开胃菜
ANTIPASTI - APPETIZER

慢炖牛舌配青酱，香醋汁，风干番茄 ● RMB 168
LINGUA DI VITELLO STUFATA CON SALSA VERDE, BALSAMICO, AND POMODORI SECCHI
Slow Cooked Veal Tounge with Salsa Verde, Balsamic Reduction and Sundried Tomatoes

黄鳍金枪鱼挞挞配意式蔬菜，青酱，沙拉 RMB 158
BATTUTA DI TONNO CON "PINZIMONIO DI VERDURE", PESTO E INSALATA DI STAGIONE
Yellow Fin Tuna Tartar with "Pinzimonio" of Vegetable, Pesto and Salad

汤
ZUPPE - SOUP

奶油鹰嘴豆汤配扁豆，香煎扇贝，培根 ● ● RMB 128
CREMA DI CECI CON LENTICCHIE, CAPESANTE E PANCETTA
Chick Pea Veloute with Lentils, Pan Seared Scallop and Crispy Bacon

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

所有价格均为人民币并加收 15% 服务费
All prices are in RMB and subject to 15% service charge

自制意面
PASTA FATTA IN CASA - HOMEMADE PASTA

墨鱼汁蟹肉意饺，青豆 ● RMB 168

RAVIOLI AL NERO RIPIENI DI GRANCHIO CON SALSA DI CALAMARETTI E PISELLI

Squid Ink Ravioli Stuffed with Crab, Squid Sauce and Green Peas

培根芝士意饺，菜花蓉，黑松露 ● ● RMB 168

CAPPELLACCI MOZZARELLA E PANCETTA, SALSA DI CAVOLFIORE AL PROFUMO DI TARTUFO NERO

Bacon & Mozzarella Cappellacci, Cauliflower Puree with Black Truffle

意大利米饭
RISOTTO

龙虾意米配青芦笋，鱼子酱 ● RMB 198

RISOTTO MANTECATO AGLI ASPARAGI, ASTICE E CAVIALE

Risotto with Lobster, Asparagus and Caviar

精选鱼类
PESCE - FISH

香烤鳕鱼配百香果汁，生抽，油菜，小胡萝卜 ● RMB 238

MERLUZZO CON SALSA DI FRUTTO DELLA PASSIONE, SOYA SAUCE, PHA CHOI E BABY CAROTTE

Roasted Cod with Passion Fruit Sauce, Soy Sauce, Phat Choy and Baby Carrots

香煎多利鱼，意式蔬菜，风干番茄酱汁 RMB 238

FILETTO DI PESCE SAN PIETRO, CAPONATA AL BASILICO E SALSA DI POMODORI SECCHI

John Dory Filet with Sicilian Caponata and Sundried Tomato Sauce

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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精选肉类
CARNE - MEAT

羊排两吃配土豆泥，甜菜根，西兰花 ● RMB 358
DUO D' AGNELLO CON PURE DI PATATE, RAPE ROSSE, BROCCOLI E SALSA DI FONDO
Two Ways of Lamb with Mashed Potatoes, Beetroot, Broccoli and Natural Jus

脆皮乳猪，慢炖猪里脊，莴苣菜，蓝莓酱 ● RMB 328
MAIALINO DA LATTE CROCCANTE, INDIVIA BRASATA, MIRTILLI
Crispy Baby Pig and Slow Cooked Pork Filet, Braised Endive and Blueberry Réduction

甜品
DOLCI - DESSERT

意式卡萨塔冰淇淋蛋糕，草莓酱，巧克力碎 ● RMB 88
CASSATA NAPOLETANA
Cassata Semifreddo with Strawberry Sauce and Chocolate Crumble

可可奶油卷，里科塔奶酪，干果慕斯，香橙酱 ● RMB 88
CANNOLI ALLA SICILIANA
Cacao Cannoli, Ricotta with Dried Fruit Mousse and Orange Compote

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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经典开胃菜
ANTIPASTI CLASSICI - CLASSIC APPETIZER

鹅肝酱配杏脯，杏仁，咖啡碎 ● RMB 158
TERRINA DI FEGATO D' OCA, ALBICOCCHE , CROCCANTE DI MANDORLE AL CAFFE'
Foie Gras Terrine, Apricot, Almond and Coffee Crumble

帕尔马火腿配甜梨，巴马臣芝士奶冻 ● RMB 168
PROSCIUTTO DI PARMA, PERE AL CARAMELLO, SEMIFREDDO AL PARMIGGIANO
San Daniele Parma Ham, Caramelized Pears and Parmesan Semifreddo

章鱼沙拉，土豆，番茄，青酱，中东小米 ● RMB 148
INSALATINA DI POLPO CON PATATE, POMODORI SECCHI, BASILICO E COUSCOUS
Octopus Salad, Potatoes, Sundried Tomato, Basil Sauce and Couscous

小牛肉沙拉配金枪鱼酱，水瓜柳，黑橄榄，时令蔬菜 ● RMB 168
VITELLO TONNATO
Slow Roasted Veal Tenderloin, Tuna Sauce, Capers, Black Olives and Micro Greens

水牛鲜奶芝士沙拉，番茄，罗勒冻 ● ● RMB 128
CUORI DI POMODORI RAMATI CON MOZZARELLA DI BUFALA
Ramati Tomato, Buffalo Mozzarella, Tomato Petal and Basil Jelly

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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经典开胃菜
ANTIPASTI CLASSICI - CLASSIC APPETIZER

生嗜澳洲和牛挞挞配松露，什锦蔬菜丁 ● RMB 158
TARTARA DI MANZO "WAGYU" CON TARTUFO NERO, RUCOLA E BRUNOISES DI VERDURE
Wagyu Beef Tartar with Truffle, Rocket and Vegetable Brunoise

芝麻菜沙拉，小番茄，巴马臣奶酪，香脂醋 ● ○ RMB 118
INSALATA DI RUCOLA, POMODORINI, PARMIGGIANO E BALSAMICO
Rocket Salad with Cherry Tomato, Parmesan Cheese and Balsamic Reduction

可可粉腌鸭胸配鸭肝酱，烤茄子 RMB 158
PETTO D'ANATARA MARINATA AL CACAO
Cacao Marinated Duck Breast with Duck Liver Pâté and Roasted Eggplant

意式传统开胃菜拼盘（两人共享）● RMB 198
BAROLO ANTIPASTI
Chef Selection of Barolo Antipasti (recommended for 2 people)

汤
ZUPPE - SOUP

意式蔬菜汤 ● ○ RMB 88
MINESTRONE DI VERDURE
Vegetable Minestrone Soup

什锦豆汤配文蛤，意面 ● RMB 128
ZUPPA DI FAGIOLI , VONGOLE E MALTAGLIATI
Bean Soup with Clams and "Maltagliati" Pasta

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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经典意面
PASTE CLASSICHE - CLASSIC CRAFTED PASTA

蒜香辣味番茄斜管意面配欧芹 ● ○ — RMB 108

PENNE ALLA DIAVOLA CON POMODORI ARROSTITI

Penne, Spicy Roast Organic Tomato, Parsley and Garlic

意式土豆球配培根，红酒汁 ● — RMB 138

GNOCCHI AL BAROLO

Gnocchi with Bacon and "Barolo" Red Wine Sauce

藏红花澳洲和牛肉酱宽面 — RMB 148

TAGLIATELLE DI ZAFFERANO CON RAGU DI MANZO "WAGYU"

Saffron Tagliatelle with Wagyu Beef Bolognese

意式羊肉酱宽面 — RMB 158

PAPPARDELLE AL RAGU D'AGNELLO

Pappardelle with Lamb Ragout

墨鱼汁海鲜细面 ● — RMB 218

TAGLIOLINI AL NERO DI SEPPIA CON FRUTTI DI MARE

Black Ink Tagliolini with Seafood Sauce

波士顿龙虾意面，节瓜，小番茄 ● — 半只 Half RMB 318 / 整只 Whole RMB 598

LINGUINE ALL' ASTICE E ZUCCHINE

Boston Lobster Linguine with Zucchini and Cherry Tomato

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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意大利米饭
RISOTTO

藏红花意米，炖牛肉 ● ● RMB 168

RISOTTO ALLA MILANESE

Saffron Risotto with Braised Veal Shank

蘑菇意米配黑松露 ● ○ ● RMB 168

RISOTTO AL FUNGHI PORCINI E TARTUFO

Risotto with Porcini Mushrooms and Black Truffle

精选鱼类
PESCE - FISH

香烤鲈鱼，橄榄，迷你番茄，小土豆，地中海香草 ○ RMB 228

BRANZINO AL FORNO

Oven Baked Seabass Filet with Olives, Cherry Tomatoes, Baby Potatoes and Mediterranean Herbs

香煎多利鱼配意式蔬菜，风干番茄酱汁 RMB 238

FILETTO DI PESCE SAN PIETRO, CAPONATA AL BASILICO E SALSA DI POMODORI SECCHI

John Dory Filet with Sicilian Caponata and Sundried Tomato Sauce

香煎多宝鱼，炒菁苴菜，海虹汁 ● RMB 228

ROMBO CON BIETOLE, GUAZZETTO DI COZZE E VONGOLE

Pan Fried Turbot Filet with Sautéed Swiss Chard and Shellfish Broth

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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精选肉类
CARNE - MEAT

红酒炖牛仔骨，奶油洋葱酱，松露玉米蓉 ● RMB 388

REALE DI MANZO BRASATO AL BAROLO

Barolo Braised Short Rib with Onion Cream and Truffle Polenta

烤小牛排配鼠尾草，帕尔马火腿，小土豆，洋葱，莙荙菜 ● RMB 358

L'ALTRO SALTIMBOCCA DI VITELLO

Slow Cooked Veal with Sage and Parma Ham, Baby Violet Potatoes, Shallot and Swiss Chard

脆皮鸡胸，马铃薯，菠菜，红洋葱酱 ○ RMB 228

PETTO DI POLLO CON PATATE, SPINACI E MARMELLATA DI CIPOLLE

Crispy Chicken Breast Confit with Potatoes, Spinach and Red Onion Marmalade

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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扒烤类搭配自选酱汁
ALL THE GRILLS ITEMS ARE SERVED WITH YOUR CHOICE OF SAUCE
精选肉类
DALLA GRIGLIA - FROM THE GRILL

澳洲安格斯牛里脊	220 克 - 220gr	RMB 458
FILETTO DI ANGUS AUSTRALIANO	350 克 - 350gr	RMB 688
Australian Black Angus Beef Tenderloin		
澳洲谷饲T骨牛排，1千克（两人共享）		RMB 888
BISTECCA ALLA FIORENTINA 1KG (CONSIGLIATO PER DUE PERSONE)		
Australian Grain Fed T-Bone Steak 1kg (recommended for 2 people)		
澳洲安格斯带骨肉眼牛排, 700克（两人共享）		RMB 788
CONTROFILETTO DI ANGUS AUSTRALIANO 700GR (CONSIGLIATO PER DUE PERSONE)		
Australian Black Angus Bone in Beef Rib-eye 700gr (recommended for 2 people)		
澳洲和牛外脊6级	220 克 - 220gr	RMB 488
SOTTOFILETTO DI WAGYU AUSTRALIANO	350 克 - 350gr	RMB 699
Australian Striploin Wagyu Beef Grade 6		

Chef's recommendation 厨师推荐 · Shellfish 贝类海鲜 · Vegetarian 素食 · Nuts 坚果 · Gluten Free 无面筋 · Healthy 健康菜品 · Pork 猪肉

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精选海鲜类
DALLA GRIGLIA - FROM THE GRILL

烤波士顿龙虾 ● 650 克 - 650gr RMB 598
ASTICE AMERICANO
Boston Lobster

烤新西兰海螯虾 ● 450 克 - 450gr RMB 588
SCAMPI DELLA NUOVA ZELANDA
New Zealand Langoustine

香烤什锦鱼贝海鲜拼盘 ● RMB 888
GRIGLIATA MISTA DEL GIORNO
Grilled Lobster, Langoustine, Scallop and Catch of The Day

酱汁
SALSE - SAUCE

黑胡椒汁
SALSA AL PEPE NERO
Black Pepper Sauce

波多里汁
SALSA AL BAROLO
Barolo Sauce

蘑菇汁
SALSA AI FUNGHI
Mushroom Sauce

柠檬黄油汁
SALSA AL LIMONE
Lemon Butter Sauce

配菜
CONTORNI - ON THE SIDE

蔬菜类 VERDURE - VEGETABLE

蔬菜沙拉 RMB 38
INSALTA VERDE
Green Salad

焯西兰花配柠檬，蒜蓉 RMB 38
BROCCOLI CON LIMONE E AGLIO
Blanched Broccoli with Lemon and Garlic

清炒菠菜，黄油 RMB 48
SPINACI SALATATI CON BURRO
Sauteed Spinach with Noisette Butter

青芦笋 RMB 58
ASPARAGI VERDI BOLLITI
Cooked Green Asparagus

淀粉质类 AMIDO - STARCH

土豆泥 RMB 58
PUREA DI PATATE
Classic Mashed Potato

香烤小土豆 RMB 58
PATATE AL FORNO
Roasted Baby Potato

自制薯条 RMB 58
PATATE FRITTE
Homemade French Fries

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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甜品
DOLCI - DESSERT

巧克力千层饼，柠檬奶油酱，开心果，草莓 ● RMB 88

MILLEFOGLIE DI CIOCCOLATO CON CREMA DI LIMONCELLO,PISTACCHIO E STRAWBERRY

Chocolate Millefeuille with Limoncello Cream, Pistaccio and Strawberry

咖啡牛奶巧克力慕思，甜橙，榛子，热巧克力酱 ● RMB 88

BARBAJADA

Coffee, Chocolate Sphere with Candid Orange, Hazelnut and Chocolate Cream

自制提拉米苏 RMB 98

TIRAMISU

Tiramisu

绿茶焦糖布丁 RMB 88

CREME BRULEE AL TEA VERDE

Green Tea Cream Brulee

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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意式香草布丁，杏仁曲奇 ● RMB 88

PANNA COTTA

Vanilla Panna Cotta, Almond Crumble

精选冰淇淋，冰霜 RMB 88

SELEZIONE DI GELATI E SORBETTI

Selection of Ice Cream and Sorbet

精选时令水果 ○ RMB 88

SELEZIONE DI FRUTTA FRESCA

Selection of Fresh Fruit

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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主厨精选套餐
SELECTION OF BAROLO SIGNATURES AND CLASSIC INSPIRATIONS

为您搭配精选红/白葡萄酒
WITH WINE PAIRING RMB 1488

极品矿泉水
WITH PAIRING OF LUXURY WATER RMB 1188

L' ANTIPASTO

帕尔马火腿，焦糖味甜梨，巴马臣芝士冰糕 ●

PROSCIUTTO DI PARMA, PERE AL CARAMELLO, SEMIFREDDO AL PARMIGGIANO

Parma Ham, Caramelized Pears, Parmesan Semifreddo

GIZE SPRING WATER Still & Sparkling – Canada

LA PASTA

墨鱼汁蟹肉意饺,青豆 ●

RAVIOLI AL NERO RIPIENI DI GRANCHIO CON SALSA DI CALAMARETTI E PISELLI

Squid Ink Ravioli Stuffed with Crab, Squid Sauce and Green Peas

ELSENHAM ARTESIAN WATER Still & Sparkling - England

IL SECONDO

烤小牛排配鼠尾草，帕尔马火腿，小土豆，洋葱，莙荙菜 ●

L'ALTRO SALTIMBOCCA DI VITELLO

Slow Cooked Veal with Sage and Parma Ham, Baby Violet Potatoes, Shallot and Swiss Chard

MAWUN RAINWATER Sparkling – Chile

IL DOLCE

可可奶油卷，里科塔奶酪，干果慕斯，香橙酱 ●

CANNOLI ALLA SICILIANA

Cacao Cannoli, Ricotta and Dried Fruit Mousse, Orange Compote

ROI NARURALLY CARBONATED MINERAL WATER – Slovenia

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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经典套餐 CLASSIC SET MENU RMB 588

为您搭配精选红/白葡萄酒 WITH WINE PAIRING RMB 788

开胃菜 - Appetizer

慢烤小牛肉，金枪鱼汁，水瓜柳，田园蔬菜 ●

VITELLO TONNATO

Slow Roasted Veal Tenderloin, Tuna Sauce, Capers and Micro Greens

自制意面 - Pasta

蒜香辣味番茄斜管意面配欧芹 ●

PENNE ALLA DIAVOLA CON POMODORI ARROSTITI

Penne, Spicy Roast Organic Tomato, Parsley and Garlic

主菜 - Main Course

香烤鲈鱼，橄榄，迷你番茄，小土豆，地中海香草

BRANZINO AL FORNO

Oven Baked Seabass Filet with Olives, Cherry Tomatoes, Baby Potatoes and Mediterranean Herbs

或 or

脆皮鸡胸，马铃薯，菠菜，红洋葱酱 ○

PETTO DI POLLO CON PATATE, SPINACI E MARMELLATA DI CIPELLE

Crispy Chicken Breast Confit with Potatoes, Spinach and Red Onion Marmalade

甜品 - Dessert

意式香草布丁，杏仁曲奇 ●

PANNA COTTA

Vanilla Panna Cotta, Almond Crumble

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

所有价格均为人民币并加收 15% 服务费

All prices are in RMB and subject to 15% service charge

素食套餐 VEGETARIAN SET MENU RMB 488

开胃菜 - Appetizer

水牛鲜奶芝士沙拉，番茄，罗勒冻 ● ●

CUORI DI POMODORI RAMATI CON MOZZARELLA DI BUFALA

Ramati Tomato, Buffalo Mozzarella, Tomato Petal and Basil Jelly

汤 - Soup

意式蔬菜汤 ○

MINESTRONE DI VERDURE

Vegetable Minestrone Soup

主菜 - Main Course

蘑菇意米配黑松露 ● ●

RISOTTO AL FUNGHI PORCINI E TARTUFO

Risotto with Porcini Mushrooms and Black Truffle

甜品 - Dessert

精选时令水果 ○

SELEZIONE DI FRUTTA FRESCA

Selection of Fresh Fruit

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

所有价格均为人民币并加收 15% 服务费

All prices are in RMB and subject to 15% service charge

无麸质套餐 GLUTEN FREE SET MENU RMB 488

开胃菜 - Appetizer

芝麻菜沙拉，小番茄，巴马臣奶酪，香脂醋 ● ○ ●

INSALATA DI RUCOLA, POMODORINI, PARMIGGIANO E BALSAMICO

Rocket Salad, Cherry Tomato, Parmesan Cheese and Balsamic Reduction

汤 - Soup

意式蔬菜汤 ● ○ ●

MINESTRONE DI VERDURE

Vegetable Minestrone Soup

主菜 - Main Course

藏红花意米，炖牛肉 ●

RISOTTO ALLA MILANESE

Saffron Risotto, Braised Veal Shank

甜品 - Dessert

绿茶焦糖布丁 ●

CREME BRULEE AL TEA VERDE

Green Tea Cream Brulee

● Chef's recommendation 厨师推荐 ● Shellfish 贝类海鲜 ● Vegetarian 素食 ● Nuts 坚果 ● Gluten Free 无面筋 ○ Healthy 健康菜品 ● Pork 猪肉

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