

# Menu Trentino and Alto Adige

## 北京塔沃拉意大利美食之旅第四站-特伦蒂诺和上阿迪杰

### STARTER

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SHIN VEAL CARPACCIO SERVED WITH BABY SPROUTS  
AND VEGETABLES SALAD

低温小牛腿薄片佐以豆芽菜沙拉及芥末汁

This dish is born in spring. Bean sprouts salad makes you feel fresh and cool. It's perfect green, nearly the same color as spring. Shin veal is tender and juicy, cooked in low-temp allows it to retain maximum its texture and moisture.

这是一道注定属于春天的菜品。豆芽菜沙拉翠绿爽口，让人见之则喜，生机勃勃。小牛腿肉质嫩滑紧实，低温烹饪最大限度留存了肉质纹理与水分，无负担的薄片，既符合春季轻量的饮食健康态，也让你咀嚼的每一口都与美味充分接触。



### ANTIPASTO

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VARIATION CANEDERLI  
(Pressed with speck, classic porcini mushrooms)

卡内黛莉变奏曲

(传统酿馅类面食：加风干猪肉的适合炉烤，加牛肝菌的适合煮)

Only hearing the name of the dish would already give us a fancy imagination. It's a traditional Trentino and Alto Adige food. When you stuff it with dried pork, roasting is the best cooking method, while if you prefer porcini mushrooms as filling, stewing is the classic way.

听到这个名字是不是就已经想在春日温阳中翩翩起舞了？这一道传统酿陷类面食，却拥有十分不一样的“内涵”和烹饪法则，且两相呼应，堪称一篇变奏曲。风干猪肉馅料适合炉烤，外焦里嫩汁水饱满；牛肝菌馅料则适合汤煮，奶香浓郁。



## MAIN COURSE

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ROASTED COD FILLET ON POTATO SALAD  
WITH CAPERS AND OLIVES ON CREAM OF ONION  
烤鳕鱼柳佐以土豆沙拉水瓜柳腌橄榄及圆葱汁

Roasted cod fillet is always juicy and light, laying on claret cream of onion, just like a translucent jade, so attractive. Match with capers and olives, it's just Italy.

肉色纯白、表皮有清晰烤制纹路的深海鳕鱼浮在一半酒红一半姜黄的圆葱汁上，如水头极好的白玉翡翠，极其诱人。土豆沙拉水瓜柳腌橄榄，清爽有新意，满满都是意大利味儿。



## DESSERT

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### CHILLED KAISERSMARREN AND RICOTTA PRALINE STUFFED WITH CHOCOLATE

### 冰冻恺撒迈仑和榛子乳清奶酪球

Trentino and Alto Adige's desserts are just like their view, lively and vibrant. Shining fresh strawberries wrapped with ricotta praline, chilled kaisersmarren melted by tongue, all are about to bring you a rich, powerful sweetness.

特伦蒂诺的甜品同样生机盎然，恍若陷入热恋不愿醒来。艳红的新鲜草莓蘸取榛子乳清奶酪球，绵密浓郁。冰冻恺撒迈仑值得期待，由空腔温度逐渐融化，收获层次丰富的口感体验。



This menu including one glass of Trentino wine - Mezzacorona Riserva  
at the price of 398rmb.

套餐中包含一杯本产区的麦匝科罗娜珍藏级葡萄酒，套餐净价398元。

70rmb for an extra glass of Mezzacorona Riserva. 345rmb for a whole  
bottle.

每增加一杯麦匝科罗娜珍藏级葡萄酒加收70元；整瓶售价345元。

## 北京塔沃拉意大利餐厅

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