

## [BLACK TRUFFLE GOURMET]

Truffle, foie gras and caviar are known as "Europe's three culinary treasures". Which represent the most luxurious enjoyment in the world. If we did not taste the truffle, the whole year would never be fully felt.

Italian chef Marco selected fresh truffle from winter Australia and summer Yunnan to present new signature dish for your taste (for you to taste).

松露与鹅肝、鱼子酱号称“欧洲三宝”代表着美食界最奢华的享受,好像没有体验松露,这一年都过得不够完整.

意大利厨师长 Marco 精选当下最新鲜的澳洲冬季与云南夏季的黑松露烹制出至臻美味料理供您品鉴.

Doppia battuta di Crostacei con uovo fritto e tartufo nero  
Double rabbit of Crustacean with fried egg and black truffle  
双重软贝壳类海鲜配煎鸡蛋及黑松露  
368 RMB

Crema di patate con pasta di tartufo bianco, calamaretti, funghi e tartufo nero  
Potato cream with white truffle paste, baby squid, mushroom and black truffle  
土豆乳配白松露酱、小鱿鱼、蘑菇及黑松露  
398 RMB

Cappellotti ripieni, ricotta, tartufo e gamberi Sicilia con burro fuso e tartufo nero  
Cappellotti filled with Sicily shrimp, white truffle cream, ricotta cheese and black truffle  
西西里红虾、松露、乳清芝士饺子配黑松露  
458 RMB

Halibut cotto all'olio con salsa di Tartufo, verdure verdi, puree e tartufo nero  
Halibut with truffle cream, fresh vegetable, mashed potato and black truffle  
比目鱼配松露酱、蔬菜、土豆泥及黑松露  
498 RMB

Tradizionale filetto di manzo con lardo di Colonnata, porcini neri e tartufo nero  
Traditional beef fillet with black porcini and black truffle  
意式传统牛柳配牛肝菌蘑菇及黑松露  
588 RMB

## [ ANTIPASTI ]

Insalatina mista con avocado, pompelmo, funghi, asparagi, parmigiano  
Mixed salad with avocado, grapefruit, mushroom, asparagus  
parmesan and lemon dressing

田园蔬菜沙拉配牛油果、西柚、蘑菇、芦笋、帕玛森芝士及柠檬汁

78 RMB 

Trilogia di foie gras

Trilogy of foie gras

美味鹅肝三重奏

138 RMB

*Burrata su tortino di melanzane con salsa all aceto Balsamico di Modena*

Burrata on eggplant purée with aged Modena balsamic sauce

意大利布拉塔芝士配茄子酱及摩德纳陈年香醋汁

178 RMB 

*Battuta di tonno Giapponese con misto di uova di pesce*

Japanese bluefin tuna with mixed fish egg

日本蓝鳍金枪鱼配混合鱼卵

208 RMB

Zuppetta di cozze alla Napoletana

White wine stewed French mussel (450gram)

白葡萄酒烩法国海虹配樱桃番茄 (450 克)

248 RMB

Carpaccio di manzo con uovo in camicia, prosciutto Iberico e  
tartufo invernale Australiano

Australian beef carpaccio with poached egg, Ibérico ham  
and Australian winter truffle

经典鲜牛肉薄片配水波蛋、伊比利亚火腿及澳洲黑松露

298 RMB

Tavola Antipasto Misto (due persone)

Tavola antipasti platter (for two people)

意式冷菜拼盘荟萃(两人份)

298 RMB

Jamón de bellota 100 % Ibérico

Joselito, Ibérico ham gran reserva ( 50 gram)

小何赛伊比利亚橡果火腿“顶级陈年”(50 克)

456 RMB

Vegetarian  
素食



## [ ZUPPA ]

Zuppa del giorno  
Daily special soup  
TAVOLA 每日例汤  
68 RMB

Crema di funghi porcini e olio al tartufo  
Creamy porcini mushroom soup with black truffle oil  
精选牛肝菌奶油浓汤配幼滑黑松露油  
78 RMB 

Zuppa di pesce con crostone all'aglio  
Seafood soup with garlic bruschetta  
意式阿玛斐风格海鲜浓汤配蒜香面包  
108 RMB

## [ RISOTTO ]

Risotto al radicchio rosso alla Trevigiano con ricotta, burrata fresca Italiana e noci  
Trevigian risotto with radicchio, ricotta cheese, burrata cheese, sausage and walnut  
意大利特雷维索米饭配乳清芝士、新鲜布拉达芝士、意大利香肠和核桃仁  
148 RMB

Risotto ai funghi porcini e tartufo nero  
Black truffle and porcini risotto tossed  
黑松露意大利米饭配牛肝菌及陈年帕玛森芝士  
158 RMB 

Risotto ai frutti di mare con pesto alla Genovese e caviale di salmone  
Seafood risotto with Genoa pesto sauce and salmon caviar  
意大利海鲜米饭配罗勒酱和三文鱼鱼籽酱  
188 RMB

## [ PRIMI PIATTI ]

La lasagna  
Oven baked lasagna  
艾美利亚式肉酱千层面  
118 RMB

Gnocchi al pomodoro con mozzarella di bufala  
Potato gnocchi with tomato sauce and buffalo cheese  
塔沃拉手工自制土豆面团配新鲜番茄汁及水牛芝士  
118 RMB 

Spaghetti con vongole veraci, granchio e pomodorini  
Spaghetti tossed with clam, crab meat and cherry tomato  
意粉配蛤蜊、蟹肉及樱桃番茄  
138 RMB

Cavatelli alla pescatora con porcini neri ,vongole veraci ,zucchine e pomodorini  
Cavatelli with daily seafood, black mushroom, clam, zucchini and cherry tomato  
自制猫耳面配时令海鲜、蘑菇、蛤蜊、节瓜及樱桃番茄  
148 RMB

Spaghetti al nero di seppia con salsa ai crostacei, friarielli, gamberone  
e pomodorini freschi  
Squid ink spaghetti with crustacean sauce, king prawn, fresh broccoli  
and cherry tomato  
墨鱼面配海鲜汁、大虾、西式西兰花及樱桃番茄  
168 RMB

Ravioli di pasta integrale con bisque di crostacei, scampo, seppioline e caviale nero  
Ravioli stuffed with burrata cheese and tomato jelly served with scampi  
cuttlefish and black caviar  
自制番茄、鲜奶酪饺子配鳌虾、小墨鱼及黑鱼籽酱  
188 RMB

Linguine all'astice  
Linguine with 1/2 Boston lobster  
意大利扁面配半只波士顿龙虾、樱桃番茄及鲜罗勒  
228 RMB

## [ CLASSIC PIZZA ]

### Margherita

Tomato sauce, buffalo cheese and fresh basil  
番茄酱、水牛芝士及新鲜罗勒

98 RMB 

### Diavola

Tomato sauce, buffalo cheese, Napoli salami and fresh basil  
辣味萨拉米、番茄酱、水牛芝士及新鲜罗勒

108 RMB

### Capricciosa

Tomato sauce, buffalo cheese, mushroom, artichoke and ham  
番茄酱、蘑菇、洋蓟芯、火腿及水牛芝士

118 RMB

### Boscaiola

Mushroom, cooked ham, pancetta and buffalo cheese  
蘑菇、传统意式火腿、意式培根及水牛芝士

128 RMB

## [ SIGNATURE PIZZA ]

### Stella

Tomato sauce, mozzarella, black olive, arugula, cherry tomato  
and sliced Parmesan cheese

厨师自创 

118 RMB

Pizza vegetariana con salsa al basilico, verdure miste e mozzarella di bufala Campana  
Vegetarian pizza with basil sauce, mixed vegetable and buffalo mozzarella cheese

素食披萨配罗勒酱、混合蔬菜及水牛芝士 

148 RMB

### Pizza salsiccia e broccoli

Sausage, buffalo, mozzarella, broccoli and black pepper  
水牛芝士、马苏里拉、意式香肠、西兰花及黑胡椒

158 RMB

### Rustica

Buffalo cheese, porcini mushroom, black truffle, parma ham and honey  
水牛芝士、牛肝菌蘑菇、黑松露、帕尔玛火腿及蜂蜜

168 RMB

**For Our Pizza We Only Use Imported Buffalo Mozzarella Cheese From Italy**

本餐厅所有披萨均使用意大利进口水牛奶酪

## [ **SECONDI** ]

### SECONDI FROM THE SEA...

Filetto di salmone e capperi in brodetto di cozze, vongole e zafferano  
Roasted salmon fillet with caper, rosemary, clam  
vegetable and saffron sauce  
香煎三文鱼配水瓜柳、迷迭香、蛤蜊和海虹、蔬菜及藏红花汁  
218 RMB

Spiedino di pesce e verdure alla griglia  
Grilled seafood skewer with assorted seasonal vegetable  
(king prawn, salmon, snapper, sea bass)  
碳烤海鲜荟萃（大明虾、三文鱼、鲷鱼、海鲈鱼）配扒时蔬  
228 RMB

Tonno in crosta di sesamo con verdure  
Roasted tuna in sesame crust with eggplant tartare, red pepper  
vegetable and lemon sauce  
烤金枪鱼配芝麻、茄子鞑靼、甜椒、蔬菜及柠檬酱  
248 RMB

Filetto di merluzzo Australiano e gamberone gigante  
Australian cod fish and tiger prawn with cherry tomato, caper  
black olive and basil compost  
澳洲深海黑鳕鱼和老虎虾配樱桃番茄、水瓜柳、黑橄榄及罗勒  
248 RMB

Astice alla catalana con verdure fresche croccanti di stagione  
Slow-cooked Atlantic lobster in aromatic water with mixed crispy vegetable  
and lemon dressing  
慢煮大西洋龙虾配新鲜蔬菜沙拉及柠檬汁  
418 RMB

Cobinazione d' Astice, scampi e gamberoni Siciliani alla griglia  
Grilled seafood combination (1 Boston lobster, 2 New Zealand scampi  
2 Sicily red prawn) served with mixed salad (for two people)  
碳烤波士顿龙虾、新西兰鳌虾及西西里大红虾配蔬菜沙拉（两人份）  
1288 RMB

## [ **SECONDI** ]

### SECONDI FROM THE LAND...

Tagliata di manzo con rucola e parmigiano  
Grilled Australian flank steak with arugula, parmesan  
扒澳洲侧翼牛排配芝麻菜、帕玛森芝士及托斯卡纳初榨橄榄油  
208 RMB

Agnello Australiano cotto in padella, con salsa al pepe verde, verdure di stagione e involtino di carne ripieno di funghi  
Australian lamb chop, meat roll stuffed mushroom seasonal vegetable and green pepper sauce  
慢烤澳洲羊排配蘑菇肉卷、时令蔬菜及绿胡椒汁  
288 RMB

Filetto di vitello alla milanese leggermente affumicato zabaione al tartufo  
Milanese style pan-fried Australian veal fillet with smoked rosemary and truffle sauce  
米兰特色料理澳洲小牛肉配烟熏迷迭香及松露汁  
318 RMB

Filetto di wagyu, fegato d'oca, fritto d'ossobuco con salsa Rossini  
Wagyu beef fillet with pan-seared foie gras, fried ossobuco spinach and Rossini sauce  
烤牛里脊配香煎鹅肝、炸米兰式牛膝、菠菜及罗西尼汁  
408 RMB

Australian 300 days grain feed full blood Wagyu is available in Tavola.  
来自澳洲 300 天谷饲纯正血统神户牛肉可供选择

Grilled Wagyu Beef Tenderloin 烤里脊 200 gr	468 RMB
Grilled Wagyu Sirloin 烤西冷 250 gr	388 RMB
Grilled Wagyu Rib eye 烤肋眼肉 300 gr	438 RMB
Grilled T-bone steak 烤T骨牛排 700gr	988 RMB
Grilled Bone in Rib eye 烤肋骨眼肉牛排 700gr	1 188 RMB

## [ SIDE DISH ]

Patate arrosto  
Roasted baby potato  
香蒜迷迭香烤小土豆  
28 RMB

Verdure alla griglia  
Grilled Mediterranean vegetable  
扒地中海蔬菜  
28 RMB

Spinaci saltati  
Spinach beurre  
黄油菠菜  
28 RMB

Patatine fritte  
French fries  
炸薯条  
28 RMB

Misto di funghi saltati  
Sautéed mixed mushroom  
炒混合菌类  
48 RMB

Asparagi bolliti  
Boiled asparagus  
清水芦笋  
68 RMB

Vegetarian   
素食

**All Prices Are Subject To 10% Service Charge, Inclusive Of Tax**  
所有价格需另加收 10%服务费，已含税