

[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

88 RMB /只

Piccione e foie gras con langoustine, lampone e balsamico
Pan-seared foie gras with scampi, raspberry and aged balsamic

香煎鹅肝配海螯虾、树莓、陈年香醋

198 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(450 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

Battuto di manzo a modo mio

The classico way to serve beef tartare with seasoning options(for two people)

经典生食神户牛肉鞑靼佐自选佐料(两人份)

548 RMB

Scampi della Nuova Zelanda alla griglia con insalatina mista di stagione

Grilled New Zealand scampi No.1 (4 pz)

烤新西兰 1 号海螯虾(4 只)

688 RMB

Combinazione di caviar

Caviar combination

3 kinds of kaluga queen black caviar served with seasoning (30g)

7 年西伯利亚 10g, 8 年施氏鲟 10g, 9 年海博瑞鲟 10g

三种顶级卡露伽黑鱼子酱组合配佐料

988 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

158 RMB

pan capesante fritte con purea di piselli verde, polvere di prosciutto e carote chip

Pan fried scallop with green pea purée, ham powder and carrot chips

香煎扇贝配青豆泥、火腿粉及胡萝卜片

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 

Carpaccio di scad con gelatina di wasabi al cetriolo, cipolle marinato e

vinaigrette di bianco balsamico

Scad carpaccio with cucumber wasabi jelly, pickled onion, caviar and white vinaigrette

鲭鱼薄片配黄瓜青芥末啫喱、腌红洋葱和黑鱼子酱及白香醋汁

238RMB

Tonno tataki, salsa pizzaiola, stracciatella, capper, oliva

Lightly seared bluefin tuna, pizzaiola sauce, stracciatella cheese capper and olive

嫩煎蓝鳍金枪鱼、番茄乳、布拉塔鲜酪精华、水瓜柳及橄榄

288 RMB

Tavola Antipasto Misto (per due persone)

Tavola antipasti platter (for two people)

意式冷菜拼盘荟萃(两人份)

298 RMB

[ZUPPA]

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 

Brodo di gallina con raviolini di funghi e tartufo e morel
Mushroom truffle raviolini, double clean chicken consommé, morel
松露蘑菇意饺, 双倍澄清鸡汤, 羊肚菌
108RMB

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 

Nero di seppia risotto con frutti di mare, gremolata e bottarga
Ink risotto with seafood, gremolata and bottarga
墨鱼汁烩饭配海鲜、柠檬香草及鱼籽干
238 RMB

[PRIMI PIATTI]

lasagna alla bolognese

Oven baked lasagna

艾美利亚式肉酱千层面

118 RMB

Fagottelli alla spinaci ricotta con salsa pomodoro e porcini, piseli

Spinach ricotta filling fagottelli with green pea and porcini tomato sauce

意式饺子酿菠菜、瑞高达芝士配青豆及牛肝菌番茄汁

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

Spaghetti al nero di seppia con salsa ai crostacei, friarielli, gamberone e pomodorini freschi

Homemade squid ink spaghetti with crustacean sauce, king prawn kale and cherry tomato

自制墨鱼汁意粉配海鲜汁、大虾、羽衣甘蓝及樱桃番茄

188 RMB

Gnocchi con granchio reale, gamberetti, vongole, pomodoro secco e scorza d'arancia

Homemade gnocchi with king crab, shrimp, clams, dried tomatoes and orange zest

自制土豆面团配帝王蟹、虾、蛤蜊、风干番茄及橙皮碎

218 RMB

Tagliolini, scallop, lemon zest, green asparagus & caviar

Homemade Tagliolini, scallop, lemon zest, green asparagus and black caviar

自制意式细面、扇贝、柠檬皮、青芦笋及黑鱼子酱

288 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

298 RMB

Linguine CAV. Giuseppe Cocco... Allo Scoglio... In crosta di pane

Wood fire baked Linguine with lobster, scallop, red prawn, mussel and scampi in bread by classico style

果木明火面包焗意大利扁面配波士顿龙虾、海虹、扇贝、红虾及海螯虾

728 RMB (两人份)

Vegetarian 素食 

[CLASSIC PIZZA]

Margherita

Tomato sauce, mozzarella cheese and fresh basil

番茄酱、马苏里拉芝士及鲜罗勒

98 RMB 

Diavola

Tomato sauce, mozzarella cheese, Napoli salami and fresh basil

辣味萨拉米、番茄酱、马苏里拉芝士及鲜罗勒

108 RMB

Capricciosa

Tomato sauce, mozzarella cheese, mushroom, artichoke, ham and black olive

番茄酱、马苏里拉芝士、蘑菇、洋蓟芯、火腿及黑橄榄

118 RMB

Boscaiola

Mushroom, cooked ham, pancetta and mozzarella cheese

蘑菇、传统意式火腿、意式培根及马苏里拉芝士

128 RMB

[SIGNATURE PIZZA]

Calzone

Tomato sauce, cooked ham, mushroom, mozzarella cheese, buffalo cheese and fresh basil

番茄酱、传统意式火腿、蘑菇、马苏里拉芝士、水牛芝士和鲜罗勒叶

158RMB

Milanese

Basil sauce, artichok, mozzarella cheese and chopped Ibérico ham

罗勒酱、洋蓟心、马苏里拉芝士及伊比利亚火腿碎

158RMB

Rustica

Buffalo cheese, mushroom, black truffle, parma ham and honey

水牛芝士、蘑菇、黑松露、帕尔玛火腿及蜂蜜

188 RMB

Tavola

Mozzarella cheese, buffalo cheese, artichoke, Ibérico ham

马苏里拉芝士、水牛芝士、洋蓟芯及伊比利亚火腿

208 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...

Rombo fritto con zucchine, pomodori secchi, salsa all'arancia allo zafferano

Pan-fried turbot with zucchini, dried tomatoes, saffron orange sauce

香煎多宝鱼配节瓜、风干番茄、藏红花橙汁

188 RMB

Cernia fritto con zafferano, bouillabaisse e verdara di stagione

Pan-fried grouper with saffron, bouillabaisse and seasonal vegetable

香煎石斑鱼配藏红花、马赛鱼汤及时令蔬菜

208 RMB

Tonno rosso scottato, crema di melanzane, coulis di pomodoro e polvere di olive nere

Pan-seared bluefin tuna with eggplant purée, tomato coulis and black olive powder

香煎蓝鳍金枪鱼配茄子泥、番茄浓汁和黑橄榄碎

338 RMB

Francese dentale, crepinette, guanciale, cavolo seafood bottaggio

pan-seared French tooth fish, crepinette, guanciale and baby cabbage bottaggio

香煎法国空运野生银鳕鱼裹猪油脂、猪颊肉、娃娃菜烩海鲜

428 RMB

Selezione di frutti di mare alla griglia (astice di Boston, gamberi rossi argentini, gamba di granchio reale, capesante, calamari)

Selection of grilled seafood (Boston lobster, Argentinian red shrimp, king crab leg, scallops, squid, for two people)

碳烤海鲜(波士顿龙虾、阿根廷红虾、帝王蟹腿、扇贝、鱿鱼、双人份)

1188 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

Duo di piccione con spirococco, verdura di stagione, sago croccante, emulsione di kiwi e riduzione di mirtilli rossi
Double of pigeon with Sparassis crispa, seasonal vegetable, crunchy sago, kiwi emulsion and cranberry reduction
乳鸽双重奏配绣球菌、时令蔬菜、酥脆西米、猕猴桃乳及蔓越莓酱
318 RMB

Carre' di agnello con purè di cipolla, cavolo saltato e carbone di cipolla
Grilled new zealand lamb chop with onion purée, sautéed kale and onion charcoal
烤新西兰羊排配洋葱泥、炒甘蓝和洋葱炭
328 RMB

Spalla di maiale Iberico con ciliegia, pure di aglio nero fermentato, polvere di cinque spezie e salsa di senape
Iberico pork shoulder with cherry, fermented black garlic purée, mustard sauce
伊比利亚黑猪肩颈肉配车厘子、发酵黑蒜泥、芥末酱汁
338 RMB

Filetto di carne di verdure fritto in padella in stile milanese al latte d'Olanda con rosmarino affumicato e salsa al tartufo
Milanese style pan-fried Holland milk fed veal fillet with smoked rosemary and truffle sauce
米兰特色料理荷兰奶饲小牛肉配烟熏迷迭香及松露汁
368 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; sautéed 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

[SUMMER GOURMET]

Olive brioche, sun-dried tomato sour butter, olive oil powder
橄榄黄油面包、风干番茄酸味黄油、橄榄油粉
Bisol Desiderio 'Jeio' Brut Valdobbiadene Prosecco Superiore DOCG

Prawn, cocktail sauce, romaine salad
大虾、鸡尾酒汁、罗马沙拉
Cavit Bottega Vinai Pinot Grigio Trentino DOC 2020

Cauliflower cream, cuttlefish, sea urchin, caviar
墨鱼、花椰菜乳、海胆、鱼子酱
Monte del Fra Bardolino Chiarello Rosé 2019

Smoked ox-tongue with watercress purée, caramelized orange sauce, leek
牛舌、西洋菜乳、焦糖橙味酱、木炭洋葱
Torre Rosazza Friulano Colli Orientali del Friuli DOC 2019

Plin Ravioli mortadella and ricotta, clam and zucchini sauce
意式饺子、意式熏肉肠和乳清鲜酪、蛤蜊、节瓜
Monte del Fra Corvina Veronese 2019

Slow cooked milk fed veal fillet with chocolate mushroom purée, shallot
低温慢煮奶饲小牛里脊、巧克力蘑菇乳及腌渍嫩洋葱
Domaine Tortochot Bourgogne Pinot Noir 2019

Italian black truffle mousse with fragrant apricots, peach blossom, thyme
意大利黑松露慕斯配香杏、桃花百里香及巧克力
Patricius Tokaji Szamorodni 2014

Caramel-brandy chocolate, White sake - yuzu ganache, Namelake 80% puff
Baci di dama, chocolate truffle, Fruit Mini-tart
焦糖、白兰地、清酒柚子巧克力、泡芙、淑女之吻、松露巧克力、水果塔
W & J Graham's 10 Year Old Tawny Port

Gourmet set menu price is 1388RMB per, subject to 10% service charge, Inclusive of tax
夏季品鉴套餐 1388 元每位另加收 10% 服务费, 已含税

4 wine pairing 588 RMB, 8 wine pairing 788 RMB
4 款葡萄酒配餐 588 元 8 款葡萄酒配餐 788 元