

西西里的传说，不止有美人

——北京塔沃拉意大利美食之旅第八站：西西里岛

西西里的迷人在于《教父》潇洒深沉，在于《天堂电影院》的脉脉温情，在于《碧海蓝天》中的灿烂包容，在于《西西里的美丽传说》的香艳诱惑，也同样在于来自群山与大海的丰富食材，以及扎根于家庭传统的烹饪风味。

Sicilia is full of wonders and mysteries. From *The Godfather's* profoundness to *Nuovo Cinema Paradiso's* tender love, there are a thousand Sicilia in a thousand people's eyes. Above all, Sicilia is known for its exquisite cuisine based on traditional home cooking, combining ingredients from the sea and the mountains.

西西里是金色的。盛大的鲜橙林与柠檬园盘踞在海岸边，与阳光交错成金色的海洋，点缀着大片大片绿油油的橄榄树林，如大自然最具艺术感的摆盘，美丽富饶。同样，西西里佳肴也如景致斑斓，就地取材的新鲜事对舌尖最高的致敬。

Sicilia is golden. An ocean of orange and lemon trees, enlightened by a bright and dazzling sun, in the midst of a dense forest of olive trees. You'll find the freshness and the delicacy of this beautiful scenery in the all the Sicilian specialties.

[ANTIPASTO]

Carpaccio di orata con arancef, inocchi e capperi

Seabream Carpaccio with fresh orange, fennel and capers

鲜海鲷鱼片配鲜橙，茴香和水瓜柳，橙汁及橄榄油

Roscato Prosecco, Cavit DOC 100 ml

北京的秋天亦是金色的，恰如西西里。鲜橙、橙汁、橄榄油及水瓜柳，将鲜海鲷鱼衬托得愈发清爽鲜嫩，似乎把西西里整盘端到眼前，十分开胃。

Beijing's Autumn also shines a golden light. This Seabream Carpaccio is heaven on plate, all about freshness and juiciness.



[PRIMO]

Risotto al nero di seppia limone e miele

Squid Ink Risotto with honey and fresh lemon zest

意式墨鱼汁烩饭配蜂蜜及鲜柠檬皮

Cantine Argiolas Costamolino Vermentino di Sardegna DOC 100ml

经典的意式墨鱼汁烩饭，代表着意大利菜系的骄傲。搭配金灿灿甜滋滋的蜂蜜及鲜柠檬皮，鲜香中带上一丝别样的俏皮，像会发光的跳跳糖，给舌尖以惊喜。

The Squid Ink Risotto represents the best expression of Italian cuisine's supreme flavor. This classic dish, topped with honey and lemon zest will have you swooning.



[SECONDO]

Filetto di pescespada grigliato con salmoriglio e caponata

Grilled Swordfish fillet with Caponata and Salmoriglio

香扒剑鱼配西西里风味炒茄子和传统酱汁

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

秋季的身体不自觉向往厚重的风味与优质脂肪，这道菜可以一次性满足。香扒剑鱼表皮焦香、肉质紧实多汁，搭配炒茄子丰厚的口感与香甜，一口下去满满都是幸福感。

Looking for healthy fats? This Grilled Swordfish fillet will satisfy both your body need and your inner foodie.



[DOLCE]

Cassata Siciliana Alla Ricotta
Sicilian style Ricotta Cassata
传统西西里卡萨达乳清芝士蛋糕

Royal Tokaji Áts Cuvée Late Harvest 50 ml

绵密的气孔与浓厚的芝士香气，以传统西西里卡萨达乳清芝士蛋糕结束的用餐无限美好。

Well, who would say no to cheesecake?



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；所有价格均再加 10% 的服务费

**Set menu price is RMB 398 per person;
additional RMB 108 per person for 2 wines pairing;
additional RMB 198 per person for 4 wines pairing.
All price are subject to 10% service charge.**



北京塔沃拉意大利餐厅

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