

意大利美食之旅开启冬日暖心征程第九站——皮埃蒙特 Italy gourmet tour with

TAVOLA——Piemont

不要怀疑皮埃蒙特藏匿在山涧古堡中优质的葡萄酒与食物碰撞的火花。

The Alps meets with Apennine bringing a breathtaking scenery to this magical province.



在皮埃蒙特这个难得的山与水圆融相宜的城市，食物也仿佛沾染上山脉的挺拔气势与水的柔和清冽。一刚一柔间，让饕客体会到美食世界的层次，甚至于人生，也不过是在起落往复中看遍风景世情。

The mountains and rivers create this landscape. This magnificent combination gives local food both a wild and familiar taste. The feeling goes beyond the ingredients themselves, but the life —— a mixture of emotions.



皮埃蒙特的葡萄果园
Grape Orchard in Piemonte



皮埃蒙特盛产巧克力
Chocolates from Piemonte

这里有意大利最好的老牌葡萄酒与种类多样的菌类 ,还容纳了意大利三分之一的巧克力工厂 ,被称为 “意大利最甜的城市” 。如此多地精妙食材被带到北京 TAVOLA ,由主厨的巧思还原山水从容的味道。Piemonte has the largest wine label, so TAVOLA definitely designs fine dishes to present the perfect food pairing. Currently, Piemonte has the loving nickname of ‘the sweetest city in Italy’ because of its numerous chocolate factories.



享誉全球的费列罗集团也来自皮埃蒙特
The story of Ferrero Group also started in Piemonte

ANTIPASTO

Involtini di peperone al tonno e acciughe, tartufo nero e salsa di acciughe

Red pepper wrapped with tuna, black truffle and anchovy sauce

红椒卷金枪鱼佐黑松露和银鱼柳汁

Domaine Saint Aix Coteaux d' Aix-en-Provence AOC 2015 100 ml



大片艳丽的红椒将金枪鱼肉包裹其中，含而不露似冬日暖阳，和煦低调。黑松露浸泡再银鱼柳汁中质地轻盈，口感别致令人食指大开。

Tuna with red pepper, a little mysterious and warm. Black truffle served over anchovy sauce, its enchanting fragrance which comes from the earth and has the ocean's flavor.

SECONDO

Tagliatelle al vino rosso e scorfano

Red wine tagliatelle with red snapper and fish stock

手工自制红酒宽面佐红海鲷鱼

Louis Jadot Bourgogne Pinot Noir AOC 2013 100 ml



葡萄酒与意面、海鲜的完美之作。选取皮埃蒙产出的口感醇厚、质地轻盈的红酒，与优质小麦粉手工制成红酒宽面，在浓郁麦香气之外更有别样韵味，酒红纯粹的色泽，给你一种全然不同的意面体验，值得细细品尝。

A perfect marriage of wine and tagliatelle, the wine giving the tagliatelle its dark red color, lovely and to be tasted.

DOLCE

Vitello tonnato, con verdure miste al burro

Slow cooked Australian veal sirloin with tuna sauce and vegetables

慢煮澳洲小牛西冷配金枪鱼酱和蔬菜

Casa Vinicola Firriato Etna Rosso DOC 2012 100 ml



冬季渐凉，一块精心烹制的牛肉会让你找到回血的快感。澳洲小牛西冷鲜嫩异常，比例恰好
的油脂既能宠爱舌尖，也不会让身体有过分的负担，相当贴心。

This piece of delicate veal will bring you warmth in this cold winter. Australian veal
sirloin has the perfect proportion of fat, which can satisfy your tongue but does not
feel heavy.

PRIMO

Sufflé al cioccolato fondente con sorbetto alle fragole

Chocolate soufflé served with vanilla ice cream

巧克力舒芙蕾配香草冰淇淋

Graham's Fine Ruby Port 50 ml



怎可错过皮埃蒙特的巧克力？松软绵密的温暖舒芙蕾搭配沁凉的香草冰激凌，正是完美的皮埃蒙特之旅收官。

Hey, Piemonte is the sweetest city of Italy, so how can we miss this wonderful chocolate soufflé?

Set menu price is RMB**398** per person;

Additional RMB**108** per person for 2 wine pairings;

Additional RMB**198** for 4 wine pairings;

套餐价格为 **398** 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



北京塔沃拉意大利餐厅

北京市朝阳区东方东路 19 号亮马桥外交公寓会所二层

预订电话 : 010 8532 5068

Beijing Tavola Italian Dining

2nd Floor, The Grand Summit, Section B, Liangmaqiao Diplomatic Mansion

No. 19, Dongfang East Road, Chaoyang District, Beijing

Reservation: 010 8532 5068



敬请关注塔沃拉

官方网站 : <http://tavola.cn/>

官方微信 : TAVOLA

官方微博 : 塔沃拉意大利餐厅 (新浪微博)

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更好的生活，更好的塔沃拉！