

PIZZA 薄餅 (30cm)



Margherita

Tomato, Mozzarella, Basil
番茄、水牛奶芝士、羅勒

120



Amatriciana

Tomato, Guanciale Cured Pork,
Pecorino Romano
番茄、意大利風乾豬肉、羊奶芝士

120



Vinicio

Tomato, Mozzarella,
Pork Sausage, Confit Onion
番茄、水牛奶芝士、豬肉腸、油封洋蔥

135



Diavola

Tomato, Mozzarella, Spicy Salami
番茄、水牛奶芝士、辣肉腸

140

PIZZA 薄餅 (30cm)



Golosa

Guanciale Cured Pork, Mozzarella Cheese,
Cherry Tomatoes, Basil Pesto
煙燻豬頸肉、水牛奶芝士、車厘茄、意大利青汁

155



Funghi

Mushrooms, Creamed Mushroom,
Mozzarella, Pork Sausage,
Arugula
野菌、水牛奶芝士、豬肉腸、芝麻菜

160



Prosciutto

Tomato, Mozzarella, Prosciutto, Parmesan
番茄、水牛奶芝士、意大利火腿、巴馬臣芝士

160



Quattro Formaggi

Gorgonzola Dolce, Taleggio DOP,
Mozzarella, Parmigiano
意大利藍芝士、軟芝士、水牛奶芝士、巴馬臣芝士

160

SALAD AND SNACK 沙律及小食



Rucola, Pomodorini, Grana e Balsamico

Arugula Salad, Cherry Tomatoes,
Parmesan, Balsamic Vinegar
青菜沙律配意大利黑醋汁

60



Insalata di Bietola Rossa

Red Chard Salad with Celery,
Orange and Pinenuts
甜菜西芹香橙沙律

70



Insalata di Zucchine

Warm Zucchini Salad with
Basil Pesto Dressing
意大利青瓜沙律配意大利青汁

75



Rucola con San Daniele

Arugula, Cherry Tomatoes,
Parmesan, Parma Ham
青菜沙律配帕爾馬火腿

80



Burrata e Prosciutto

Burrata Cheese with Parma Ham
and Cherry Tomatoes
布拉塔芝士帕爾馬火腿沙律

115



Rucola con Salmone Marinato

Arugula, Cherry Tomatoes,
Parmesan, Cured Salmon
青菜沙律配自家醃三文魚

120



Arancini alla Bolognese, Salsa di Parmigiano

Deep-fried Bolognese Rice Balls,
Parmesan Sauce
意式炸芝士肉醬飯球

55



Welcome to Rossi Pizza by Rossi Trattoria.

Due to the popularity of our Roman style pizza served in Rossi Trattoria, we decided to expand this part of the menu, so you can now enjoy our authentic Roman style pizza all day, 7 days a week!

What is Roman style pizza?

Created in Rome, this type of style pizza undergoes a long, slow fermentation, and is characterized by its light, crispy texture ("scrocchiarella" in Romano) and twice-cooked technique.

The recipe I have developed for Rossi is the result of my intensive study of pizza in Italy, family heritage with roots in Rome and my great passion for bakery.

The dough is created from a mix of five different flours made entirely with Italian grains, water, olive oil and salt, followed by 18 hours of low temperature maturation.

We use a purpose built Moretti Forni oven which guarantees the high standard of quality, consistency and authenticity.

Each pizza is topped with just the right amount of the highest quality imported ingredients to balance the taste and texture of the scrocchiarella base.

Buon Appetito!

歡迎蒞臨意滙手工薄餅

意滙大廚即叫即焗羅馬風味手工薄餅，讓您能一星期七天、每天都可以享用這份香氣撲鼻的羅馬風味美食。

什麼是羅馬風味手工薄餅？

這款起源於羅馬的薄餅，需要經歷漫長而緩慢的發酵過程，其特點是質地輕盈香脆(拉丁文為“Scrocchiarella”)及使用兩次烤焗技巧。

我為意滙設計的特別配方是基於我對意大利薄餅的深入研究、羅馬式烹飪家族遺傳及烘焙的無比熱愛。

薄餅麵團主要是由五款不同的麵粉混合製成，其他材料還包括意大利穀物、水、橄欖油和鹽，再用低溫發酵18小時。

最後使用專用的Moretti Forni電子焗爐，確保提供高水準、一致性及充滿實在感的出品。

每個薄餅都會放上合適份量的優質進口食材，以呈現scrocchiarella最完美風味與口感。

祝您用餐愉快！

DRINK 飲品

	Glass	Bottle
Wines 葡萄酒 (750ml)		
Sparkling Wine 有氣葡萄酒	65	325
NV Belstar Prosecco		
Red Wine 紅葡萄酒	65	325
2016 Chianti Classico, Casale Dello Sparviero, Tuscany, Italy		
White Wine 白葡萄酒	70	350
2014 Life Pinot Grigio, Livio Felluga, Venezia, Italy		
Beer 啤酒 (330ml)		
Peroni 沛羅尼		50
Asahi (Draught) / Carlsberg (Draught)		45
朝日(生啤) / 嘉士伯(生啤)		
Macau Beer / Tsingtao 澳門啤酒 / 青島		35
Soft Drink 樽裝汽水 (200ml)		35
San Pellegrino Aranciata Rossa / Limonata / Pompelmo		
聖沛黎洛橙味汽水 / 檸檬汽水 / 柚子汽水		
Fresh Juice 新鮮果汁 (300ml)		35
Orange / Apple / Watermelon		
橙 / 蘋果 / 西瓜		
Mineral Water 礦泉水 (500ml)		
San Pellegrino Sparkling		35
有氣聖沛黎洛		
Acqua Panna Still		35
普娜		
Coffee 咖啡		
Coffee / Espresso		40
即磨咖啡 / 單份特濃咖啡		
Cappuccino / Café Latte / Mocha / Double Espresso		50
泡沫咖啡 / 鮮奶咖啡 / 朱古力咖啡 / 雙份特濃咖啡		

ROSSI
TRATTORIA

Pizza Menu

營業時間為每天中午十二時至晚上十時
Open everyday 12pm to 10pm