

# HIP STER HUB

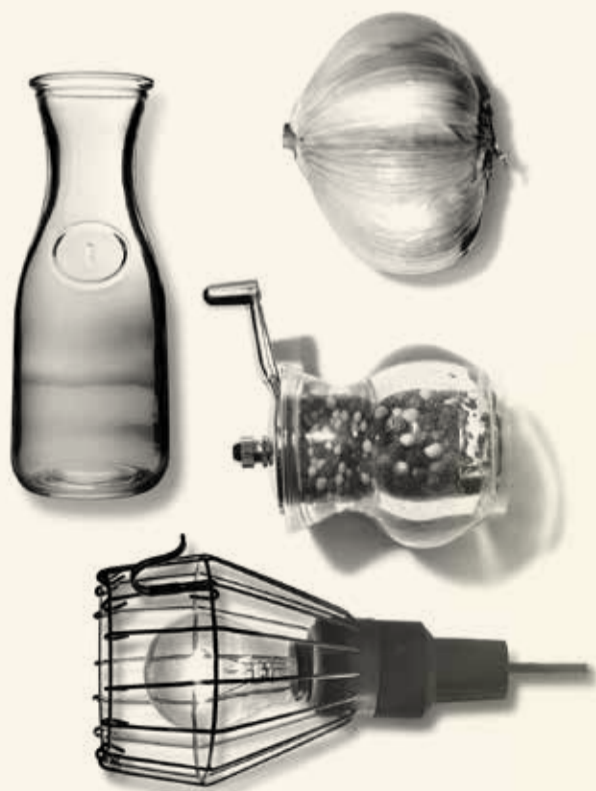
Collective Hub serving Italian gourmet for ALL DAY gathering  
正宗意菜餐廳 · 文化藝術的交流空間

"Assaggio" means "small bites"

and "to taste" in Italian. A lively and cozy destination for authentic Italian fare, highlighting artisan handmade pasta.

The trattoria has received the quality seal of Ospitalità Italiana, a certificate that recognizes the authenticity of its Italian cuisine.

意大利文 "Assaggio" 即「一口」及「品嚐」之意。Assaggio 氣氛輕鬆寫意，讓客人悠閒地呷著意國佳釀，品嚐意大利進口優質芝士和凍肉，及以手工鮮製意大利麵為主的精緻意國菜餚。Assaggio 憑藉正宗的意國美食榮獲意大利商會頒發之 Ospitalità Italiana 認證。



10% service charge applies 加一服務費  
Cake Charge \$100/cake 每個蛋糕\$100切餅費

## SNACK

Italian Cold Cuts On Wooden Board 意式火腿及酸菜拼盤	\$108
Homemade Focaccia Basket 自製意式麵包籃	\$38
Bruschetta Pomodoro & Buffalo Mozzarella 番茄水牛芝士香蒜包	\$98
Diavola Chicken Wings 惹味雞翼	\$98
Fried Calamari & Lemon Aioli 脆炸魷魚配檸檬蛋黃醬	\$98
Assaggio Meatballs 一口意式肉丸	\$88

## STARTER

Minestrone 意式雜菜湯	\$78
24-month San Daniele Ham & Italian Melon 24個月聖丹尼火腿伴蜜瓜	\$138
Wagyu Beef Carpaccio 意式生和牛薄片	\$128
San Marzano Tomato & Buffalo Mozzarella 番茄伴水牛芝士	\$108
Mixed Leaf Salad & Crudite 雜菜沙律	\$88
Caesar Salad 凱撒沙律	\$108
Add Chicken / Salmon 加配雞胸肉 / 三文魚	\$28/38

## PIZZA

Four Italian Cheeses 四重芝士薄餅	\$158
Margherita & Buffalo Mozzarella 番茄羅勒水牛芝士薄餅	\$148
Mushroom & Sausage 蘑菇意大利肉腸薄餅	\$168
Truffle Spinach & Egg 黑松露菠菜及雞蛋薄餅	\$188
Parma Ham & Rocket Leaves 巴馬火腿及巴馬臣芝士薄餅	\$178
Seafood 海鮮薄餅	\$228

## DESSERT

Celebratory Tiramisu (15oz each, Limited supply) 意大利芝士蛋糕慶祝杯 (每客15安士, 限量供應) Please allow around 15 mins preparation time 準備需時約15分鐘	\$188
Artisanal Gelato or Sorbet (each Scoop) 意式手工雪糕或雪芭(每球) Vanilla / Dark Chocolate / Wildberry / Lemon 雲呢拿 / 黑朱古力 / 雜莓 / 檸檬	\$42
Caramel Panna Cotta 意式焦糖奶凍	\$58

## PASTA & RISOTTO

Homemade Tagliatelle Bolognese 自家製肉醬扁麵	\$148
Spaghetti Mancini Carbonara 卡邦尼意粉	\$148
Spaghetti Mancini Pomodoro 番茄羅勒意粉	\$128
Linguini Mancini Veraci Clam & Mussels 白酒煮青口蜆扁意粉	\$178
Spinisini Crab AOP 橄欖油香蒜蟹肉全蛋麵	\$178
Wild Mushroom Risotto 野菌意大利飯	\$138

## FROM THE GRILL

U.S. Prime Strip Steak (12oz) 美國西冷牛扒 (12安士)	\$398
Australian Pure Black Angus Rib Eye (12oz) 澳洲安格斯肉眼扒 (12安士)	\$388
Australian Pure Black Angus Flat Iron (10oz) 澳洲安格斯牛肩扒 (10安士)	\$288
North American Pork Chop 北美豬扒	\$248
New Zealand Handpicked Lamb Chop 紐西蘭羊架	\$338
Catch Of The Day 是日烤魚	\$238
French Yellow Spring Chicken in Diavola Style 意式香辣烤春雞	\$208

Select from the below sauce to serve with your grill  
以上烤肉均配一款自選醬汁  
Dijon Mustard / Homemade Herb Butter /  
Green Peppercorn & Cognac / Veal Gravy  
芥末 / 香草牛油 / 胡椒干邑 / 牛仔肉汁

## ON THE SIDE

French Fries 香脆薯條	\$38
Mashed Potato 薯蓉	\$38
Roasted Vegetables 烤雜菜	\$38
Sautéed Mushrooms 炒野菌	\$38

Cheese Platter (3 kinds) 芝士拼盤 (三款)	\$108
Assaggio Tiramisu 招牌意式芝士蛋糕	\$58
Chocolate Mousse 朱古力慕絲	\$58
Signature Lemon Cake 人氣檸檬蛋糕	\$58

Minimum order of one main course per guest 每位客人須點最少一份主菜  
For inquiries about the dishes, please feel free to ask our team 我們樂意與您分享更多有關菜式的資訊