## 北京塔沃拉意大利美食之旅第六站-利古里亚大区TAVOLA's Italian Gourmet Tour: LA LIGURIA



利古里亚地区的烹饪技艺深深蛊惑于地中海的饮食:海洋的丰盛赠与和所处土地的慷慨出产造就了跨界混搭的烹饪艺术。尤其是在这广袤土地上生长的迷迭香和百里香等香料更是突出了这一地区的菜式特色。本地区的重要出产-橄榄油,无疑是利古里亚料理中的精华所在。

The Ligurian cuisine is inspired for most of her recipes from the Mediterranean diet, culinary mix of sea food with products of the earth, yet seemingly simple dishes are enhanced in their flavors from the use of many herbs such as rosemary, thyme, which grow wild throughout the territory, typical of the Mediterranean. Among the local products of great value is definitely the olive oil, base and seasoning of the main dishes of the Ligurian cuisine.



夏季如期而至,主厨Mouro先生精心选取了一个满满小清新的地区——利古里亚大区,清新可口的节瓜花、欧芹百里香酱,让你在这个初夏时节胃口大开。

Chef Mauro selected LA LIGURIA, the special fresh place in Italy, as the sixth station of Italian Gourmet Tour. Coming to TAVOLA and enjoy the fresh zucchini flower, thyme parsle sauce atop and much summer's cuisines.

ANTIPASTO
WHITEBAIT EGGS CAKESTUFFED WITH ZUCCHINI FLOWER
ANDAROMIC POTATOES
银鱼鸡蛋饼佐以节瓜花酿土豆泥



PRIMO
COLOURED GENOVA'S CORZETTI HOME MADE PASTA
WITHWALNUTS PESTO CREAM
热那亚彩色宽面佐以核桃酱



## SECONDO STUFFED VEAL BRISKETWITH GREEN PEAS AND THYME PARSLEY SAUCE ATOP

青豆酿仔牛胸佐以欧芹百里香酱



DOLCE
APRICOT ANDCHOCOLATE CAKEWITH
"MONTEROSSINA",MANDEL CREAM
杏子巧克力蛋糕



This menu includs one glass of white wine "Argiolas Costamolino Vermentino DOC", at the price of 398Rmb.

套餐中包含一杯本产区的Argiolas Costamolino Vermentino DOC白葡萄酒,套餐净价398元。

78Rmbfor eachglass of "Argiolas CostamolinoVermentino DOC" additional, and 388Rmb for a whole bottle.

每增加一杯Argiolas Costamolino Vermentino DOC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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官方微信: TAVOLA

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