

MENU LA SARDEGNA - 398RMB

This menu including one glass of red wine Santa Maria le Bombarde Cannonau at the price of 398Rmb. For extra glass of red wine Santa Maria le Bombarde Cannonau we charge on 78Rmb

美食之旅撒丁岛站菜单价格为398元，包含一杯撒丁岛产区的卡诺那乌红葡萄酒。每增加一杯红酒将加收78元。



Sardinia , an island where the ancient and rugged hinterland is rich in flavors and scents of the Mediterranean and a deli with a strong pastoral physiognomy and the greatest resource of Mediterranean fish .

High production of white and red wines that starts from Vermentino (white wine with rich bouquet of scents coming from the crops of the coast) cannonau (red wine of strong personality and structure) cultivated inland of the island .

Inspired by scene of the Mediterranean, especially the lifestyle Italian, Chef Mauro bring the sunshine of Sadegn by food and love. All of new dishes of this month are Sadegn's specialty food, welcome to Tavola Beijing to taste like an Italian.

撒丁岛——亚平宁半岛以西，地中海北部的一座海岛，偏安一隅，宁静而迷人。古老而巍峨的腹地，田园牧歌式的场景随处可见，而这一切，都要归功于

于地中海的风土条件。尤其是种类丰富的海产，深深影响了岛上料理的风味。岛上的另一特色是高产而种类丰富的葡萄酒：表现最佳的是卡诺那乌葡萄酒——该红酒个性强劲，质地非凡；紧随其后的是威乐曼提诺白葡萄酒——该酒的酒香中浓缩了沿着地中海海岸线种植的农作物的天然香醴。同样的，是那麽得让人流连且难以释怀。

本月，Chef Mauro采撷来自于撒丁岛清新恣意的农牧生活灵感，将亚平宁半岛永恒的阳光灿烂带到北京Tavola，通过极具印象派画师绚烂气质的摆盘，使北地的秋冬不再萧瑟，拥抱来自山川与湖海的爱与美食。

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STARTER

BREAD CARASAU ROSEMARY SERVED WITH SELECTIONS OF HAMS
PECORINO CHEESE AND FRESH FIGS

意式香草薄饼配以什锦冷切火腿佩科瑞诺芝士及鲜无花果



Both colorful and delicious, figs are juicy and fresh which quiet suitable for hams.

爽口美型的一款餐前冷盘，恰到好处的激发味蕾对食物的渴望，鲜无花果的清爽口感包裹上火腿的鲜咸，口感饱满，层次丰富。

ANTIPASTO

FREGULA WITH PORCINI MUSHROOMS AND OCTOPUS

意大利圆柱面佐以深海八爪鱼及牛肝菌



Tavola Beijing homemade fregula, fresh, al dent and unique. Porcini and octopus both has rich aroma, this dish taste like a combination of continent and ocean.

传统地道的Tavola自制意大利圆柱面，软硬适中，有弹牙的完美口感。深海八爪鱼与牛肝菌均有专属的浓郁香气，海陆交织在一起形成特殊的味觉体验。

MAIN COURSE

ROASTED RED SNAPPER FILET WITH VEGETABLES SAFFRON SOUP

烤红鲷鱼柳佐以藏红花蔬菜汤



High quality saffron gives the soup a perfect color, warm and delicious soup is without doubt the best choice of winter.

十分喜庆的一道暖心菜品，是秋冬季节的不二之选。藏红花蔬菜汤色泽艳丽，香气弥漫，烤红鲷鱼肉紧而汁水饱满，相当新奇。

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DESSERT

SARDINIAN FRIED SWEET PASTA STUFFED WITH RICOTTA CHEESE
AND ORANGE, SERVED WITH CACHI MOUSSE

撒丁岛乳清芝士馅饺子佐以磐柿慕斯



This dessert is a perfect closure.

尤其绵密的甜品，造型颇为可爱，完美的结束。

WINE

This menu including one glass of red wine Santa Maria le Bombarde Cannonau

包含一杯撒丁岛产区的卡诺那乌红葡萄酒



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

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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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