

“FRASCA” represented by a hanging branch used to welcome passersby for great food and wine in many areas of Italy.

Executive Chef Marino D’Antonio is inspired by the deeply rooted culinary traditions of various Italian regions and enriched with ingredients grown by local farmers.

Restaurant Manager Mark Zee and our team always thrive to serve with utmost warmth, genuine hospitality and graciousness.

FRASCA will bring the best of Italy to your table.



FRASCA

AT FRASCA WE CATER FOR YOUR DIETARY NEEDS
如有特别菜肴需求及其它问题，请询问我们团队

ALL OUR PRICES ARE NET
以下均为净价

FRASCA BLACK PEARL SET MENU

RMB 688 / PERSON

WINE PAIRING 688 / PERSON

INSALATA DI GRANCHIO

Alaska King Crab Salad, Cous Cous, Yuzu Mayonnaise, Oscietra Caviar
阿拉斯加帝王蟹色拉, 小米, 柚子蛋黄酱, 奥西特拉鱼子酱

NV Ca'del Bosco, Franciacorta 'Cuvee Prestige' Brut. Lombardy. 150ml

OR

CAPASANTA

Roasted Hokkaido Scallop, Bell Pepper Mayonnaise, Sicilian Olives
香烤北海道扇贝, 甜椒蛋黄酱, 西西里橄榄

NV Ca'del Bosco, Franciacorta 'Cuvee Prestige' Brut. Lombardy. 150ml

GNOCCHETTI SARDI ALL ASTICE

Hand Crafted Gnocchetti Pasta, Sea Urchin Emulsion, Nova Scotia Lobster
手工撒丁岛贝壳面, 海胆汁, 新斯科舍龙虾

2017 Gaja, Chardonnay 'Rossj-Bass'. Piedmont. 75ml

FILETTO MAYURA

Roasted M9+ Wagyu Beef Mayura Tenderloin, Porcini Ragout, Purple Potato Puree, Natural Jus
果木碳烤 M9+ 和牛牛柳, 牛肝菌酱, 紫薯泥, 牛肉汁

2016 Tignanello. Tuscany. 75ml

OR

SCAMPI E CECI

New Zealand Pan-seared Langoustines, Chickpea essence, Fennel Puree
烤新西兰鳌虾, 鹰嘴豆精华, 茴香泥

2014 Radikon, Jakot. Friuli. 75ml

TORTA MANDORLA E CAFFE

7 Layers of Chocolate, Hazelnut, Almond, Coffee Ice Cream
7层巧克力, 榛子, 杏仁, 咖啡冰淇淋

2015 Donnafugata, Passito di Pantelleria 'Ben Ryé'. Sicily. 75ml

OR

Selected Premium Grappa. 45ml

ANTIPASTI APPETIZER 前菜

PROSCIUTTO SAN DANIELE E FICHI

Trieste D.O.P. Prosciutto San Daniele, Figs, Caramelized Walnuts
圣丹尼火腿，无花果，焦糖核桃仁



148

SELEZIONE DI SALUMI ITALIANI

Selection of Artisan Cold Cuts
精选冷肉拼盘

158

[Share or Dare]

INSALATA CAPRESE

Buffalo Mozzarella, Roman Tomatoes, Basil
水牛芝士，罗马番茄，罗勒



118

INSALATA DI POLLO ALLA BRACE

Wood Grilled Chicken, Roman Lettuce, Anchovy, Garlic, Parmigiano Reggiano
果木碳烤鸡肉色拉，罗马生菜，凤尾鱼，大蒜，帕玛臣芝士



128

CAPASANTA

Roasted Hokkaido Scallop, Yellow Pepper Emulsion, Celery Root
香烤北海道扇贝，黄椒泥，芹菜根

208

FRITTO MISTO

Crispy Baby Calamari, Whitebait, Shrimp, Zucchini, Tartare Sauce,
Spicy Tomato Sauce
意式炸小鱿鱼，小银鱼，虾仁，节瓜，塔塔酱，辣番茄酱

158

[Share or Dare]

BRODETTO DI PESCE

Spicy Crustacean Seafood Tomato Soup, Crispy Sourdough Bread
意大利辣味番茄海鲜汤，炸酸味面包

108

SCAMPI MIMOSA

Pan-seared Icelandic Langoustine, Fennel Salad, Citrus Mayonnaise
冰岛鳌虾，茴香色拉，柑橘风味蛋黄酱



288

5J

World Famous 5J Iberico Ham de Bellota, Tomato Bruschetta
贝罗塔伊比利亚 5J 火腿，番茄面包

308

Great food is like sex. The more you have the more you want

Gael Greene (American Food Critic)

PRIMI

PASTA FRESCA E TRAFILATA AL BRONZO

精选意大利面

Our pasta is made from bronze drawing, most of our pasta is crafted with fresh Japanese eggs and imported semolina flour

SPAGHETTI AI FRUTTI DI MARE 208

Mancini Spaghetti, Mont St Michel Blue Mussels, Live Shrimps, Argentinean Calamari, New Zealand Clams
曼奇尼直面, 法国圣米歇尔蓝口贝, 新鲜大虾, 阿根廷鱿鱼, 新西兰刀贝

LINGUINE ALL ASTICE 288

Cav. Giuseppe Cocco Linguine, Boston Lobster, Fresh Herbs
意式扁平面, 波士顿龙虾, 新鲜香料

RAVIOLI ALLA BURRATA E RICOTTA 168

Homemade Italian Dumplings, Burrata, Homemade Ricotta, Agromonte Datterino Tomato Sauce, Basil
手工意大利饺子, 布拉塔芝士, 手工乳清芝士, 阿蒙特樱桃番茄酱, 罗勒



SPAGHETTI ALLA TERAMANA 188

Homemade Square Spaghetti "Alla Chitarra", Dutch Veal and Iberico Pork Neck Meatballs, Tomato Sauce
意式手工方直面, 荷兰小牛肉和伊比利亚猪颈肉丸, 番茄酱

CAPPELLETTI ALLA ROMAGNOLA 168

Homemade Ravioli, Parma Ham, 36-Month Aged Parmigiano Reggiano, Veal and Capon Consommé
意大利手工云吞, 帕尔马火腿, 巴马臣芝士, 小牛肉清汤

RISOTTO AI PORCINI 228

Carnaroli Rice, 36-Month Aged Parmigiano Reggiano, Roasted Porcini Mushrooms
[Please Allow 40 Minutes for Preparation]

意大利牛肝菌烩饭, 卡纳罗尼米, 36个月巴马臣芝士, 新鲜牛肝菌
(该菜式需准备40分钟左右)



PAPPARDELLE AL RAGU DI ANATRA 168

Homemade Pappardelle, Duck Ragout, Fresh Mediterranean Herbs
意式缎带宽面, 鸭肉酱, 地中海香草

Everything you see I owe to Spaghetti

Sophia Loren [Italian Actress]

SECONDI 精选主食

Our Josper Oven runs only on organic cherry and apple wood to bring you the true experience of country wood grilled flavours

BISTECCONE

1588

1.2 Kg American Angus Porterhouse Steak , Josper Flamed Potatoes
Homemade Mustard, Red Wine Sauce, Hollandaise
[Please Allow 40 Minutes for Preparation]

[Share or Dare]

1.2 公斤美国安格斯 T 骨牛排，果木碳烤土豆
自制芥末酱，红酒汁，荷兰汁
(该菜式需准备 40 分钟左右)

TAGLIATA RUCOLA E PARMIGIANO



288

150 Gr Mayura Signature Full Blood Wagyu Flank Steak
150 克纯血和牛牛腩排

COSTATA DI MANZO WAGYU AUSTRALIANO



688

[Share or Dare]

350 Gr 28 Days Dry-aged Ranger Valley M5 Ribeye
Homemade Black Garlic Cream, Mustard, Seasonal Mixed Leaves

350 克 28 天干式熟成澳洲游骑兵谷 M5 级肉眼牛排，自制黑蒜酱，芥末酱，混合色拉

FILETTO MAYURA

608

150 Gr Josper Roasted Mayura Signature Series M9+ Tenderloin,
Grilled Asparagus, Natural Jus

[Supplement 100 Gr/ 368]

150 克果木碳烤纯血 M9+ 和牛牛柳，碳烤芦笋，牛肉汁

(另加 100 克 / 368)

COSTOLETTE DI AGNELLO ALLA SCOTTA DITO



308

Wood Grilled New Zealand Coastal Lamb Chops, Garlic Confit, Rosemary
碳烤新西兰沿海羊排，油封大蒜，迷迭香

LA MILANESE

328

Pan-fried Dutch Veal Chop in Aromatic Bread Crumbs, Roasted Potatoes, Tartare Sauce
米兰式煎荷兰小牛排，迷迭香烤土豆，塔塔酱

[Share or Dare]

Cooking is like love. It should be entered into with abandon or not at all

Harriet van Horne [American Author]

SECONDI 精选主食

MERLUZZO E PORCINI 298

Patagonian Tooth Fish Fillet, Saba Wine Must Sauce, Braised Spelt and Porcini
巴塔哥尼亚牙鱼，萨巴红酒调味汁，炖珍珠麦及牛肝菌

SCAMPI ALLA GRIGLIA 588

Josper Grilled New Zealand Scampi, Mediterranean Herbs, Potato Confit
果木碳烤新西兰海鳌虾，地中海香料，油浸土豆

ASTICE GRIGLIATO 888

Whole Roasted Boston Lobster, Grilled Vegetables, Condiments
[Please Allow 30 Minutes for Preparation]

[Share or Dare]

碳烤波士顿龙虾，碳烤蔬菜，特制调料
(该菜式需准备 30 分钟左右)

CONTORNI Side Dish 配菜

PATATE AL FORNO AL ROSMARINO

Fresh Herbs Roasted Potatoes
迷迭香烤土豆



58

SPINACI AL BURRO

Creamy Butter Sautéed Spinach with Garlic
奶油大蒜炒菠菜



58

ZUCCHINE ALLA GRIGLIA

Cherrywood Grilled Marinated Zucchini
果木碳烤意式绿节瓜



58

ASPARAGI ALLA GRIGLIA

Cherrywood Grilled Marinated Asparagus
果木碳烤芦笋



58

Tell me what you eat and I will tell you what you are

Jean Anthelme Brillat Savarin (French Gourmet and Epicurean Writer)

PINSA ROMANA

经典罗马

Our unique Pinsa Romana is crispy, low calorie, light and digestible

We use a special dough made with bio soy bean, rice and wheat flour, no animal fat and no OGM

85-95 % of the water is absorbed by the mixture and it has to rise for at least 48-96 hours

8 In/ 12 In

PINSA CAPRESE

Stracciatella Cheese, Basil, Cherrywood Grilled Cherry Tomatoes
拉丝芝士，罗勒，果木烤樱桃番茄



98/138

SALSICCIA.E.FRIARIELLI

Fennel Sausages, Friarielli, Mozzarella
意大利茴香香肠，意大利野生腌制西兰花，莫扎里拉芝士

108/158

PINSA DIAVOLA

Spicy Salami, Nduja Calabrese, Black Olives, Bell Pepper
辣味萨拉米，意式辣味香肠，黑橄榄，圆椒

118/168

PINSA S.DANIELE

Trieste D.O.P. Prosciutto San Daniele, Stracciatella Cheese, Rocket Salad, Parmigiano Reggiano Flakes
圣丹尼火腿，拉丝芝士，芝麻菜色拉，巴马臣芝士片

128/188

PINSA AI FUNGHI

Mozzarella, Fresh Seasonal Mushrooms, Mediterranean Herbs
马苏里拉芝士，新鲜时令菌菇，地中海香料



118/168

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

Paul Prudhomme(American Chef)



FRASCA