

## [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。

*Ostriche fresche Francesi (Gillardeau)*  
Imported France Gillardeau oyster No.1

法国空运吉拉多 1 号生蚝

88RMB /只

*Carpaccio di ricciola, gel d'uva, salsa bernese, cipolla rossa confit e cacirole*  
Yellow tail carpaccio with grape gel, béarnaise sauce, shallot confit  
and Siberian black carvier

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

*Zuppetta di cozze alla Napoletana*

White wine stewed French Le Mont St. Michel Bay blue mussel(450 gram)

白葡萄酒烩法国圣米歇尔山海湾蓝贻贝配樱桃番茄(45 克)

268 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

*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 号海鳌虾(4 只)配新鲜沙拉

688 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 australiano, rucola e grana padano*

Australian beef carpaccio with rocket and grana padano cheese

澳洲鲜牛肉薄片配芝麻菜及帕达诺芝士

118 RMB

Adding 12years aged Modena balsamic 可加 12 年陈年意大利香醋 138 RMB

*Trilogia di foie gras*

Trilogy of foie gras

美味鹅肝三重奏

158 RMB

*Capesante scottate, crema di cavolfiore e San Daniele croccante*

Pan fried scallop with cauliflower purée and crispy San Daniele ham

香煎扇贝配花椰菜乳及圣丹尼尔火腿碎

178 RMB

*Burrata con emulsione di pomodoro e insalata di datterini e mandorle*

Burrata with tomato emulsion and cherry tomato and almond salad

意大利布拉塔芝士配番茄乳和番茄杏仁沙拉

178 RMB 

*Battuto di gamberi rossi, frutto della passione e maionese alla bottarga*

Spanish red shrimp tartare with passion fruit sauce and bottarga mayonnaise

西班牙红虾鞑鞑配热情果酱及鱼籽干蛋黄酱

248 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 ]

*Brodo di gallina allo zafferano, tortellini e uova di quaglia*

Saffron hen broth, tortellini and quail egg

藏红花母鸡清汤，意式馄饨和鹌鹑蛋

78 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

88 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

128 RMB

## [ RISOTTO ]

*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

178 RMB 

*Risotto acquerello timo e limone con ricci di mare, gamberi rossi e cozze*

Acquerello risotto with sea urchin, red prawn, mussel, thyme and lemon

意式烩饭佐海胆、红虾、海虹、迷迭香及柠檬

238 RMB

## [ PRIMI PIATTI ]

*La lasagna*  
Oven baked lasagna  
艾美利亚式肉酱千层面  
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 pesto di pistacchio e tar tar di tonno rosso*  
Homemade tagliolini with pistachio pesto and bluefin tuna tartare  
自制细面配开心果紫苏酱及蓝鳍金枪鱼鞑靼  
178RMB

*Tagliolini al nero, acqua di pomodoro, granchio reale e pane alla Siciliana*  
Homemade ink tagliolini with tomato water, king crab and Sicilian bread  
自制墨鱼汁细面配番茄水、帝王蟹及西西里面包  
198 RMB

*Ravioli di ossobuco, fave e salsa allo zafferano*  
Beef ossobuco ravioli with fava bean and saffron sauce  
意式饺子酿慢炖牛膝肉配蚕豆及藏红花汁  
218 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  
288 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

188 RMB

Vegetarian 素食 

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  
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  
288 RMB

*Salmone confit, finocchio al sambuco e profumo di arancia*

Salmon confit, fennel with elderflower and orange fragrance

低温慢煮三文鱼，茴香佐接骨木花和香橙  
298 RMB

*Tonno rosso scottato, purea di fave, rape arrosto e maionese al sedano*

Pan-seared bluefin tuna with fava bean purée, roasted beetroot and celery mayonnaise  
香煎蓝鳍金枪鱼配蚕豆泥，烤甜菜头及西芹蛋黄酱

338 RMB

*Bernice rossa, salsa ai ricci di mare e verdure all orientale*

Pan-seared Japanese alfonso with sea urchin sauce and oriental vegetable

香煎日本深海金目鲷配海胆汁及蔬菜  
448 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  
528 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  
238 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

*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  
298 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	488 RMB
Grilled Wagyu Sirloin 烤西冷 250 gr	448 RMB
Grilled Wagyu Rib eye 烤肋眼肉 300 gr	688 RMB
Grilled Bone in Rib eye 烤肋骨眼肉牛排 700 gr	1288 RMB
Grilled T-bone steak 烤 T 骨牛排 700 gr	1688 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

## [ 5 Courses Degustation Menu ]

*Carpaccio di filetto di manzo australiano, rucola e grana padano*  
Australian beef carpaccio with rocket and grana padano cheese  
澳洲鲜牛肉薄片配芝麻菜及帕达诺芝士

*Brodo di gallina allo zafferano, tortellini e uova di quaglia*  
Saffron hen broth, tortellini and quail egg  
藏红花母鸡清汤, 意式馄饨和鹌鹑蛋

*Agnolotti al brasato e funghi selvatici*  
Agnolotti stuffed with braised beef and wild mushroom  
意式牛肉饺子配野生蘑菇

*Bernice rossa, salsa ai ricci di mare e verdure all orientale*  
Pan-seared Japanese alfonso with sea urchin sauce and oriental vegetable  
香煎日本深海金目鲷配海胆汁及蔬菜

or 或

*Tagliata di manzo, pure al tartufo e salsa al pepe*  
Grilled Wagyu sirloin steak with truffle mashed potato and black pepper sauce  
烤澳洲神户西冷牛排配黑松露土豆泥及黑胡椒汁

*Millefoglie con crema chantilly alla vaniglia e gelato*  
Napoleon with vanilla chantilly cream and vanilla ice cream  
拿破仑蛋糕配香草奶油及香草冰淇淋

5 courses price is 688 RMB 5 道菜价格是 688 元  
with 3 wine pairing is 208 RMB, with 5 wine pairing is 338 RMB  
3 款酒配餐加 208, 5 款酒配餐加 338

**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