

北京塔沃拉意大利美食之旅第七站-坎帕尼亚Tavola's Italian Gourmet Tour:La Campania



我们在夏季最旺盛时节，跟随TAVOLA来到意大利美食之旅第七站坎帕尼亚，既是缘分也是必然。这是一片蔬果繁茂的土壤，樱桃、番茄、柿椒、草莓在这里恣意舒展颜色，葡萄酒与鲜花也相映成趣。

We meet Campania in this late summer, it's more like a fortune. It seems like Campania gathers the most colorful things in his land, cheery/tomato/strawberry, and here also famous for wine, Campania's wine brewing technic can be traced back to 3000 years ago.



坎帕尼亚以最古老的烹饪传统引以为豪，在全世界烹饪学的范围里，坎帕尼亚美食的丰富性得天独厚。半岛闻名遐迩的土壤条件，特殊的气候，千年来火山孕育的肥料，以及独一无二的风土人情，造就了此地鲜活的农业产品形态。

The Campania can boast one of the oldest culinary traditions, as well as the richest, the entire global gastronomic scene. Land renowned since ancient times for its peculiar climatic characteristics to which is added over the millennia the work of fertilizer numerous volcanoes in the area have made this part of the peninsula, a territory in many ways unique from the agri-food perspective.

TAVOLA同步推出的坎帕尼亚新菜单又怎么会错过这许多多姿多彩的食材?
We won't miss all this precious ingredients in our new menu for sure.

Antipasto

Panzerotto fritto di mozzarella di bufala e prosciutto cotto su tartare di pomodoro

Fried stuffed panzerotto with buffalo cheese, ham and tomato tartar
炸芝士火腿披萨佐以西红柿鞑鞑



将炸芝士火腿披萨铺陈在多鲜艳的碎番茄鞑鞑上，多汁的西红柿润化披萨干燥的口感，清爽且层次丰富。

Laying on the top of tomato tartar, letting tomato juice moist fried stuffed panzer otto, funny and cheerful.

Primo

Cannelloni farciti con ricotta e scamorza al ragù Sorrentino
Stuffed cannelloni with ricotta cheese, scamorza cheese and meat ragout

Sorrentino style
自制意面佐以芝士和肉酱



这道传统的意大利面菜品，看似常见，却最考验chef 的功力及食材的新鲜。手工自制意面的特殊口感在这里一尝无疑。极有咀嚼感的面团裹满酸甜配比微妙的香浓肉酱，超越你的想象。

This plat is traditional but not simple. A good chef knows how to let common dish turn extraordinary, home-made cannelloni wrapped by cheeses and meat ragout, definitely a new experience.

Secondo

Filetto di merluzzo cotto "All"acqua pazza" con patate, fagiolini e pomodorini

Boiled Cod fish with white wine, potatoes, French beans and cherry tomatoes

慢煮鳕鱼佐以白葡萄酒、土豆、刀豆及樱桃番茄



满满都是坎帕尼特色的烹调。地域特色浓郁的葡萄酒缓缓融入肉质鲜嫩的鳕鱼，逐渐将土豆、刀豆、樱桃及番茄烩化，蔬菜的风味融合在汤汁中，极其诱人。White wine, cheery, tomato, each of them is Campania's local special. All the vegetable absorbed by white wine, you can image how rich flavor the cod has.

Dolce

"Sfolgliatine'aragosta" con fragole e salsa vaniglia
Puff pastry "Sfolgliatine" with strawberries and vanilla sauce
意式甜品配草莓及香草酱



蔬果如此多样的甜品还有什么需要赘述的呢？光是色泽浓郁到渗出来的蓝莓、草莓就够能慰藉夏天的了。

It gives you a juicy, cooler summer.

This menu includes one glass of white wine "Villa Matilde Falanghina 2013", at the price of 398Rmb.

套餐中包含一杯Villa Matilde Falanghina 2013白葡萄酒，套餐净价398元。

78Rmb for each glass of "Villa Matilde Falanghina 2013" additional, and 388Rmb for a whole bottle.

每增加一杯Villa Matilde Falanghina 2013白葡萄酒加收78元，整瓶优惠售价388元。



北京塔沃拉意大利餐厅

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