

意大利美食之旅第十站•在托斯卡纳的艳阳下
Delight Cuisine under TUSCANO Sun

TAVOLA意大利美食之旅终于来到了托斯卡纳。这个包容着翡冷翠华丽唯美的地名，这个出产过但丁、波提切利、米开朗基罗、达芬奇的温床。因为电影《托斯卡纳艳阳下》，这里几乎成了“新生活”的同义词，而好的生活里最不可缺的，正是那一口熨帖到心上的美食，当然，托斯卡纳的食物也从不让人失望。

Welcome to TUSCANO! No one can say no to this wonderful province - poetic Florence always lives in the most gorgeous articles, and because of the film Under the Tuscan Sun, it has become the synonym of fresh lifestyle, sunshine, love and peace, and of course delicious food. In TUSCANO, food never takes you down.

【ANTIPASTO】

Cannoli salati al pecorino toscano d.o.p. con crema di funghi chiodini
Home made pasta stuffed with Tuscany pecorino, parmesan cheese
and mushroom purée
自制芝士卷配蘑菇泥

Joseph Drouhin Bourgogne Laforet Chardonnay AOC



不自觉让人在冬季愉悦甚至雀跃的选择。层次分明的酥皮包裹着浓郁香滑的芝士，从视觉上便能感知到两种截然不同口感所带来的碰撞、惊喜。清爽绵密的蘑菇泥，恰到好处的中和了芝士的浓腻，臻至平衡。

Winter's perfect choice. Crispy pasta stuffed with Tuscany pecorino, two different flavors mix in mouth, it's totally a surprise whether in visual or in flavor. If you love cheese, you won't miss this new dish.

【PRIMO】

Pappardelle al ragout di cinghiale
Hand made pappardelle served with wild boar ragout

手工宽面配野猪肉酱

Louis Jadot Bourgogne Pinot Noir AOC



肌理完美的野猪肉被切成大小适宜的方块，有一种别样萌感。浓厚鲜甜的肉酱包裹每一根TAVOLA手工宽面，色泽艳丽有人，搭配脆薄玉米片，层次丰富，创意十足。

Creative choice! Tavola's handmade pappardelle is definitely our label, wrapped with thick, tender wild boar ragout which has lovely color too.

【SECONDO】

Tagliata di manzo alla fiorentina

(servita con spinaci saltati, scaglie di parmigiano, pomorini e olio al limone)

Florens style beef tagliata with roasted spinach, parmesan shaves, cherry tomato and lemon dressing

佛罗伦萨式牛排配烤菠菜，帕玛森芝士，樱桃番茄和柠檬汁

Valturio 'Valturio' Sangiovese Organic IGT



薄如蝉翼的帕玛森芝士呈倒三角状搭盖在颜色鲜嫩的牛排上，恰到好处的火候，完美锁住牛排肉质中饱满的汁水，咀嚼感佳。搭配樱桃番茄及柠檬汁，给舌尖更加清爽的浸润，将你瞬间拉回托斯卡纳艳阳下。

Just like a piece of art! Very tiny thin Parmesan shaves lying side of beef tagliata which is perfectly cooked, match with cherry tomato and lemon dressing, here is true Tuscano.

【DOLCE】

Tortino di ricotta e fichi
Fig and ricotta cheese cake
无花果芝士蛋糕

Royal Tokaji Áts Cuvée Late Harvest



来到欢快的托斯卡纳，怎能少了一块芝士蛋糕。富含纤维口感的无花果镶嵌在芝士层厚的蛋糕上，同时带去浓郁与清爽交替口感，一定不能错过。

Fresh fig and rich cheese give you a delicate taste.

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

Additional RMB **108** per person for 2 wines pairings

Additional RMB **198** per person for 4 wines pairings

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

All prices are subject to a 10% service charge

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