

ANTIPASTI | 前菜


Porchetta, slow roasted pork belly, Parmigiano Reggiano, rocket salad, balsamic glaze **98** 

Winner, Best Traditional Italian Dish in Shanghai, My Italian Dinner Awards 2020 CICC

自制意式烤猪腩肉, 意式慢烤猪腩肉, 帕玛森奶酪, 芝麻菜, 意大利香醋酱
2020年意大利商会“我的意大利晚餐”最传统意大利菜肴获奖得主

Fried Baby Squid, tartare sauce **98**


炸小鱿鱼, 配青柠蒜泥塔塔酱

Wild Prawns, encrusted with filo-kataifi, spicy aioli **88** 

酥炸野生大虾, 脆酥皮, 辣味蒜泥蛋黄酱

5J Iberico Ham de Bellotta, hand carved **388**

5J 手切橡果伊比利亚火腿

Antipasto Misto, with San Daniele Ham, mortadella with pistachios, cacciatorino salami, Brillat Savarin, Maliterno truffle pecorino, Comté, ndjua & eggplant pâté (2-4 pax) **198** 

开胃意式混合拼盘: 圣丹尼尔火腿, 意式灯笼肠配开心果, 卡切纳蒂诺萨拉米肠, 德兰布里萨瓦兰奶酪, 匹克里诺松露羊奶酪, 雅克曼孔泰奶酪, 辣味萨拉米&茄子酱(2-4人份)

CRUDO | 生食

Seasonal Oysters from France No 4-5,

served with chili jam, prosecco & basil mignonette **(3/6/12 pcs) 98/188/348**

新鲜法国生蚝4号-5号, 配辣椒酱, 气泡酒&罗勒木犀草酱汁(3/6/12只)

Yellow Fin Tuna & Organic Tomato Tartare with seaweed, Kaluga caviar **108** 

黄鳍金枪鱼&有机番茄塔塔, 海藻, 卡露伽鱼子酱

Whisky Wagyu Tartare (120g) with Laphroaig 12Y, organic egg yolk **128**

威士忌和牛塔塔(120克) 配拉夫格12年威士忌, 有机蛋黄

Fresh Truffle Wagyu Beef Carpaccio with Parmigiano Reggiano mousse, rocket salad, cherry tomatoes **138**

新鲜松露生和牛肉片, 帕玛森奶酪慕斯, 芝麻菜沙拉, 樱桃番茄


STARTERS | 开胃菜




= chef's recommendation 主厨推荐

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SALAD & SOUP | 沙拉和汤

Fresh Burrata, tomato tartare, garlic frisella bread **108** 

新鲜布拉塔奶酪沙拉, 番茄塔塔, 蒜香面包

Live Boston Lobster Salad with fennel, grapefruit, cherry tomatoes, rocket salad (2 pax) **488** 

鲜活波士顿龙虾沙拉, 茴香, 葡萄柚, 樱桃番茄, 芝麻菜(2人份)

Winter Salad with San Daniele Ham & Fresh Figs,


Parmigiano Reggiano, caramelized walnuts, kale, baby carrots, manuka honey **98**

冬季沙拉之圣丹尼尔火腿&新鲜无花果沙拉,

帕玛森奶酪, 焦糖核桃, 羽衣甘蓝, 小胡萝卜, 麦卢卡蜂蜜

Seafood Soup with squid, mussels, prawns, clams, halibut, light & spicy tomato sauce **128** 

海鲜汤, 鱿鱼, 青口贝, 大虾, 蛤蜊, 大比目鱼, 清淡辣味蕃茄酱汁

Creamy Green Pea Soup with pecorino Romano mousse, country bread crumble **88** 

奶酪豌豆汤, 匹克里诺罗马诺羊奶酪慕斯, 乡村面包碎

STARTERS | 开胃菜



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PINSA | 品萨


Our Roman-style pizza is made with a blend of imported soy, rice, and wheat flour.

The high hydration dough makes our pizza unique, crispy and light

我们的罗马风味披萨面团是由进口黄豆粉，米粉，和小麦粉混合制成 富含水份的面团使得披萨口感独特，松脆并更容易消化

Buffalo Mozzarella, fresh tomato sauce, basil **108** 


水牛马苏里拉奶酪玛格丽特品萨，新鲜番茄酱汁，罗勒叶

San Daniele Ham, Parmigiano Reggiano mousse, fresh tomato sauce, rocket salad **138** 

圣丹尼尔火腿品萨，帕玛森奶酪慕斯，新鲜番茄酱汁，芝麻菜

Mortadella & Burrata, crushed pistachios, mozzarella **148**

意式灯笼肠&布拉塔奶酪品萨，开心果碎，马苏里拉奶酪

Fresh Truffle & Wild Porcini, Parmigiano Reggiano, taleggio, mozzarella **198** 

新鲜松露&野生牛肝菌品萨，帕玛森奶酪，塔乐卓奶酪，马苏里拉奶酪

PIZZA | 披萨



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ARTISANAL PASTA | 手工意面

Our durum wheat pasta are sourced from the historic pasta factory Pastificio Mancini in Italy

我们的意大利面来自意大利历史悠久的意面工厂 **Pastificio Mancini in Italy**

Gonzo's Paccheri Cacio e Pepe with pecorino Romano, Sichuan pepper, lemon zest **98** 


Gonzo的芝士黑胡椒粗管意面，匹克里诺罗马诺羊奶酪，四川花椒，柠檬皮

Spaghetti Al Pomodoro with Stracciatella, organic tomatoes, basil **108**  

番茄斯特拉西塔拉奶酪细圆面，有机番茄，斯特拉西塔拉奶酪，罗勒

Seafood Linguine with wild prawns, clams, mussels, squid, cherry tomatoes & fresh herbs **148**

海鲜细扁意面，野生大虾，蛤蜊，青口贝，鱿鱼，樱桃番茄&新鲜香料

Spaghetti with Sea Urchin, white clams, bottarga (dried fish eggs) **188** 

海胆细圆意面，白蛤，腌金枪鱼籽

Live Boston Lobster Linguine with lobster bisque, mint

288 (half lobster 半个龙虾) / 488 (whole lobster 整只龙虾)

龙虾细扁意面，波士顿龙虾，龙虾浓汤，薄荷

HOUSE MADE PASTA | 自制手工意面

Our pasta is freshly made using organic eggs and a blend of imported flour.

我们的意大利面是由有机蛋和进口混合面粉新鲜手工制成

Smoked Pumpkin Gnocchi, gorgonzola, pumpkin seeds **88** 

烟熏南瓜土豆丸子，哥根左拉芝士，南瓜籽

Pappardelle Wagyu Ragù Bolognese with veal jus **118** 

和牛肉酱手工传统粗宽面，和牛肉酱，牛肉汁

Crab Ravioli with crab bisque, salmon roe, lemon zest **148** 

蟹肉意大利饺，螃蟹浓汤，三文鱼籽，柠檬皮

Fresh Truffle Tagliolini with sausage, wild porcini **198**

松露细宽面，新鲜松露，香肠，野生牛肝菌

PASTA | 意大利面



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FROM THE GRILL | 扒烤类

Octopus Leg 168

章鱼腿

Whole Snapper (600g) 288* 

整条鲷鱼

Filet Mignon (200g) 288


菲力牛排

Wagyu Striploin (400g) 488

和牛西冷

Wagyu Rib Eye (400g) 488

和牛肉眼

Angus T-Bone (1000g) 788* 

安格斯T骨牛排

All served with grilled broccolini, baby carrots, baked eggplant, seared oyster mushroom, hand cut French fries and paired sauce.

所有扒烤类都配有烤西兰花，小胡萝卜，茄子，煎平菇，手切薯条和酱汁

**please allow 40 minutes for this dish 此菜烹饪时间为40分钟*

MAINS | 主菜

Sous Vide Iberico Tenderloin, juicy seared oyster mushroom, balsamic Iberico jus **198**

低温慢煮伊比利亚猪里脊，肉汁煎平菇，香醋伊比利亚肉汁

Yellow Fin Tuna Tagliata with sautéed cauliflower and Sambuca sauce **168**

黄鳍金枪鱼排，花菜茴香酒酱汁，炒花菜

Live Boston Lobster Risotto with Carnaroli rice, bisque, fresh herbs **488**** 

鲜活加拿大龙虾意式烩饭，卡纳罗利大米，整只加拿大活龙虾，龙虾浓汤，新鲜香料

***please allow 20 minutes for this dish 此菜烹饪时间为20分钟*

MAINS | 主菜



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DOLCI | 甜点

Amaretto Tiramisu with coffee gelato **58**

杏仁酒提拉米苏, 配咖啡手工冰激凌

Passionfruit Pandora Box (2 pax) **88**

百香果潘多拉魔盒(2人份)

The Last Kiss, gianduja, hazelnut, chocolate cookies (2pax) **98**

最后的吻, 吉安杜佳巧克力, 榛果, 巧克力饼干

Cheese Cake with vanilla artisanal gelato **68**

奶酪蛋糕, 配手工香草冰激凌

Italo Artisanal Panettone with vanilla icecream **68** 

Italo手工圣诞蛋糕, 配手工香草冰激

DESSERTS | 甜点



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