回味再三的美食回憶 — 這就是意滙的魅力所在。

Serving Italian country style cuisine in a warm and rustic atmosphere,

Rossi Trattoria is the place to share good food with family and friends. Begin a relaxing evening at the bar before diving into a margherita pizza; or choose a bottle

from our cellar to go with your fish or steak.

Rossi Trattoria are all about having a good time, the Italian way.

新濠影滙
意滙及意滙 • 手工薄餅
餐廳總廚

Alessio Di Tullio

意籍廚師Alessio di Tullio憑著在歐洲和亞太地區超過二十年的工作經驗，
成功為自己建立了一個以充滿烹飪創意和細節而聞名的聲譽。

這位經驗豐富的廚師在意大利的韋爾巴尼亞市開展了他的職業生涯，先在兩家五星級的Majestic酒店和Borromeo酒店以及Osteria Dell'Angolo餐廳實習。之後，他前往瑞士，在齊納爾的Alps酒店和羅加諾的Carcani酒店餐廳獲得了實戰經驗。接著，他在意大利的聖朱廖市的Villa Crespi和德國蘭格納爾格恩市的Schuppen 13這兩家米芝蓮餐廳累積了更多的廚藝技巧，並在瑞士盧塞恩的Astoria酒店內的La Cucina餐廳、阿斯科納的Grotto Lauro餐廳、聖摩立茲的Crystal酒店、澳洲蘇連多的Aquolina意大利餐廳以及法國聖特羅佩的Cristina Saulini餐廳進一步磨練廚藝。

2016年，年僅26歲的Di Tullio離開歐洲前往北京，擔任Annie's意大利餐廳的主廚，隨後在該市的Tasca Catering擔任行政總廚，及後在北京燕沙中心凱賓斯基酒店擔任意大利主廚，最後帶著豐富精湛的廚藝經驗移居至澳門主理新濠影滙的意滙及意滙•手工薄餅。

Alessio Di Tullio

Chef de Cuisine
Rossi Trattoria and Rossi Pizza
Studio City

With two decades of experience spanning Europe and Asia-Pacific, Italian chef Alessio Di Tullio has built a reputation for serving up dishes that perfectly balance creativity and attention to detail.

The well-travelled chef began his career with internships at two five-star hotels, Hotel Majestic and Hotel Borromeo, and Restaurant Osteria Dell'Angolo, all in Verbania, Italy, before a spell in Switzerland at Hotel Alps in Zinal and Hotel Carcani Restaurant in Locarno. He then gained experience at two Michelin-starred restaurants, Villa Crespi in Orta San Giulio, Italy, and Schuppen 13 in Langenargen, Germany, and honed his culinary skills further at Hotel Astoria Restaurant la Cucina in Lucerne, Restaurant Grotto Lauro, Arcegno, and Hotel Crystal, St. Moritz (all Switzerland), Aquolina Italian Restaurant in Sorrento, Mornington Peninsula, Australia, and Cristina Saulini in St. Tropez.

In 2016, at the young age of 26, Di Tullio left Europe for Beijing to take up the position of Head Chef at Annie's Italian Restaurant, followed by the role of Executive Chef at the city's Tasca Catering and a stint as Italian Head Chef at Kempinski Hotel Beijing Lufthansa Center, before moving to Macau to take up his current role as Chef de Cuisine at Rossi Trattoria, Studio City.



意大利粉 Pasta

在意大利語中，Pasta一詞來自拉丁語，意思為「麵團」。意大利人推論Pasta是公元800年在那不勒斯誕生，並記載於公元12世紀文獻Tabula Rogeriana，意大利麵食當時已流行於西西里島。隨著歲月沉澱洗禮，那不勒斯憑藉純淨的水、特殊風土、高品質杜蘭小麥粉與銅模生產出世界上最好的意大利麵食，而Gragnano格拉尼亞諾這城市亦以意大利麵食聞名於世。感受意大利麵食的豐富風味和獨特質地，領略意大利烹飪傳統核心。

Pasta as we know it can be traced back to Naples in Italy, where it first emerged in the 9th century AD. Derived from the Latin word for dough, the word was documented in the 12th century atlas, Tabula Rogeriana, and was already popular in Sicily during that time. Over the years, Naples has perfected the art of pasta-making, utilizing pure water, exceptional terroir, high-quality durum flour, and copper molds to create the finest pasta in the world, although the neighboring city of Gragnano has also gained fame for its pasta. Experience the rich flavors and unique textures of pasta which are at the heart of Italy's culinary tradition.

古希臘文學家荷馬稱頌橄欖油為「液體黃金」。早在公元前3,500年，古希臘人已開始人工種植橄欖樹，而橄欖油亦成為希臘克里特島主要經濟作物，後傳播至巴爾幹半島、愛琴海、撒丁島和西西里島，之後，古羅馬人進一步完善橄欖樹種植和提取技術，產出更優質的橄欖油，成為地中海飲食文化當中最重要的一環。橄欖油是由新鮮橄欖果實直接冷榨而成，不經加熱和化學處理，保留了天然營養成分，富含豐富的單不飽和脂肪酸，以及多種脂溶性維生素及抗氧化物，被認為是迄今所發現的油脂中最適合人體營養的油。

Revered as "liquid gold" by the ancient Greek writer Homer, olive oil's origins date back to 3,500 BC, when the Greeks began cultivating olive trees and the oil became a vital economic crop on the picturesque island of Crete. From there, its popularity spread to the Balkans and across the Aegean Sea to Sardinia and Sicily. The Romans followed in the Greeks' footsteps, honing the art of cultivation and perfecting extraction techniques to produce a superior olive oil that became an integral part of Mediterranean food culture. Cold-pressed directly from fresh olives, olive oil retains its natural nutrients, with an abundance of monounsaturated fatty acids, fat-soluble vitamins, and antioxidants. It is widely regarded as the finest oil available, and the most nutritious to humans.



橄欖油 Olive Oil



馬蘇里拉芝士 Mozzarella

馬蘇里拉芝士（mozzarella）源自意大利南部城市坎帕尼亞和那不勒斯，以傳統水牛奶製成的稱為mozzarella di bufala，以牛奶製作的則稱為fior di latte 或 fiordellatte。成球團狀，顏色偏白，質地富彈性而柔軟，味道清淡溫和香甜，常用於搭配製作薄餅、沙律和意大利麵食，非常受歡迎。

Mozzarella has its roots in the beautiful southern Italian cities of Campania and Naples. When crafted from buffalo milk, it is known as mozzarella di bufala, while the variety made from cow's milk is called fior di latte or fiordellatte. It is shaped into round balls with a soft, elastic texture, a creamy white appearance and a mild, pleasantly sweet taste. Mozzarella is a popular ingredient in dishes like pizza, salads, and pasta, beloved for its exceptional taste and versatility.

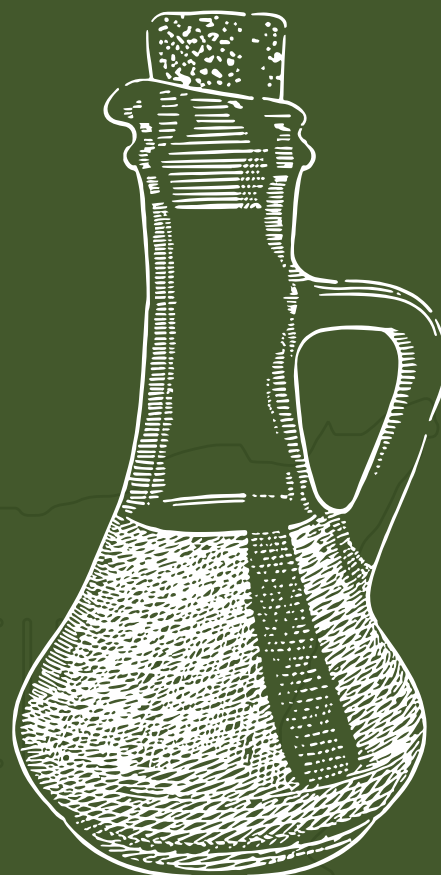
「芝士之王」帕瑪森芝士（Parmigiano Reggiano）屬硬質芝士，起源可追溯到中世紀，在意大利北部的帕爾瑪和雷焦艾米利亞地區，由本篤會和熙篤會修士開始生產，其主要特點是能夠長久地保存並能夠承受遠距離旅行。製造每輪帕瑪森芝士大約需要 550 公升牛奶，凝固過程緩慢而自然，富含天然乳酸發酵劑，製作成型之後再要熟成至少12個月，香氣明顯，充滿強烈葡萄乾、堅果香和葡萄酒醇厚味道。

The famous "King of Cheeses" has a rich history dating back to the Middle Ages. Originally crafted by Benedictine and Cistercian monks in the northern Italian regions of Parma and Reggio Emilia, this hard cheese is valued for its ability to be preserved for long periods and travel long distances. A single wheel of Parmesan requires approximately 550 liters of milk, which coagulates naturally at a slow pace. It matures for a minimum of 12 months, resulting in a distinctive aroma characterized by robust notes of raisin, nuttiness, and a mellow wine-like flavor profile.



帕瑪森芝士 Parmesan Cheese

摩德納傳統黑醋 Traditional Balsamic Vinegar of Modena



摩德納傳統黑醋（Aceto Balsamico Tradizionale di Modena）產自意大利北部城市摩德納Modena，起源可追溯到古羅馬人傳統，但Balsamic 這個詞相對較年輕，1747 年首次出現在摩德納埃斯滕塞宮公爵庫存登記簿中，名字本身可能源於當時的治療用途。黑醋的原材料只有當地種植的翠比安諾和藍幕斯葡萄，熬煮濃縮葡萄釀製。傳統意大利家庭每當有小孩出生時，會為孩子釀黑醋，作成年結婚禮物，表示珍貴與祝福。

Traditional balsamic vinegar hails from the northern Italian city of Modena, but its roots lie in ancient Rome. Interestingly, the term "balsamic" is relatively modern, first appearing in the 1747 inventory register of the Ducal Palace of Estense in Modena, and believed to derive from the vinegar's historically therapeutic usage. This vinegar is crafted exclusively from locally grown Trebbiano and Lambrusco grapes, which undergo a meticulous process of boiling and concentration. In traditional Italian families, upon the birth of a child, balsamic vinegar will be made to age and be gifted on their wedding day as a symbol of riches and blessings.

海鮮
Seafood



  海鮮拼盤(壹份 / 半份) Seafood Platter (Whole / Half) 980/520
波士頓龍蝦、當季新鮮生蠔、虎蝦、大蜆、青口
Boston Lobster, Seasonal Fresh Oysters, Tiger Prawns, Clams, Mussels

 時令新鮮生蠔 (每隻) 70
Seasonal Fresh Oyster (Per Piece)

 地中海八爪魚薯仔沙律 200
Mediterranean Octopus and Potato Salad

 香煎沙丁魚配辣味橄欖番茄汁 180
Pan-fried Sardines with Spicy Olive Tomato Sauce

  意式酥炸海鮮 180
Italian Fried Seafood

西班牙墨魚片沙律配香橙汁 160
Spanish Cuttlefish Ribbon Salad with Citrus Dressing

 主廚推介
Chef's Recommendation

 含可持續發展海產
Contains Sustainable Seafood

 辣味
Spicy Dish

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員。價格以澳門幣計算並需加收10%服務費。
Please advise our hosts if you have any food allergies. All prices are in MOP and are subject to a 10% service charge.

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前菜及湯 Appetizer and Soup



👨‍🍳 意大利火腿拼盤 (壹份 / 半份)
Cold Cuts Board (Whole / Half) 280 / 180

👨‍🍳 🌿 甜番茄水牛芝士沙律
Caprese Salad 160

生牛肉薄片配黑醋及松仁
Beef Carpaccio with Balsamic and Pine Nuts 160

🌿 經典地中海沙律
Classic Mediterranean Salad 140

👨‍🍳 🐟 漁夫濃湯
Fisherman's Soup 120

🌿 野菌濃湯
Wild Mushroom Soup 80

👨‍🍳 主廚推介
Chef's Recommendation

🐟 含可持續發展海產
Contains Sustainable Seafood

🌿 素食
Vegetarian

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薄餅
Pizza



	火腿芝士薄餅 Prosciutto	200
	地中海風味海鮮薄餅 Mediterranean Seafood	200
	四式芝士薄餅 Four Cheese	180
	煙燻豬肉薄餅 Cured Pork Cheek	180
	四季薄餅 (熟火腿, 野菌, 洋薊, 橄欖) Four Seasons (Cotto Ham, Wild Mushrooms, Artichokes, Olives)	180
	辣肉腸薄餅 Pepperoni	180
	素肉腸洋蔥薄餅 Vegan Sausage	160
	瑪格麗特薄餅 Margherita	160

麵條及燴飯
Pasta
and Risotto



波士頓龍蝦香辣番茄汁通心粉
Maccheroni with Boston Lobster and Spicy Lobster Sauce

520

意大利青豆燴飯配慢燉小牛排
Acquerello Green Pea Risotto with Braised Beef Short Rib

280



羊奶芝士千層麵
Baked Lasagna with Pecorino Cheese

260



海鮮番茄汁珍珠意粉
Fregola with Seafood and Tomato Sauce

240



意大利野菌燴飯
Acquerello Risotto with Wild Mushrooms

220



蒜香白酒汁大蜆扁意粉
Linguine with Clams and White Wine Sauce

180

肉丸番茄汁弦線意粉
Spaghetti Chitarra with Meatballs and Tomato Sauce

160



四式芝士軟薯粉
Soft Potato Gnocchi with Four Cheese Sauce

140



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陸地風味 From the Land

👨‍🍳 香烤美國特級牛肉眼配紅酒汁 (300克)
Grilled US Prime Ribeye with Red Wine Sauce (300g) 580

香烤美國西冷牛肉配燒汁 (250克)
Grilled US Prime Beef Sirloin with Natural Jus (250g) 520

紅酒汁慢燉小牛頰肉配根類蔬菜
Braised Veal Cheek with Red Wine Sauce and Root Vegetables 380

👨‍🍳 迷迭香風味烤雞 (全隻 / 半隻)
Roasted Chicken with Rosemary and Spices (Whole / Half) 480 / 240

👨‍🍳 香草檸檬烤羊架配薄荷醬
Roasted Lamb Racks with Gremolata and Mint Sauce 320

脆皮烤乳豬配燒汁
Roasted Suckling Pig with Natural Jus 320

配菜 Side Dish

🌿 番茄醬芝士焗茄子 75 🌿 香烤蘭花苔 65
Eggplant Parmigiana Grilled Broccolini

🌿 蒜香炒菠菜 50 🌿 香草燒薯仔 50
Stir-fried Spinach with Garlic Roasted Herbs Potatoes

🌿 香烤節瓜 50 🌿 薯條 50
Grilled Zucchini Fries

👨‍🍳 主廚推介
Chef's Recommendation

🌿 素食
Vegetarian

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海洋風味

From the Sea



- | | | |
|---|---|-----|
|   | 香烤波士頓龍蝦配檸檬歐芹汁
Grilled Boston Lobster with Lemon Parsley Sauce | 480 |
|   | 香煎法國紅雕魚配阿瑪菲檸檬汁
Pan-fried French Whole Sea Bream with Amalfi Lemon Sauce | 380 |
|  | 香煎鱈魚柳配油封洋蔥及櫻桃番茄
Pan-fried Black Cod Fillet with Onion Confit and Cherry Tomatoes | 280 |
|  | 香煎大蝦配煙燻豬面頰燉芸豆
Pan-fried King Prawns with Guanciale Cannellini Bean Stew | 260 |
| | 香烤釀魷魚配番茄奶油粟米糊
Grilled Stuffed Calamari with Tomato and Creamy Polenta | 240 |
|  | 檸檬白酒汁蒸波士頓青口
Steamed Boston Mussels with Lemon White Wine Sauce | 200 |

 主廚推介
Chef's Recommendation

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甜品 Dessert



  軟心朱古力蛋糕配雲呢拿雪糕
Chocolate Fondant with Vanilla Ice Cream

100

  開心果士多啤梨奶凍
Pistachio and Strawberry Panna Cotta

80

  提拉米蘇 (無咖啡因)
Tiramisu (Decaffeinated)

80

 雪糕或雪芭 (自選兩球)
Gelato or Sorbet (Two Scoops)

100

雪糕：雲呢拿 / 朱古力 / 開心果
Gelato: Vanilla / Chocolate / Pistachio

雪芭：檸檬阿瑪菲 / 紅桑子 / 芒果
Sorbet: Lemon Amalfi / Raspberry / Mango

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