

连通古罗马的艾米利亚·罗马涅

The Path to Rome Runs Through Emilia-Romagna



Famous for everything from feats of engineering to feats of gluttony, Emilia-Romagna comes naturally as our next stop of our gastronomic journey, a region renowned for its fertile river valleys, ancient roads and vast culinary repertoire.

艾米利亚大道——由古罗马人修建的一条从罗马通往意大利北部的古道，将整个区域辐射为意大利土地最肥沃、最富有生产力的大区。毋庸置疑，在山地与海洋的迷人魔法下，这里拥有着美得令人窒息的景致，以及浸润在音乐、电影及艺术中浓郁美食。

### **ANTIPASTO**

Salumi e torta frita

Selection of ham served with fried Pasta bread

精选艾米利亚-罗马涅火腿佐传统面包

Bisol Desiderio Jeio Prosecco Brut DOCG



The meal starts with a selection of the region's finest salami and the first hint of spring. This array of cured meats is accompanied by organic greens and crisp textures of the region's traditional fried bread.

你已经能从这道缤纷的前菜中遥遥闻到春天的气息。翠绿有机蔬菜搭配艾米利亚-罗马涅嫩红紧实、油脂分布完美的火腿，扑面而来一股生机。更有造型可爱的传统面包，外酥里韧，尖尖的棱角颇有萌趣。

### PRIMO

Gnocchi di zucca su fonduta di parmigiano  
Pumpkin Gnocchi with parmesan cream

南瓜面团佐芝士奶油

Joseph Drouhin Bourgogne Laforet Chardonnay AOC



These angel-soft gnocchi are made with organic pumpkin coming straight from the region. Nutty and sweet, they require only the simplest of sauces. With Emilia-Romagna home to the province of Parma—yes, that Parma— you will with no doubt be dipping every last corner of torta frita into the Parmesan cream sauce.

选自艾米利亚-罗马涅的有机南瓜，是当地不可多得的特产。南瓜清爽绵密的口感，无疑是冬季滋补轻盈的上好食材。优质淀粉在给予饱腹感的同时又不会给身体形成负担，淡淡蔬果香气混合芝士奶油，交织出别样的化学反应。

## **SECONDO**

Frittelle di baccala, crema di piselli e verdure  
Fried cod fish ball, green peas cream and vegetables

炸盐鳕鱼配青豆蓉和蔬菜

Château d'Esclans Whispering Angel Rosé AOC



Emilia-Romagna's long Adriatic coastline makes seafood prominent in the region's traditional foods. Often served around the period of holidays, the fish is fried on low heat for optimum texture and accompanied by verdant peas and fresh vegetables.

毗邻海洋的得天独厚，让艾米利亚-罗马涅拥有最上乘的鳕鱼。肉质紧实、汁水丰富，用最传统慢火油炸的烹饪形式，将鱼肉的香甜紧紧锁在香脆的面粉之下，呈现粉嫩的水红。搭配上青豆蓉和蔬菜的绿纹，美感油然而生。

## **DOLCE**

Traditional Panpepato  
Traditional Italian dessert

传统果料甜点

Royal Tokaji Áts Cuvée Late Harvest



A specialty of the province of Ferrara, Panpepato ("peppered bread") is frequently prepared for Christmas time. Made of fruits, nuts and spices, it is baked then topped with chocolate. To cap off this culinary journey, Tavola's Panpepato is served with a dollop of ice cream using the same nuts found in the confection.

百搭的巧克力布朗尼为底，铺上琳琅满目的水果与花卉碎，造型让人望而生喜，尤为奔放。佐坚果冰淇淋球，淡淡的凉意让舌头也熨帖起来。

Set menu price is RMB **398** per person  
Additional RMB **108** per person for 2 wines pairings  
Additional RMB **198** per person for 4 wines pairings

**套餐价格为 398 元每位**

**2 款配酒另加 108 元每位**

**4 款配酒另加 198 元每位**

All prices are subject to a 10% service charge



所有价格均再加 10%的服务费



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