SUMMER 2019

FROM OUR KITCHEN

ANTIPASTI 开胃前菜

Arancini – *risotto balls with green pea, pancetta, mozzarella, arrabbiata sauce* 58
青豆火腿炖饭炸球，配番茄蒜香酱

Lattuga – *butterhead lettuce with green & yellow zucchini, purple shallots, walnuts, lemon olive oil* 78
奶油生菜配青黄节瓜、紫葱、核桃和柠檬橄榄油汁

Spinaci Baby – *baby spinach with crumbed soft-poached egg, prosciutto San Daniele* 92
小菠菜和圣丹尼尔火腿，配炸脆水波蛋

NEW **Carpaccio di Capesante** – *Hokkaido scallop carpaccio, coppa, pea sprouts, citrus dressing* 98
北海道带子生切薄片，配意大利猪脖肉火腿、小豆苗叶和柑橘汁

NEW **Insalata di tonno crudo** – *seared red tuna, grilled peppers, caperberries, lemon vinaigrette* 108
微灼金枪鱼色拉，配烤红椒、水瓜柳、芝麻叶和柠檬醋

Burrata con Marmellata – *homemade seasonal fig tomato balsamic jam* **limited availability* 128
布拉达水牛奶酪，配自制季节无花果番茄黑醋果酱、罗勒和手工面包片(限量供应)

Carpaccio di Manzo – *Venetian style beef carpaccio with aged Parmesan* 128
威尼斯风格生牛肉薄片，配开心果青酱和帕玛森芝士

Insalata di Polpo – *fresh octopus, avocado, baby potatoes, onions and cherry tomatoes* 138
新鲜章鱼脚切片色拉，配牛油果、小土豆、洋葱和樱桃小番茄

NEW **Ostriche Francesi** –*"Boudeuse" oysters N4 – 3 or 6 pieces* 98 *(3pcs)* / 188 *(6pcs)*
新鲜法国淑雅生蚝 4 号 – 3 或 6 个

ZUPPA 汤

Zuppa di Funghi – *five types of seasonal mushrooms, croutons* 68
季节蘑菇汤

Frutti di Mare – *clams, octopus, shrimps, squid, spices* 98
香料海鲜汤

SALUMI e FORMAGGI 腌肉和奶酪

Tagliere di Affettati Misti – *cured meats platter* 主厨精选冷切肉拼盘 168
Tagliere di Formaggi Misti – *cheeses platter* 主厨精选芝士拼盘 168
Giardino Fiore Mezzo Mezzo – *cured meats and cheeses garden platter* 208
主厨精选六种冷切肉和三种芝士花园拼盘

PISTACCHIO
ristorante & bar

FROM OUR FLOUR

PRIMI PIATTI – PASTA 手工意面

Gnocchi Genovese 88 NEW
homemade gnocchi coated with basil, pine nuts and parmesan sauce, served in carrot purée
手工罗勒意式小面团，配新鲜胡萝卜泥

Paccheri all' Arrabbiata 88
wide pipe pasta, tomato ragu, olives, garlic, basil
番茄蒜香大管面，配橄榄和罗勒

Fazzoletti alla Carbonara 98
homemade big sheet pasta, Italian pancetta, organic soft poached egg
培根淡奶油白汁手工大片面，配有机水波蛋

Ravioli di Branzino 118 NEW
homemade squid ink ravioli with sea bass and ricotta, clams, fresh cherry tomatoes
手工意式墨鱼饺配海鲈鱼和瑞可达奶酪馅，配蛤蜊和新鲜樱桃小番茄

Lasagna Coda di Bue 128
oxtail lasagna, tomatoes, mascarpone
牛尾千层面，番茄和马斯卡彭奶酪

Fettucine allo Scoglio 138
fettucine with Sicilian red shrimps, octopus, baby squids, scallops
海鲜宽扁面，配西西里红虾、章鱼、迷你鱿鱼、扇贝

PRIMI PIATTI – RISOTTO 意式炖饭

Risotto allo Zafferano con Asparagi – *saffron risotto with asparagus* 88
季节藏红花绿芦笋炖饭

Risotto Vongole e Gamberi – *risotto with clams and Sicilian red prawns, dill* 128
海鲜汁蛤蜊炖饭，配西西里红虾和莳萝

CONTORNI 配菜 48

Gnocchi Fritti – *fried homemade gnocchi*
炸意式小面团

Verdure Miste – *roasted vegetables*
炭烤黄节瓜、青节瓜、刀豆、彩椒

Purè di Patate – *homemade mashed potatoes*
手工土豆泥

Cavoletti di Bruxelles – *brussel sprouts, pancetta*
抱子甘蓝配义大利培根

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FROM OUR GRILL

SECONDI PIATTI – CARNE 肉

Pollo alla Parmigiana 158
chicken parmigiana, tomato, mozzarella, rucola
帕玛森芝士番茄泥鸡排，配芝麻叶和风干番茄

Stinco d' Agnello 168
braised lamb shank, polenta and black olives
炖烤羊小腿，配手工玉米泥和花园香料

NEW **Manzo alla Griglia Tagliata** 198
grilled Australian M5 Wagyu beef flank (200g), arugula, parmigiano reggiano and aged balsamic
烤澳大利亚和牛 M5 侧腹牛排切片，配芝麻叶、帕马森芝士和陈年黑醋

Osso Buco 178
4hr slow-cooked veal shank with spices, homemade fried polenta, black olives, beef jus
四小时红焖小牛肘，配玉米饼、黑橄榄和红酒汁

Beef Rossini 228
beef tenderloin with foie gras, truffle reduction Madeira sauce, mashed potatoes
罗西尼牛排配鹅肝、松露红酒汁和手工土豆泥

Bistecca del Giorno MP
steak of the day
当日特别牛排菜品

SECONDI PIATTI – PESCE 鱼

Spigola 168
seabass, green pea purée, baby potatoes, chives dressing
香煎海鲈鱼，配青豆泥和香葱小土豆

Salmone alla Piastra 168
grilled salmon with olives, capers, lemon and red pepper dressing
脆皮煎三文鱼，配橄榄、水瓜柳、柠檬和红椒酱汁

Bistecca di Tonno Siciliano 172
Sicilian seared tuna steak, caponata of olives, tomatoes, capers, shallots
西西里式轻灼金枪鱼，配橄榄番茄和水挂柳

Orate Grigliati 198 NEW
grilled whole sea bream (500g), fresh herbs, seared kale, extra virgin olive oil
烤整支海鲷，配新鲜香料、烤蔬菜、特级出榨橄榄油和柠檬

FOR SHARING! 分享 *(serves four or more 四人以上的分量)*

Dentice Rosso – *stuffed & roasted whole red snapper with spring onion potato crispy shell* 538
地中海式加馅烤整只红鲷鱼，配青葱土豆碎皮

Spalla d'Agnello – *6hr slow-cooked lamb shoulder with confit lemons* 728
六小时慢煮羊肩锅

Costata di Manzo – *1kg grain-fed Australian Wagyu with rosemary & lemon, red wine sauce* 828
佛罗伦斯式澳洲谷饲和牛 1 公斤牛排，配迷迭香、柠檬和红酒酱汁

MP = Market Price 市场价

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