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Our pizzas are made with premium "00" flour from Italy, proofed for over 24 hours and fast-fired in a stone hearth oven for a crispy chewy texture.

即叫即做招牌披薩，餅底採用意大利 "00" 麵粉製作麵糰，發酵超過24小時，再於火山石窯高溫快速烤焗，鬆脆煙韌。

All photos for reference only. Menu prices subject to 10% service charge. In the interest of environmental preservation, disposable boxes will be charged at $2 each.

圖片只供參考。另加一服務費。為支持環保，即棄餐盒須收費$2一個。

STARTERS

NIBBLE

ANTIPASTO PLATTER
各式意大利風乾火腿、香腸、水牛芝士拼盤

PARMESAN TRUFFLE FRIES
巴馬臣黑松露薯條

WHITE WINE CLAMS **128**
香蒜辣椒白酒煮大蜆
Fresh clams with chili, garlic, cherry tomato in white wine broth
新鮮大蜆配辣椒、香蒜、車厘茄、白葡萄酒湯

PARMESAN TRUFFLE FRIES **78**
巴馬臣黑松露薯條
Crispy fries with shaved parmesan and truffle mayo
脆炸薯條、巴馬臣芝士碎、黑松露蛋黃醬

BUFFALO WINGS **88**
水牛城雞翼
Celery, blue cheese dip
西芹條、藍紋芝士醬

GARLIC DOUGH BALLS **58**
蒜蓉麵包球
With ranch dip
配田園香草忌廉醬

ANTIPASTO PLATTER **158**
各式意大利風乾火腿、香腸、水牛芝士拼盤
Selection of aged prosciutto, speck, mortadella, salame and buffalo mozzarella
意大利風乾火腿、煙燻火腿、燈籠腸片、莎樂美腸、水牛芝士

Vegetarian Spicy Chef's Recommendation Production Time Required

SOUP & SALAD

TRUFFLE MUSHROOM SOUP 68
黑松露野菌湯

LOBSTER BISQUE 78
龍蝦湯

CAESAR SALAD 118
凱撒沙律

With smoked salmon or prosciutto +30
加配煙三文魚或意大利風乾火腿

DUCK & GRILLED PEAR SALAD 158
慢煮鴨胸配烤梨子沙律
Sous vide duck breast, grilled pear,
red onions, feta cheese and garden greens
with shallot vinaigrette
慢煮鴨胸肉、烤梨、紅洋蔥、菲達芝士、
田園沙律配乾蔥油醋汁

SESAME TUNA CONFIT & KALE SALAD 158
芝麻吞拿魚羽衣甘藍沙律
Sesame tuna, apple, carrot, corn,
pomegranate, fennel and kale
with ginger lime dressing
黑白芝麻煎吞拿魚、蘋果、紅蘿蔔、粟米、
紅石榴、茴香頭、羽衣甘藍配泰式青檸汁

Vegetarian Spicy Chef's Recommendation Production Time Required

PIZZAS

Our Crossover Pizzas hardness Hong Kong's diverse East X West culinary heritage to deliver delightfully unique flavors.
The Point 誠意將香港多元飲食文化配合高質食材，自家製出獨一無二的創意手工披薩和意粉，帶給客人日常美食驚喜體驗。

CROSSOVER PIZZA 11"

LOBSTER **328**

原隻焗釀龍蝦披薩

Whole lobster, fennel, cherry tomatoes, buffalo mozzarella, seafood sauce

原隻龍蝦、茴香頭、車厘茄、水牛芝士、海鮮汁

THAI RED CURRY PORK **178**

泰式紅咖喱豬頸肉披薩

Sliced pork collar, roasted peppers, eggplant, red curry sauce

豬頸肉、烤甜椒、茄子、紅咖喱醬

MENTAIKO SOFT SHELL CRAB **188**

明太子軟殼蟹披薩

Soft shell crab, prawns, sakura shrimps, mentaiko sauce

酥炸軟殼蟹、蝦肉、櫻花蝦、明太子醬

PEKING DUCK PIZZA **178**

北京烤鴨披薩

Hand-shredded duck, roasted zucchini, wild mushrooms, scallions, hoisin sauce

手撕填鴨、烤意大利青瓜、野菌、青蔥、海鮮醬

Vegetarian Spicy Chef's Recommendation Production Time Required

SPECIALTY PIZZA 11"

CARNIVORE **178**
食肉獸披薩
Pepperoni, chorizo, Italian sausage, jalapeño peppers, barbecue sauce
辣肉腸、西班牙辣腸、意大利肉腸片、 墨西哥辣椒、燒烤醬

MARGHERITA **158**
水牛芝士披薩
Buffalo mozzarella, cherry tomatoes, basil, tomato sauce
水牛芝士、車厘茄、羅勒、番茄醬

SMOKED SALMON **188**
煙三文魚溫泉蛋披薩
Smoked salmon, salmon roe, hotspring egg, bechamel sauce
煙三文魚、三文魚籽、溫泉蛋、忌廉芝士醬

VEGGIE SPECIAL **158**
素食鮮蔬披薩
Spinach, broccoli, wild mushrooms, roasted peppers, red onions, buffalo mozzarella, tomato sauce
菠菜、西蘭花、野菌、烤甜椒、紅洋蔥、水牛芝士、番茄醬

PEPE'S SPECIAL **178**
廚師推介披薩
Bacon, pepperoni, Italian sausage, wild mushrooms, roasted peppers, caramelized onion, tomato sauce
煙肉、辣肉腸、意大利肉腸片、野菌、烤甜椒、焦糖洋蔥、番茄醬

Vegetarian Spicy Chef's Recommendation Production Time Required

SPECIALTY PIZZA 11"

POSH HAWAIIAN **188**
意大利風乾火腿夏威夷披薩
Prosciutto, caramelized pineapple, pine nuts, arugula, tomato sauce
意大利風乾火腿、焦糖菠蘿、松子仁、 火箭菜、番茄醬

QUATTRO FORMAGGI **168**
四色芝士披薩
Ricotta, parmesan, gorgonzola, buffalo mozzarella
里哥特芝士、巴馬臣芝士、意大利藍芝士、水牛芝士

GARLIC NEPTUNE **178**
海龍王披薩
Shrimp, calamari, clams, cherry tomatoes, chopped garlic, olive oil, parsley
蝦、魷魚、蜆、車厘茄、蒜蓉、橄欖油、番茜

TRUFFLE CHICKEN **178**
黑松露烤雞披薩
Chicken, wild mushroom, roasted garlic, truffle cream sauce
雞肉，野菌，烤香蒜，黑松露忌廉醬

SAUSAGE & RICOTTA **168**
意大利香腸里哥特芝士披薩
Italian sausage, spinach, ricotta cheese, grated pecorino romano, tomato sauce
意大利香腸、菠菜、里哥特芝士、羊奶芝士碎、番茄醬

Vegetarian Spicy Chef's Recommendation Production Time Required

PASTAS

MAC & CHEESE

LOBSTER MAC & CHEESE **228**

龍蝦芝士焗通粉

Half Boston lobster, lobster sauce

FOUR CHEESE MAC & CHEESE **148**

四色芝士焗通粉

Ricotta, parmesan, gorgonzola, buffalo mozzarella

TRUFFLE MAC & CHEESE **158**

黑松露芝士焗通粉

Wild mushroom, truffle cream sauce

Vegetarian Spicy Chef's Recommendation Production Time Required

PASTA

LINGUINE VONGOLE "IN ROSSO" **148**

車厘茄白酒大蜆扁意粉

Fresh clams with cherry tomatoes, garlic, basil, white wine, tomato sauce

新鮮大蜆配車厘茄、香蒜、羅勒、白葡萄酒、番茄汁

SQUID INK TAGLIOLINI WITH SEAFOOD RAGU **158**

海鮮醬墨魚汁意大利麵條

Scallops, prawns, squid, cherry tomato

帶子、蝦、魷魚、車厘茄

SPAGHETTI CARBONARA **138**

卡邦拿拉意粉

Pancetta, black pepper parmesan egg yolk cream sauce

意式煙肉、黑胡椒巴馬臣芝士蛋黃忌廉醬

CASARECCE WITH OXTAIL RAGU **158**

牛尾肉醬麻花卷意大利麵

Braised oxtail, parmesan

燴牛尾肉醬、巴馬臣芝士

PENNE WITH CHICKEN & SALTED EGG YOLK **148**

鹹蛋黃雞肉長通粉

LINGUINE PESTO PRIMAVERA **138**

意式香草醬蔬菜扁意粉

Baby asparagus, zucchini, eggplant, pumpkin, buffalo mozzarella

小蘆筍、意大利青瓜、茄子、南瓜 、水牛芝士

Vegetarian Spicy Chef's Recommendation Production Time Required

RISOTTOS

RISOTTO

BLACK TRUFFLE & MUSHROOM RISOTTO 158

黑松露野菌意大利飯

TOM YUM KOONG SEAFOOD RISOTTO 198

冬陰功海鮮意大利飯

Blue mussel, clams, tiger prawn, squid

藍青口、大蜆、虎蝦、魷魚

SLOW COOKED BEEF CHEEK WITH SAFFRON RISOTTO 178

慢煮牛臉頰藏紅花意大利飯

Vegetarian Spicy Chef's Recommendation Production Time Required

MAINS

MAIN

WHOLE ROASTED SPRING CHICKEN **238**

迷迭香香烤原隻春雞

USDA RIBEYE **338**

美國肉眼牛扒

With beef jus, garden salad and fries

配牛肉燒汁、伴田園沙律及薯條

BBQ PORK RIBS **238**

香烤豬肋骨

With barbecue sauce, garden salad and fries

配BBQ醬、伴田園沙律及薯條

BAKED SALMON **188**

"AL CARTOCCIO"

紙包焗香草三文魚配刁草牛油汁

Baked in parchment parcel with fennel, cherry tomatoes, capers, potatoes, dill & lemon

用牛油紙包烘烤

茴香頭、車厘茄、水瓜榴、新薯

刁草、檸檬

Vegetarian Spicy Chef's Recommendation Production Time Required

DESSERTS

DESSERT

BROWNIE IN A PAN **78**

朱古力布朗尼

Warm chocolate brownie, roasted banana, walnuts, vanilla ice cream

朱古力布朗尼餅、烤香蕉、合桃、雲呢拿雪糕

COOKIES & CREAM CHEESECAKE **68**

奶油曲奇芝士蛋糕

VIRGIN PINA COLADA PANNA COTTA **68**

椰林飄香意大利奶凍

Coconut panna cotta, pineapple coulis, air-dried pineapple

椰汁奶凍、菠蘿蓉、風乾菠蘿

BANANA HEAVEN PIZZA **88**

香蕉天堂披薩

Banana, roasted marshmallows, sliced almonds, chocolate sauce, vanilla ice cream

烤香蕉、棉花糖、 杏仁片、朱古力醬、雲呢拿雪糕