

ANTIPASTI – APPETIZER – 前菜



Dal pescatore
from fisherman
“渔夫之选”

Tartare di Dentice Red Bream tartare dressed with passion fruit olive oil, pink pepper and rock salt 红鲷鱼鞑靼配百香果、橄榄油、粉胡椒和岩盐	118 Rmb
Carpaccio di Tonno alla Mela Verde Thin sliced tuna carpaccio topped with green apple, dressed with vinaigrette 吞拿鱼薄片配青苹果和西芹佐醋汁	118 Rmb
Filetti di Pesce Croccanti (Tilapia) Beer buttered crispy fried red tilapia fillet served with spicy sauce 香煎啤酒奶油罗非鱼片配辣酱汁	95 Rmb
Carpaccio di Polipo Octopus carpaccio served with sweet and sour vegetables, lemon dressing and black pepper 章鱼片配酸甜蔬菜，柠檬汁和黑胡椒	95 Rmb
Calamaretti alla Griglia Softly grilled baby squid dressed with a fresh citronette and oregano 烤小鱿鱼配新鲜柠檬汁和牛至	95 Rmb
Impepata di Cozze e Vongole Stir fried mussels and clams, crashed black pepper in dry wine sauce 煮青口贝和蛤蜊，干白葡萄酒酱汁撒黑胡椒粉	85 Rmb

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Dal Contadino
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Mozzarella Caprese V

Italian Buffalo Mozzarella and cherry tomato salad, combined with giant Apulian black olives and asparagus, dressed with EVO and basil

意大利莫则里拉芝士和樱桃番茄沙拉配大颗阿普里亚黑橄榄和芦笋佐以特级初榨橄榄油和罗勒

118 Rmb

Porchetta

Handmade thin sliced roasted pork flank flavored with wild herbs, served with artichokes and Parmesan shaves

野生香草风味手工薄切猪腩配洋蓟和帕玛森芝士碎

115 Rmb

Melanzana Panata e Bufala V

Crispy eggplant, topped with cherry tomatoes, San Daniele and Buffalo mozzarella

脆皮茄子，配剁樱桃番茄，莫则里拉芝士

98 Rmb

Carpaccio di Manzo e Funghetti

Australian beef carpaccio dressed with marinated mushrooms, truffle oil, pine nuts and parmesan shaves.

澳洲牛肉薄片，配腌蘑菇、松露油、松子和帕玛森芝士

95 Rmb

Gli Affettati

Assorted Italian cold cuts selection, served with warm rosemary pizza bread

什锦意大利冷切精选，配现烤迷迭香披萨面包

188 Rmb

Selezione di Formaggi V

Selected 4 kinds of Italian cheeses, combined with almonds, balsamico-caramelized onion and pizza bread

精选四种意大利芝士，配杏仁、意大利香醋焦糖洋葱和现烤披萨面包

188 Rmb

V The dish could be prepared without meat or fish, suitable for vegetarian.
该食物可以做成纯素食。

INSALATE-SALAD-沙拉

Insalata Trevigiana V

Radicchio, endive and pickled mushrooms salad, topped with bacon, Parmesan shaves and balsamic dressing

绿生菜、菊苣以及腌制蘑菇色拉配培根、帕玛森芝士碎以和意大利香醋酱汁

85 Rmb

Insalatona V

Assorted big garden salad with carrot, cucumber, cherry radish and fennel topped with chicken breast and citronette dressing

大份混合田园色拉，胡萝卜、黄瓜、樱桃萝卜和茴香配鸡胸肉和柠檬酱汁

98 Rmb

Lattuga Finocchio e Salmone

Creamy lettuce, thin sliced fennel, cherry radish, marinated salmon and red wine vinaigrette

奶油莴苣、茴香薄片、樱桃萝卜、腌三文鱼配红酒油醋汁

88 Rmb

ZUPPE-SOUP-汤

Crema di Cannellini

White beans light puree served with a grilled king prawn and fresh thyme olive oil

白豆泥浓汤配烤明虾及新鲜百里香橄榄油

65 Rmb

Minestrone Genovese V

Seasonal vegetables minestrone soup, with green beans and basil pesto

时令蔬菜汤配绿色豆子和罗勒酱

65 Rmb

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PASTE, GNOCCHI & RISOTTI – 意大利面, 土豆圆子 & 意大利米饭



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Spaghetti ai Frutti di Mare Seafood spaghetti with traditional white sauce 海鲜意大利细面配传统白色酱汁	125 Rmb
Chitarrine Verdi e Scampi Handmade green spaghetti chitarra with island scampi, chopped shrimps, “aglio olio” sauce 手工绿色意大利细面配海岛龙虾仔、碎虾仁和大蒜油酱汁	138 Rmb
Paccheri Vongole e Bottarga Durum wheat Paccheri, with clams, bottarga, zucchini coulis and lemon zest 硬粒小麦格拉尼诺粗管面配蛤蜊、鱼籽、节瓜汁和柠檬皮	125 Rmb
Caserecce Moscardini e Gamberi Caserecce, baby octopus, shrimps, cherry tomato sauce 短意大利面配小章鱼, 虾, 樱桃, 番茄酱	98 Rmb
Gnocchi Neri Home made black ink gnocchi with baby squid, shrimps, chilly, olives and tomato sauce 手工黑色土豆圆子配小鱿鱼, 虾, 辣椒, 黑橄榄和番茄酱	118 Rmb
Orecchiette, Mollica Fritta e Broccoli V Italian orecchiette in fresh tuna, broccoli, olives sauce, topped with toasted bread crumb 意大利猫耳朵面配新鲜吞拿鱼、西兰花和橄榄油酱汁淋上烤面包屑	95 Rmb
Risotto Zafferano e Gamberi V Saffron risotto, with shrimps, new green peas and Brie cheese 藏红花意大利米饭配虾, 新鲜绿豌豆和布里芝士	98 Rmb
Risotto al Prosecco e Pepe Nero Parmesan risotto cooked in Italian prosecco, topped with salmon caviar and crushed black pepper 意大利起泡酒煮帕玛森芝士意大利米饭配三文鱼籽和黑胡椒碎	108 Rmb

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PASTE, GNOCCHI & RISOTTI – 意大利面, 土豆圆子 & 意大利米饭



Dal Contadino
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Gnocchi Melanzane e Rucola ✓ 95 Rmb

Homemade potato gnocchi cooked in a fresh tomato sauce topped with crispy eggplant dices, chopped arugula and Parmesan shaves

自制土豆圆子配新鲜番茄酱汁和脆茄子丁、芝麻菜和帕玛森芝士碎

Tagliatelle Cacio e Pepe ✓ 105 Rmb

Homemade Tagliatelle dressed with Truffled Moliterno pecorino cheese and crushed black pepper

手工新鲜意大利宽面配绵羊乳黑松露芝士酱汁和黑胡椒碎

Ravioli Ricotta e Asparagi ✓ 98 Rmb

Traditional home made ravioli, filled with fresh ricotta cheese, green asparagus and thyme, served with shredded San Daniele

手工意大利饺子 – 新鲜瑞考塔芝士、芦笋和百里香馅料配圣丹尼尔火腿碎片

Pappardelle Polpettine e Pecorino 108 Rmb

Homemade Pappardelle, in beef meatball tomato sauce and pecorino romano cheese

手工宽意大利面配牛肉丸子、番茄酱汁和罗马式羊奶芝士

Strozzapreti alla Norcina ✓ 98 Rmb

Homemade strozzapreti with fresh sausage and mushrooms

手工意大利面配香肠和蘑菇

Lasagne alla Nico 108 Rmb

Home made green roll lasagna filled with zucchini, speck and mozzarella served on four-cheese sauce

绿色千层面卷佐以4种芝士酱配节瓜、烟熏火腿和马苏里拉芝士

Risotto Salsiccia e Favette ✓ 98 Rmb

Risotto with fennel seeds sausage, fresh broad beans and smoked scamorza cheese

意大利米饭配茴香籽、香肠、新鲜豆子和烟熏斯卡莫扎奶酪

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SECONDI – MAIN COURSE – 主食



Dal pescatore
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Merluzzo Patate e Carciofi

Baked island grey codfish with artichokes, potatoes and black olives
烤海岛鳕鱼配以洋蓟、土豆和黑橄榄

195 Rmb

Tonno alle Erbe

Fresh tuna in herbs crust served with mange-tout and marinated sundried tomato
新鲜吞拿鱼裹以香草表皮配荷兰豆和腌制干西红柿

195 Rmb

Zuppetta Pugliese

Southern style fish sautee with scallops, prawn, shrimps, squid, clams, mussels, codfish and fresh tomato sauce
南部风味鱼焗炒扇贝，明虾，虾仁，鱿鱼，蛤蜊，扇贝，鳕鱼和新鲜番茄酱

195 Rmb

Dentice alla Siciliana

Roasted red brim served with olives and capers pate topped with red vinegar onion
烤红鲷鱼配橄榄和刺山柑，淋红醋洋葱

195 Rmb

Grigliata Mista di Pesce

Mediterranean Mix Seafood (Upon request and availability, suitable for 2/3 people)
地中海混合海鲜拼盘 (需事先询问厨房是否可以准备，适合2/3位享用)

568 Rmb

SECONDI – MAIN COURSE – 主食



Dal Contadino
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“Secreto Iberico”

198 Rmb

Iberian Black Pork, softly grilled intercostal muscle, wild herbs flavored, served with a smooth beetroot sauce and sides

伊比利亚黑猪，野生花草风味慢烤肋间肉配丝滑甜菜酱汁和小菜（进口伊比利亚黑猪，品牌：Secreto）

Controfiletto di Black Angus ai Ferri

225 Rmb

Grilled Australian Black Angus M3+ rib-eye served with smoked rock salt and parmesan shaves, combined with Dijon mustard (250 grams)

烤澳大利亚安格斯M3+级黑牛眼肉配烟熏粗盐、帕玛森芝士碎和第戎芥末酱(250克)

Coscia d' Anatra all' Aceto di Mele e Pepe Verde

158 Rmb

Softly pan-fried deboned duck leg, sprinkled with apple vinegar and green pepper corns

平底锅慢煎去骨鸭腿撒苹果醋和绿胡椒粒

Filetto ai 3 Pepi

225 Rmb

Australian Black Angus M3+beef tenderloin in three kinds of peppers sauce served with crispy confit cherry tomato (250 grams)

澳大利亚安格斯M3+级黑牛脊肉配三种胡椒酱和油炸圣女果(250克)

Agnello e Melanzane Marinate

205 Rmb

Grilled Mongolian lamb chops served on mashed marinated eggplant

烤蒙古羊排配腌茄子泥

PIZZA – 匹萨

Seve Pizze Speciali – Seve Pizza Special SEVE特制披萨

Half Meter Pizza 半米长匹萨

188 Rmb

Make your pizza choosing three different topping from our pizza menu
可任意从匹萨菜单中选择三种不同的匹萨配料，搭配成特色长匹萨

Gondola

128 Rmb

Roll pizza open on the top with mozzarella, radicchio, gorgonzola, speck, parmesan shaved
开口披萨卷配莫泽瑞拉芝士，落地球，贡贡佐拉芝士，烟熏火腿，帕玛森芝士

Pizza “88”

128 Rmb

Tomato sauce, mozzarella cheese, gorgonzola, rockets, San Daniele
番茄酱，莫泽瑞拉芝士，贡贡佐拉芝士，芝麻菜，圣丹尼尔火腿

Puttanesca

108 Rmb

Tomato sauce, mozzarella, olives, capers, tuna, anchovies, cherry tomato
番茄酱，莫泽瑞拉芝士，橄榄，水瓜榴，金枪鱼，银鱼柳，干番茄

Parmigiana

118 Rmb

Mozzarella, tomato sauce, eggplants, ricotta, parmesan shaved, rocket
莫泽瑞拉芝士，番茄汁，茄子，瑞考塔芝士，帕玛森芝士，芝麻菜

PIZZA – 匹萨

Pizze Bianche – Pizze without tomato sauce 无番茄酱披萨

Pizza Principessa

Rocket, buffalo mozzarella, San Daniele, cheery tomatoes, oregano, parmesan shaved
芝麻菜, 水牛芝士, 圣丹尼火腿, 樱桃番茄, 牛至叶, 帕马森芝士

128 Rmb

Salmon and Pink Pepper

Mozzarella, mascarpone, salmon, pink pepper, salad
莫泽瑞拉芝士, 马斯卡彭芝士, 三文鱼, 红胡椒, 生菜

118 Rmb

PIZZA – 匹萨

Rotolo e Calzoni – 匹萨卷 & 半月型匹萨

Rotolo Fantasia

Roll pizza with mozzarella, taleggio, olives, cooked ham, spicy salami
匹萨卷配莫则里拉芝士, 他勒球芝士, 黑橄榄, 熟火腿, 辣沙拉米肠

115 Rmb

Calzone Classico

Calzone with mozzarella, mushrooms, cooked ham
半月型匹萨配莫则里, 拉芝士, 蘑菇, 熟火腿

98 Rmb

Calzone San Daniele

Calzone with mozzarella, gorgonzola, San Daniele
半月型匹萨配莫则里拉芝士, 贡贡佐拉芝士, 圣丹尼火腿

118 Rmb

PIZZA – 匹萨

Pizze Classiche 经典匹萨

Margherita

Tomato sauce, mozzarella
番茄汁, 莫泽里拉芝士

85 Rmb

Capricciosa

Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes
番茄汁, 莫泽里拉芝士, 熟火腿, 蘑菇, 亚之竹苾

95 Rmb

Diavola

Tomato sauce, mozzarella, spicy salami
番茄汁, 莫泽里拉芝士, 辣沙拉米肠

90 Rmb

Funghi e Crudo

Tomato sauce, mozzarella, eggplants, mushrooms, cherry tomatoes, San Daniele, parmesan shaved
番茄酱, 莫泽瑞拉芝士, 茄子, 蘑菇, 樱桃番茄, 火腿, 帕玛森芝士

118 Rmb

4 Formaggi

Tomato sauce, mozzarella cheese, selection of four different cheese
番茄酱, 莫泽瑞拉芝士, 精选四种芝士

118 Rmb

Romana

Tomato sauce, mozzarella cheese, anchovies
番茄酱, 莫泽瑞拉芝士, 小银鱼

95 Rmb

Siciliana

Tomato sauce, mozzarella cheese, olives, anchovies, capers
番茄酱, 莫泽瑞拉芝士, 橄榄, 小银鱼, 水瓜榴

108 Rmb

Peperoni Taleggio

Mozzarella, tomato sauce, bell pepper, anchovies, olives, spicy salami, taleggio cheese
莫泽瑞拉芝士, 番茄汁, 彩椒, 咸鱼, 黑橄榄, 辣沙拉米肠, 塔雷吉欧芝士

118 Rmb

Peccati

Tomato sauce, mozzarella, cooked ham, sausage, onions, spicy salami
番茄酱, 莫泽瑞拉芝士, 熟火腿, 香肠, 洋葱, 辣沙拉米肠

108 Rmb

PIZZA – 匹萨

Pizze Classiche 经典匹萨

Primavera

Tomato sauce, mozzarella, rocket, cherry tomato, parmesan shaved
番茄酱, 莫泽瑞拉芝士, 芝麻菜, 圣女果, 帕玛森芝士

108 Rmb

Briosa

Tomato sauce, mozzarella, walnuts, brie, San Daniele
番茄酱, 莫泽瑞拉芝士, 核桃, 必然芝士, 圣丹尼火腿

118 Rmb

Porcini e Salsiccia

Tomato sauce, mozzarella, porcini, sausage, truffle oil
番茄酱, 莫泽瑞拉芝士, 牛肝菌, 香肠, 松露油

128 Rmb

Salamino e Gorgonzola

Tomato sauce, mozzarella, mushrooms, spicy salami, gorgonzola, parmesan shaved
番茄酱, 莫泽瑞拉芝士, 蘑菇, 辣萨拉米肠, 贡贡佐拉芝士, 帕玛森芝士

118 Rmb

i • Dolci: Our Home Made Desserts – 甜点

Dolce Alla Ricotta

Ricotta cheese cake

瑞考塔芝士蛋糕

68 Rmb

Tortino al Cioccolato (72%)

Hot chocolate fondant served with coconut ice cream

熔岩巧克力蛋糕 (可可含量72%) 配椰子冰淇淋

78 Rmb

Parfait Amaretto

Almond and vanilla parfait (three scoops)

杏仁香草冻糕

58 Rmb

Tiramisu

Typical Italian dessert

提拉米苏

68 Rmb

Semifreddo Zabaione

Semi frozen sweet cream marsala flavored

玛沙拉酒味冻糕

68 Rmb

Pannacotta al Caramello

Caramel pannacotta with fresh fruit

焦糖布丁配新鲜水果

63 Rmb