

LUNCH SET MENU

RMB 188 / PERSON FOR 2 COURSES

2 道式午餐 RMB 188 / 位

[40 RMB FOR DESSERT SUPPLEMENT] (甜品需另加 40 RMB)

INSALATA DI RADICI

Selected Root Baked, Marinated Sorrento Lemon Citronette, Quinoa
精选根茎色拉, 索伦托柠檬酱汁, 红藜麦

BRESAOLA E PARMIGIANO REGGIANO

Cured Italian Beef, Celery Root, Lemon Mayonnaise, Crispy Parmigiano
意大利风干牛肉, 西芹根, 柠檬蛋黄酱, 巴马臣芝士脆片

GAZPACHO

Chilled Tomato, Bell Pepper, Sicilian Olive Oil, Garlic
番茄冷汤, 圆椒, 西西里橄榄油, 蒜

CALAMARATA NAPOLETANA

Ring Shape Fresh Pasta, Nocellara Olives, Semi Dry Tomatoes, Fresh Shrimps, Argentinean Calamari
意大利手工指环面, 诺切拉橄榄, 半干番茄, 新鲜大虾, 阿根廷鱿鱼

PINSETTA PORCINI

Mini Pinsa Romana, Mozzarella, Selected Seasonal Mushrooms
迷你罗马 PINSAs, 马苏里拉, 精选时令蘑菇

FILETTO ALLA GRIGLIA

Wood Grilled M5 Tenderloin, Port Wine Sauce, Celery Root Puree
果木碳烤澳洲 M5 牛柳, 波特酒汁, 芹根泥

TONNO E CAPONATA DI MELANZANE

Seared Tuna Fillet, Eggplant Caponata Sicilian Style
香煎金枪鱼排, 西西里烩茄子

BRACIOLA AI CAPPERI

Berkshire Pork Chop, Whipped Potatoes, Capers Sauce
巴克夏猪排, 土豆泥, 刺山柑酱汁

MARITONZO CON LA PANNA

Italian Style Raisin Briosche, Whipped Cream
意大利提子风味甜面包, 奶油

TORTA DI MELE SOTTOSOPRA

Apple Tarte Tatin, Cinnamon Whipped Cream, Fabbri Amarena Cherry
意式苹果塔, 玉桂奶油, 法布芮樱桃

You don't need a silver fork to eat good food

Paul Prudhomme(American Chef)