

[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

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

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

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

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

168 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 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
188 RMB

Tagliolini, king krab, bottarga e pane croccante
Homemade tagliolini with king crab, bottarga and crispy bread
自制细面配帝王蟹肉、鱼籽干及脆面包
198RMB

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
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

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

288 RMB

Salmon 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

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

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

[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

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