

[PREMIUM GOURMET]

A delicious meal is nothing without incredible ingredients. We have selected the best ingredients from around the world to create a dining experience that is full of flavour and delight.

一道美味最关键的部分在于食材，我们甄选来自世界各地广受赞誉的顶级食材，最大限度地释放它们自己本身的味道。

[ANTIPASTI]

Ostriche fresche Francesi (Gillardeau)
Imported France Gillardeau oyster No.1
法国空运吉拉多 1 号生蚝

88 RMB /只

Carpaccio di ricciola, gel d' uva, salsa bernese, cipolla rossa confit e caviale
Yellow tail carpaccio with grape gel, béarnaise sauce, shallots confit
and siberian black caviar

黄狮鱼薄片佐葡萄冻, 班尼士汁, 低温嫩红洋葱和西伯利亚黑鱼子酱

248 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

[SECONDI]

Scampi della Nuova Zelanda alla griglia con insalatina mista di stagione
Grilled New Zealand scampi No.1 with mixed salad (4 pz)

烤新西兰 1 号海螯虾(4 只)配新鲜沙拉

680 RMB

Tocchetti d'astice con asparagi alla griglia, salsa di piselli e caviale nero pregiato
Chunks of lobster with grilled asparagus, peas sauce and premium black caviar

烤龙虾配芦笋、豌豆乳及黑鱼子酱

728 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 

Carpaccio di filetto di manzo

Australian beef tenderloin carpaccio with arugula and parmesan

经典生牛肉薄片配芝麻菜和帕玛森芝士

98 RMB

Trilogia di foie gras

Trilogy of foie gras

美味鹅肝三重奏

138 RMB

Scallop al grigliate con misto parmigiano e porcini

Pan-fried scallop with porcini and mixed cheese sauce

香煎扇贝配牛肝菌及混合芝士酱

158 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 caviale nero pregiato

Japanese bluefin tuna with premium black caviar

日本蓝鳍金枪鱼配鱼子酱

208 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

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 con manzo e pomdori secchi ,verdure

Risotto with beef, dry tomato and vegetable

意大利烩饭配风干番茄、牛肉及蔬菜

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 

Cavatelli di semola al ragu di pesce e pomodoro
Homemade cavatelli with daily fresh seafood
时令海鲜烩手工自制猫耳面
128 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

Tagliolini al nero di seppia con salsa ai crostacei, friarielli, gamberone
e pomodorini freschi
Home made squid ink tagliolini with crustacean sauce, king prawn
spring cabbage and cherry tomato
自制墨鱼汁细面配海鲜汁、大虾、芥兰及樱桃番茄
168 RMB

Ravioli di Gamberie e asparagi con Ricotta e salsa di panna
Ravioli stuffed with shrimps and asparagus
served with ricotta cheese and cream sauce
自制虾仁芦笋饺子配瑞高达芝士及奶油汁
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

Salsiccia e Taleggio

Italian sausage, taleggio cheese, zucchini, basil and buffalo cheese
猪肉香肠、塔利乔芝士、节瓜、罗勒、番茄酱及水牛芝士

118 RMB

[SIGNATURE PIZZA]

Stella

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

厨师自创 

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

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

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...

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、茄子鞑鞑、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

Salmone con carciofi alla romana, asparagi bianchi e salsa all' acetosella
Grilled Salmon with roman style artichoke, white asparagus and sorrel sauce

香煎三文鱼配罗马式洋蓍，白芦笋和酢浆草酱

298 RMB

Halibut all'olio, con salsa all'acqua di Friarielli

Slow cooked halibut with friarielli sauce

低温慢煮比目鱼配西兰花汁

328 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

[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

Carre' di agnello con pistacchi di bronte, crema alla vaniglia e perle di aceto balsamico
Australian lamb with pistachio, vanilla cream and balsamic pearl
烤澳洲羊排佐开心果、香草奶油和香醋珠
278 RMB

Piccione e foie gras con amarene e zucca candita
Pan-seared pigeon with foie gras, wild cherry and pumpkin
香煎乳鸽配鹅肝、野樱桃及南瓜
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

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	1188 RMB

Selezione di contorni

Selection of side dish; roasted baby potato, mashed potato, grilled mediterranean vegetables, spinach beurre and french fries 28 RMB; sauteed mixed mushroom 48 RMB; boiled asparagus 68 RMB
配菜选项; 香蒜迷迭香烤小土豆, 土豆泥, 烤地中海蔬菜, 黄油菠菜, 炸薯条各 28 RMB;
炒混合菌类 48 RMB; 清水芦笋 68 RMB

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