

# BellaVita

Bistrò

Welcome to Bella Vita Italian restaurant & wine bar!

We are all about selected quality ingredients to create traditional dishes & simple cooked comfort food for an italian dine experience.

"Enjoying Italian cuisine is more experiential, not intellectual. It comes from a more emotional place that's very evocative."

We strive to make your dining experience a real taste of italy's best.

Buon Appetito!

欢迎来到美好生活意大利餐厅及酒吧！

我们致力于精选优质的原料和食材，以简单的烹饪技巧创造传统意大利美食，营造舒适的意大利风格的用餐体验。“享受意大利美食，重在身心的体验，而非直观的判断。它来自一种更感性的感觉，非常令人回味。”我们专注于让您在美好生活意大利餐厅体验到最纯正、顶级的意式美味。

祝您用餐愉快！

## "SALUMI E FORMAGGI"

### 意大利香肠及奶酪

 "Tagliere di salumi e formaggi Italiani, giardiniera e selezione di mostarda" + Y 258  
(2-3人份/share for 2-3)

Italian cold cuts and selected cheeses with homemade fruit mustard & pickled vegetables  
精选意大利火腿及芝士拼盘配自制水果芥末、腌蔬菜

 "Burrata pugliese" + Y 118  
Fresh burrata cheese & marinated eggplant with cherry tomato salad  
新鲜布拉塔奶酪配腌茄子和樱桃番茄沙拉

 "Gorgonzola Baruffaldi affinata 50 giorni e marmellata di frutta fatta in casa" + Y 108  
50 days aged "Baruffaldi" gorgonzola & homemade fruit marmelade  
50天熟成巴鲁法尔迪戈贡佐拉奶酪配自制水果酱

 "Prosciutto Crudo e Mozzarella di bufala" + Y 288  
(2人份/share for 2)  
Fresh Buffalo mozzarella with 24 months aged Parma ham & homemade pickled vegetable  
新鲜水牛苏里拉奶酪&24个月熟成帕尔马火腿配自制腌蔬菜

 "Prosciutto di Parma 24 Mesi" + Y 188  
(2人份/share for 2)  
24 months aged Parma ham platter & homemade pickled vegetable & grissini  
24个月熟成帕尔马火腿配自制腌蔬菜及脆面包棒

## "ANTIPASTI"

### 开胃菜

 "Carpaccio di manzo affumicato a freddo con rucola e pomodorini confit e le sue salse" + Y 158

Cold smoked Wagyu beef carpaccio, rocket lettuce & cherry tomato confit and its sauces  
薄切烟熏和牛肉配芝麻菜和油浸樱桃番茄

 "Seppia con verdure e olio al limone" + Y 168

Slow cooked cuttlefish salad with raw seasonal vegetables, oil lemon dressing  
慢煮乌贼鱼沙拉配时令蔬菜及柠檬汁

 "Frittura di pesce come a Venezia" + Y 168

Deep fried cod fish, calamari, prawns & vegetables with garlic-pepper mayo  
炸鳕鱼、鱿鱼、大虾、蔬菜、配大蒜胡椒蛋黄酱

 "Insalata di granchio, mela verde sedano e mayo affumicata" + Y 168

Crab meat salad, green apple, fresh celery and smoked mayo  
蟹肉色拉配青苹果及新鲜芹菜和烟熏蛋黄酱

 "Baccala' mantecato, polenta fritta" + Y 118

Whipped Black cod "mantecato" on fried polenta  
蒙地卡多黑鳕鱼配脆炸玉米饼、紫叶菊苣和绿洋葱

## "PASTA & RISOTTO"

### 意面和米饭

 "Spaghetto agli scampi" + Y 499

(2人份/share for 2)  
Sauteed spaghetti with scampi & its bisque  
新鲜制作意式细面配海鳌虾、海鲜浓汁

 "Pacchero con tonno, capperi, olive e pomodorini" + Y 158

Pacchero pasta with yellow fin tuna, capers, italian black olives & cherry tomato  
新鲜制作意大利管面配黄鳍金枪鱼、水瓜柳、意大利黑橄榄和樱桃番茄

 "Fregola sarda con il granchio" + Y 199

Crab meat "fregola" sardinian broken pasta  
撒丁岛裸麦蟹肉意面

 "Spaghetti ai ricci di mare" + Y 199

Homemade spaghetti chitarra with sea urchin, garlic & basil sauce with chili  
新鲜制作意大利面配海胆和罗勒大蒜汁

 "Risotto ai funghi di bosco, saba 'mosto cotto' e pesto al prezzemolo" + Y 128

Seasonal mushrooms risotto with saba and parsley pesto  
应季蘑菇意大利烩饭配萨巴及欧芹青酱

 "Tagliatelle al ragù" + Y 138

Eggmade tagliatelle with meat sauce and 24th months Parmigiano Reggiano  
新鲜制作意大利鸡蛋面配牛肉酱及24个月熟成帕玛森奶酪

## "ZUPPE"

### 汤

 "Vellutata di funghi misti, prosciutto croccante e tartufo nero" + Y 88

Mushrooms cream soup with crispy parma ham and black truffle  
奶油牛肝菌汤配脆帕尔马火腿和黑松露

## “CARNE ALLA GRIGLIA” 肉类

### “Fiorentina alla griglia con patate fritte” ♦ Y 1599

(2-3人份/share for 2-3)

Grilled 1.2 Kg Australian Wagyu M6/7 beef Porterhouse with vegetables salad "pinzimonio style", fried country potatoes and green sauce 烤澳洲和牛M6/7 T骨牛排(1.2公斤)配蔬菜沙拉、乡村炸土豆条及自制绿汁

### “Costata di manzo Wagyu con insalata di rucola e patate fritte rustiche” ♦ Y 1399

(2-3人份/share for 2-3)

Grilled 1.2 kg Australian Wagyu M5 beef tomahawk with mustard sauce, rocket lettuce salad and fried country potatoes 烤澳洲和牛M5战斧牛排(1.2公斤)配芥末酱、芝麻菜沙拉和脆炸乡村土豆条

### “Filetto di Manzo alla Griglia, Funghi e Tartufo Invernale” ♦ Y 368

180 gr Angus beef tenderloin on the charcoal grill, sautéed mushrooms and winter truffle 炭烤安格斯牛柳(180克)配炒蘑菇及冬季松露

### “Tagliata di manzo Wagyu alla griglia con salsa verde, insalata di rucola e patate fritte rustiche” ♦ Y 498

Grilled smoked 350 gr Australian Wagyu M5 beef flank steak, green sauce, rocket lettuce salad & fried country potatoes 烤澳洲和牛M5烟熏侧腹牛排(350 克)配芝麻菜沙拉、绿汁和脆炸乡村土豆条

## “SECONDI PIATTI A BASE DI PESCE” 海鲜类

### “Polpo arrosto con burrata e salsa diavola” ♦ Y 298

Pan roasted octopus leg with fresh burrata and spiced bell pepper sauce 烤章鱼腿配新鲜布拉塔奶酪及辣味灯笼椒汁

### “Nasello alla Mediterranea” ♦ Y 298

Roasted black cod fish fillet 180 gr in tomato, Taggiasche olives & capers sauce 嫩煎黑鳕鱼(180克)配塔吉亚斯橄榄及水瓜柳番茄汁

### “Tonno Pinna Gialla Scottato con Caponata di Melanzane” ♦ Y 298

Seared yellow fin tuna steak 150 gr with eggplant "caponata" 嫩煎黄鳍金枪鱼(150克)配西西里烤茄子

### “Scampi alla griglia” ♦ Y 499

(2人份/share for 2)  
Scampi cooked on the charcoal grill with herbs breadcrumbs 木炭烤海鳌虾配香草面包屑

## “CONTORNI” 配菜

### “Insalata di rucola, pomodorini, scaglie di Parmigiano Reggiano ed aceto balsamico” ♦ Y 68

Rocket lettuce, cherry tomato & shaved 24 months aged Parmigiano Reggiano salad with balsamic dressing 芝麻菜沙拉配樱桃番茄、24个月熟成帕马森奶酪片和黑醋汁

### “Insalata di Pinzimonio con olive taggiasche condita con olio e limone” ♦ Y 88

Vegetables salad "pinzimonio style", taggiasche olives dressed with lemon vinegaraitre 健康蔬菜沙拉配塔吉亚斯卡橄榄和柠檬油醋汁

### “Funghi di stagione saltati con aglio, burro e prezzemolo” ♦ Y 88

Sautéed Yunnan seasonal mushroom with garlic butter & parsley 炒时令蘑菇配大蒜黄油和欧芹

### “Patate fritte Rustiche” ♦ Y 68

Fried "rustiche" country potatoes with aioli sauce 炸乡村土豆条配蒜泥蛋黄酱

### “Caponata di Melanzane alla Siciliana” ♦ Y 68

Stew sweet and sour Eggplant "caponata" with pine nuts & raisin 西西里炖茄子配松子及葡萄干

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