

ANTIPASTI- STARTERS - 开胃菜 :

- 10 AFFETTATO MISTO ITALIANO CON GNOCCHI FRITTI RMB 90.00
ASSORTED COLD CUTS WITH FRIED DUMPLING
什锦冷切配意式煎饺
- 14 MOZZARELLA DI BUFALA D.O.P. E POMODORO CON OLIO EXTRAVERGINE UMBRO RMB 90.00
BUFFALO MOZZARELLA D.O.P. WITH TOMATO AND UMBRIAN OLIVE OIL
水牛莫札里拉芝士配番茄及橄榄油
- 15 SALMONE MARINATO CON SALSA ALL`ERBA CIPOLLINA E RMB 90.00
CREPELLA DI PATATE
SALMON MARINATED WITH A SAUCE OF SPRING ONION AND POTATO BLINI
腌制香草三文鱼配奶油小葱和土豆饼
- 18 VITELLO CON SALSA DI TONNO "BONITO DEL NORTE" RMB 90.00
VEAL WITH "BONITO DEL NORTE" TUNA SAUCE
小牛肉配金枪鱼沙司
- 20 TARTARE DI FILETTO AUSTRALIANO (GRAIN FED) RMB 150.00
GRAIN FED AUSTRALIAN FILLET TARTAR
冷食澳洲牛腓力肉粒
- 17 CARPACCIO MARINATO ALLE ERBE CON VINEGRETTE AI SEMI DI SENAPE RMB 90.00
HERB MARINATED CARPACCIO WITH MUSTARD SEEDS VINEGRETTE
香料腌牛肉配芥末籽及油醋汁
- 19 BRESAOLA CON RUCOLA E GRANA RMB 90.00
BEEF HAM WITH RUCOLA AND PARMESAN SHAVES
风干牛肉片配芝麻菜沙拉及帕尔玛芝士
- 23 TONNO "BONITO DEL NORTE" CON PEPERONI AL FORNO RMB 90.00
TUNA "BONITO DEL NORTE" WITH OVENROASTED BELL PEPPER
金枪鱼配烤甜椒
- 24 POLIPO CON PATATE E CROSTINI RMB 90.00
OCTOPUS WITH POTATOES AND 'SMALL TOAST BREADS'
章鱼配土豆、小吐司
- 21 INSALATA MISTA RMB 60.00
MIX SALAD
综合色拉
- 25 VERDURE ALLE GRIGLIA RMB 60.00
ASSORTED GRILLED VEGETABLE (EGGPLANT, ZUCCHINI, BELLPEPPER, TOMATO)
综合色拉 (茄子、南瓜、辣椒、土豆)

ZUPPE - SOUPS - 汤 :

- 30 MINISTRONE DI VERDURE CON CROSTINI RMB 80.00
VEGETABLE SOUP WITH TOASTED BREAD SLICES
传统托斯卡那蔬菜汤配土司面包片
- 32 ZUPPA D`ARAGOSTA IN CROSTA RMB 150.00
LOBSTER BISQUE WITH PUFF PASTRY (20 MINUTES)
龙虾酥皮汤 (20 分钟)
- 35 CREMA DI FUNGHI PORCINI RMB 80.00
CREAM OF PORCINI MUSHROOMS
牛肝菌奶油汤

PRIMI PIATTI- FIRST DISHES- 头盘 :

- 40 TAGLIATELLE FATTE IN CASA AI FUNGHI PORCINI RMB 100.00
HOME MADE TAGLIATELLE WITH PORCINI MUSHROOMS
自制意面配牛肝菌
- 41/42 LASAGNETTE AL PESTO O ALLA BOLOGNESE RMB 80.00
HANDMADE GREEN PESTO LASAGNE OR LASAGNE 'BOLOGNESE'
自制罗勒酱配千层面 / 宽面配肉酱
- 43 LINGUINE AL PESTO ALLA GENOVESE RMB 80.00
LINGUINI WITH PESTO SAUCE TRADITIONAL GENOESE STYLE
意式扁面配罗勒酱
- 44 FUSILLO "DI NOLA" CON GAMBERONE RMB 140.00
"DI NOLA" BRAND CURLY PASTA WITH PRAWN (15 MINUTES)
“迪诺拉”螺丝面配海虾 (15 分钟)
- 45 RAVIOLI DI PESCE CON BISQUE DI CROSTACEI POMODORINI E BASILICO RMB 120.00
FISH DUMPLING WITH SEAFOOD BISQUE, CHERRY TOMATOES & BASILICO
什锦海鲜塞意饺配海鲜奶油沙司
- 46 RAVIOLI DI ZUCCA RMB 100.00
HOME-MADE PUMPKIN DUMPLING
意式南瓜饺配鼠尾草
- 47 RAVIOLI DI MAGRO CON BURRO E SALVIA O SUGO DI POMODORO RMB 100.00
HOME-MADE RICOTTA AND SPINACH DUMPLING WITH BUTTER & SAGE OR TOMATO SAUCE
自制瑞克塔奶酪配菠菜饺子 (奶油鼠尾草沙司或土豆沙司)
- 48 CAPELLI D'ANGELO AL SUGO DI GRANCHIO RMB 120.00
ANGEL HAIR PASTA WITH CRAB SAUCE
Angel Hair 通心粉配蟹酱
- 49 GNOCCHI VERDI AL GORGONZOLA RMB 90.00
SPINACH POTATO DUMPLINGS WITH GORGONZOLA CHEESE SAUCE
绿土豆疙瘩配高贡佐拉芝士汁
- 50 RISO CARNAROLI ALLO ZAFFERANO x 2 persone RMB 200.00
CARNAROLI RICE WITH ZAFFERON (20 MINUTES) x 2 person
意式藏红花烩饭 (20 分钟)

CHOICE OF PASTA (通心粉精选)

RMB 80.00

52 SPAGHETTI 细面条 (A,B,C,D)

56 FETTUCINE 鸡蛋宽面条 (A,B)

53 PENNE 斜管面 (A,B,C)

57 TAGLIERINI 宽面条 (A,B)

54 MACCHERONI 弯管面 (A,B,C)

58 ANGEL HAIR (C,D)

55 PACCHERI 粗管面 (A,B)

WITH YOUR CHOICE OF SAUCE (沙司精选)

A) TOMATO 番茄酱

B) BOLOGNESE 番茄肉酱

C) CARBONARA 干酪沙司 (鸡蛋、培根)

D) AGLIO, OLIO, PEPPERONCINO - GARLIC, OIL AND CHILLY 大蒜、油、辣椒

SECONDI PIATTI- MAIN COURSE - 主食 :

MEAT

- 60 BISTECCA DI MANZO AUSTRALIANA CON RUCOLA, GRANA E PORCINI RMB 220.00
AUSTRALIAN BEEF STEAK(GRAINFED) WITH ARRUGULA, PARMESAN & PORCINI MUSHROOMS
澳洲牛腓力配芝麻生菜, 帕尔玛芝士片和牛肝菌
- 61 BISTECCA ALLA FIORENTINA KG 1,000 RMB 750.00
FLORENTINE STYLE STEAK FROM GRAINFED AUSTRALIAN BEEF (1kg)
佛罗伦萨牛排配烤蔬菜 (1kg)
- 62 FILETTO AUSTRALIANO AL PEPE VERDE RMB 240.00
AUSTRALIAN BEEF FILLET (GRAINFED) WITH GREEN PEPPER SAUCE
澳洲牛腓力配绿胡椒汁
- 63 FILETTO AUSTRALIANO CON FOIE GRAS E PASTA BAROLO RMB 280.00
AUSTRALIAN BEEF FILLET (GRAINFED) WITH FOIS GRAS & BAROLO PASTA
澳洲牛腓力配鹅肝和巴罗洛红葡萄酒细面条
- 64 CARRE` D` AGNELLO IN CROSTA DI SALE RMB 140.00
LAMB RACK IN SALT CRUST (SALT FROM SICILY)
盐烤羊排
- 65 FILETTO DI MAIALE AL FORNO CON LARDO DI COLONNATA E VERDURE RMB 120.00
OVEN BAKED BABY PORK FILLET WITH LARD FROM COLONNATA AND VEGETABLES
烤科隆小猪肉配蔬菜

SEAFOOD

- 70 SALMONE ALLA GRIGLIA CON VERDURE E SALSA MEDITERRANEA RMB 120.00
GRILLED SALMON WITH VEGETABLES AND MEDITERRANEAN SAUCE
扒三文鱼配蔬菜、黑橄榄番茄酱汁
- 72 MISTO PESCE ALLA GRIGLIA x 2 PERSONE RMB 240.00
GRILLED MIX OF SEAFOOD x 2 PERSON
扒什锦海鲜2人份
- 73 BRANZINO AL SALE CON VERDURE MISTE x 2 PERSONE RMB 280.00
SEA BASS IN SALT CRUST WITH MIXED VEGETABLES x 2 PERSON (UPON AVAILABILITY)
盐焗黑鲈鱼配综合蔬菜 2人份
- 74 ORATA AL FORNO CON PATATE OLIVE E POMODORINI RMB 180.00
GILTHEAD SEA BREAM WITH POTATOES, OLIVES AND CHERRY TOMATOES (UPON AVAILABILITY)
鲷鱼配土豆、橄榄油及樱桃番茄
- 75 TAVOLOZZA DI MARE CON SALMONE MARINATO, POLIPO E GAMBERONE ALL'OLIO VANIGLIATO RMB 180.00
SEAFOOD PLATTER OF MARINATED SALMON, OCTOPUS & PRAWNS WITH VANILLA FLAVOURED OLIVE OIL
海鲜拼盘 (鲑鱼、章鱼、大虾) 配香草味橄榄油
- 79 FRESH LOBSTER FROM MAINE WITH LINGUINI PASTA (UPON AVAILABILITY) RMB 800/KG
缅因州龙虾配意扁面

DOLCI- DESSERT- 甜点 :

80	TIRAMISU TRADIZIONALE CON SAVOIARDI AL CAFFE' E MASCARPONE <i>TRADITIONAL TIRAMISU WITH COFFEE DIPPED LADYFINGER BISCUIT AND MASCARPONE</i> 经典提拉米苏配手指饼干	RMB 50.00
81	TORTINO AL CIOCCOLATO CALDO 'DOMORI' <i>WARM CHOCOLATE CAKE MADE WITH 'DOMORI' CHOCOLATE (20 MINUTES)</i> 热巧克力蛋糕 (多摩力巧克力) -- 20 分钟	RMB 50.00
82	TORTINO AL CIOCCOLATO E PERE <i>CHOCOLATE AND PEAR CAKE (20 MINUTES)</i> 蛋糕 (巧克力和梨子) 多摩力巧克力 -- 20 分钟	RMB 50.00
83	BAVARESE DI FRUTTA <i>BAVARIAN FRUIT CREAM</i> 巴伐利亚水果乳酪	RMB 50.00
84	CRÈME BRULÉE' <i>CUSTARD CREAM WITH CARAMALISED SUGAR TOPPING</i> 奶油冻	RMB 50.00
85	ZABAIONE AL MARSALA CON SAVOIARDI <i>ZABAIONE WITH MARSALA WINE AND LADYFINGER BISCUIT</i> 奶油冻配马萨拉白葡萄酒及手指饼干	RMB 50.00
86	MOUSSE DI FRUTTA <i>FRUIT MOUSSE</i> 水果慕司	RMB 50.00
87	OPERA DI CIOCCOLATO E CASTAGNE <i>'OPERA' CAKE WITH CHOCOLATE AND CHESTNUT</i> 巧克力栗子蛋糕	RMB 50.00
88	CROSTATINA DI FRUTTA FRESCA E CREMA PASTICCIERA <i>FRESH FRUIT TART WITH CUSTARD CREAM</i> 新鲜水果馅饼配奶油冻	RMB 50.00
89	CROSTATINA DI CREMA DI MANDORLA E PERE CAMELLATE <i>ALMOND CREAM AND CARAMALISED PEAR TART</i> 杏仁酪和梨子馅饼	RMB 50.00
90	SEMIFREDDO DI CIOCCOLATO CON CUORE DI COCCO CON GELATO ALLA FRUTTA <i>CHILLED CHOCOLATE CAKE WITH COCONUT FILLING SERVED WITH FRUIT ICE CREAM</i> 椰子巧克力蛋糕配冰淇淋	RMB 50.00
91	SEMIFREDDO AL CIOCCOLATO E COINTREAU <i>CHILLED CHOCOLATE CAKE WITH COINTREAU</i> 冷冻巧克力蛋糕配橘味白酒	RMB 50.00

VINI DA DESSERT - DESSERT WINES -

		<u>BOTTLE</u>	<u>GLASS</u>
SOLALTO, 2003, FATTORIA LE PUPILLE, 375ML	TUSCANY	360.00	50.00
ST.VALENTIN COMTESS, 2003, ST.MICHAEL-EPPAN, 375ML	SOUTH TYROL	650.00	90.00

GELATI E CAFFE` - ICE CREAM & COFFEE -冰淇淋 & 咖啡

98 AFFOGATO RMB 50.00
ONE SCOOP OF ICE-CREAM TOPPED WITH SINGLE ESPRESSO COFFEE
传统意式咖啡配冰淇淋

99 AFFOGATO AL BAILEYS RMB 50.00
ONE SCOOP OF ICE-CREAM TOPPED WITH BAILEYS
百利甜酒配冰淇淋

GELATO RMB 20 /SCOOP
CHOICE OF HOME-MADE ICECREAM
精选意大利冰淇淋

OUR HOME MADE ICE CREAM FLAVOURS - 冰淇淋精选口味 (DEPEND ON AVAILABILITY)

		<u>SORBETS</u>	
CHOCOLATE (DOMORI)	巧克力 (多摩力)	STRAWBERRY	草莓
VANILLA	香草	MANGO	芒果
AMARENA (CHERRY)	櫻桃	MANDARIN (ORANGE)	柑桔
HAZELNUT	榛果	PINEAPPLE	菠萝
PISTACCHIO	开心果	LEMON	柠檬
COFFEE	咖啡		
STRACCIATELLA	奶油巧克力		
NOUGAT	奶油杏仁糖		

- FOR OUR SORBETS WE USE 'SANTA CROCE' MINERAL WATER -

