Antipasti & Soup
开胃菜 & 汤

Selection of Fresh Atlantic Oyster (By Piece)
精选新鲜大西洋生蚝(只)

Fin de Claire No 2	58
Tia Maraa	68
Gillardeau No 2	78

Eggplant 118
Parmigiana Style, Buffalo Mozzarella, Basil And Tomato Sauce
意式干酪烤茄子配水牛鲜酪，罗勒叶及番茄酱

Fritto Misto 138
Calamari, Shrimp, Zucchini, Spicy Tomato And Tartare Sauce
香脆什锦炸海鲜：鱿鱼，虾，西葫芦，辣番茄汁及塔塔酱

Seafood Soup 148
Crustacean And Shellfish Soup On Deep Fried Semolina Bread, Tomatoes And Herbs
什锦海鲜汤配小麦面包，番茄及香料

Caprese 148
Tomato Salad, Buffalo Mozzarella And Basil
番茄沙拉，水牛鲜酪及紫苏叶

Foie Gras De Canard 168
Roasted, Piemont Hazelnut Sauce, Micro Green And Iberico Ham
香煎鸭肝配皮尔蒙特榛子酱，有机蔬菜及橡果火腿

Pan Roasted Hokkaido Scallop 208
Yellow Pepper Mayonnaise, Caramelized Carrot Purée And Endive Salad
香煎北海道扇贝配黄椒蛋黄酱，焦糖胡萝卜泥和菊苣沙拉

San Daniele Ham 208
Hand Carved I.G.P. Premium Italian Ham, Tomato And Olive Bruschetta
手工切高级圣丹尼火腿配橄榄番茄烤面包

All Prices Are In Rmb And Subjected To 10% Service Charge
账单以人民币方式结算并加以 10%服务费

Homemade Fresh Pasta & Risotto
自制新鲜面食 & 意式烩饭

Spaghetti Alla Chitarra 138
Square Hand Made Spaghetti, Veal And Pork Meatballs In Tomato Sauce
手工意式细面配小肉丸及番茄汁

Lasagna Farcita 168
Layers Of Fresh Pasta In Bolognese Sauce, Parmesan Cheese
Buffalo Mozzarella And Jamon Iberico
手工千层面配意式肉酱，帕米森奶酪，水牛鲜酪及伊比利亚橡果火腿

Green Risotto 168
Spring Vegetable And Slow Braised Beef Tongue
慢炖牛舌配时令蔬菜意大利饭

Agnolotti Del Plin 168
Roasted Veal Shank And Piedmont Cheese Fondue
意式馄饨包小牛肩肉及皮尔蒙特芝士汁

Pappardelle 168
Australian Lamb, Mushroom Ragout And Fresh Rosemary
意式宽面配炖羊肉，蘑菇，新鲜迷迭香

Homemade Tagliolini 258
Alaska King Crab, New Zealand Scampi, Mushrooms Jus And Jamon Iberico
手工意式细面配阿拉斯加帝王蟹，新西兰鳌虾，蘑菇汁及伊比利亚火腿

Lobster Tagliolini 288
Bottarga Di Muggine, Rocket And Ciliegino Cherry Tomato Sauce
意式细面配波士顿龙虾，干鱼籽，芝麻菜和樱桃番茄

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Seafood
海鲜类

Black Cod 248
Fillet, Poached In Orange Juice, Fava Bean Purée
And Crispy Cinta Senese Ham
橙汁慢煮黑鳕鱼配蚕豆泥及意大利火腿脆片

Line Caught French Seabass 368
Roasted, Fennel Broth And Wilted Spinach
香煎法国海鲈鱼配茴香汁及嫩菠菜

New Zealand Scampi 588
Roasted, Mediterranean Herbs And Citrus Dressing
烤新西兰螯虾配地中海风味香料及柑橘汁

Meats
肉类

Baby Pig 268
Confit Baby Pig, Orange Flavor, Homemade Mustard, Port Wine Sauce
And Whipped Potato
烤乳猪配橙子酱，自制芥末，波特酒汁及土豆泥

Lamb Rack 318
24 Hours Marinated In Tasmanian Honey, Artichoke Purée, Confit Tomato
And Zucchine Flower
24 小时澳洲蜂蜜浸渍烤羊排配洋蓟芯，浸番茄及节瓜花

Ossobuco 318
Braised Veal Shank With Saffron Risotto
意大利传统炖小牛腿肉配藏红花烩饭

Short Rib And Beef Tenderloin 428
Red Wine And Plum Sauce With Whipped Potato
炖牛小排及牛里脊，配时令蔬菜，红酒李子酱及土豆泥

Veal Chop (Recommended For 2 People) 458
Crispy Milanese Style, Organic Ciliegino Cherry Tomato And Oregano Salad
香酥米兰小牛排配有机番茄及牛至沙拉(2 人份)

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Grilled
烤类

300 Days Grain Fed Premium Australian Wagyu Beef From Ranger Valley Farm Grilled In Our Volcano Broiler
300 天谷饲牛肉，来自澳大利亚牧场

All The Cuts Are Served With Grilled Vegetables, Potato And Homemade Opera Mustard Sauce
澳大利亚烤牛肉配什锦蔬菜，自制烤土豆角和 opera 自制芥末酱

Tenderloin 里脊 250 Gr	458
Rib Eye 眼肉 300 Gr	458
Sirloin 西冷 300 Gr	458
Tbone Steak T 骨牛排 800 Gr	888
Bone In Rib Eye 带骨眼肉 1200 Gr	1288

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Degustation Menu
品味菜单

Lobster Salad
Fennel Jelly And Orange Flavor, Oscietra Caviar
And Fregola Salad
龙虾沙拉配茴香冻香橙酱，鱼子酱及意大利沙丁米
Mimosa

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Foie Gras De Canard
Roasted, Piemont Hazelnut Sauce, Micro Green And Iberico Ham
香煎鸭肝配皮尔蒙特榛子酱，有机蔬菜及橡果火腿
Costanza, Castello Romitorio, 2012

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Homemade Tagliolini
Alaska King Crab, New Zealand Scampi, Mushrooms Jus
And Jamon Iberico
手工意式细面配阿拉斯加帝王蟹，新西兰鳌虾，蘑菇汁及伊比利亚火腿
Whispering Angel, Cotes du Provence, 2013

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Short Rib And Beef Tenderloin
Red Wine And Plum Sauce With Whipped Potato
炖牛小排及牛里脊，配时令蔬菜，红酒李子酱及土豆泥
Nebbiolo "Perbacco", Vietti, 2011

Or
或者

Tuna
Tomato Confit And Zucchini Purée, Onion Chips, Saffron,
Capers And Olive Sauce
香煎金枪鱼配番茄节瓜酿，洋葱脆，藏红花，水瓜柳及橄榄油汁
Pinot Noir, Hawke's Bay, 2013

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Mascarpone Tube
Rasin Jam, Chocolate Cream and Caramel Pecan
马斯卡波尼冰淇淋配提子酱，巧克力奶油及焦糖山核桃
Moscato d'Asti, Bricco Quaglia, La Spinetta, 2012

Coffee Or Tea
Served With Home Made Petit Fours
咖啡或茶配自制小甜点

888 Per Person For Food Menu
Additional 400 For Wine Pairing
食品菜单人民币888元
另加人民币400元配精美葡萄酒

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