

前菜 *Starters*

🍷 小牛肉薄片 | Vitello Tonnato (S, D) 148

低温真空小牛里脊, 藏红花和金枪鱼酱, 刺山柑, 腌蛋黄, 渍萝卜
Sous Vide Veal Topside, Saffron and Tuna Sauce,
Caper Berries, Cured Egg Yolk, Pickle Radish

🍷 生薄牛肉片 | Carpaccio Di Wagyu (D) 188

黑松露腌和牛里脊, 奶油帕玛森芝士酱, 水瓜柳和欧芹酱, 腌蘑菇
Black Truffle Marinated Raw Wagyu Tenderloin Slices,
Parmesan Whip, Caper and Parsley Dressing, Pickled Mushroom

🍷 蒜味大虾 | Gamberoni All' Aglio (S, D, G) 148

大虾, 香草黄油, 蒜, 辣椒, 香葱
Prawns, Herb Butter, Garlic, Chili, Chive

金枪鱼塔塔 | Tartare Di Tonno (S, N, D) 138

蓝鳍金枪鱼, 牛油果泥, 水瓜柳, 风干番茄, 斯塔奇泰拉奶酪
Blue Fin Tuna, Avocado Pesto, Capers,
Sun Dried Tomatoes, Stracciatella Cheese

🌸 西班牙贝劳塔火腿配芦笋 | Asparagi e Iberico Ham (P, G, D, A) 218

烤黄油芦笋, 普罗塞克荷兰汁, 西班牙火腿, 芦笋酱, 核桃面包粒
Char-grilled Butter Glazed Asparagus, Prosecco Hollandaise,
Iberico Ham, Asparagus Puree, Walnut Bread Croutons

香煎扇贝 | Capesante Alla Piastra (S, P, D) 158

扇贝, 青豆, 辣油, 意式烟熏五花肉, 红虾蛋黄酱
Pan-seared Scallops, Snow Peas, Chili Oil,
Pork Pancetta, Red Prawn Mayonnaise

芝士焗茄子 | Parmigiana Di Melanzane (N, V, D) 78

传统意式炸茄子配马苏里拉芝士,
罗勒芽和番茄酱, 松子仁, 帕玛森芝士
Pan Fried Eggplant with Mozzarella Cheese,
Basil & Tomato Sauce, Pine Nuts, Parmesan Cheese

色拉 *Salads*

🌸 维纳诺拉色拉 | Vignarola (D, P) 98

春季蔬菜: 蚕豆, 朝鲜蓟, 葱和青豆,
配水煮蛋, 佩科瑞诺芝士和腌制猪肉
Pan-fried Spring Vegetables, Fava Bean, Artichokes,
Spring Onion and Green Peas, Served with Poached Egg,
Pecorino Romano Cheese and Toasted Pork Cheek "Guanciale"

地中海凯撒色拉 | Calypso Caesar (D, S, G, P) 98

混合生菜, 鸡胸, 腌银鱼柳, 薄片帕玛森奶酪,
意式风干猪脸肉脆片, 自制凯撒酱
Mix Lettuce, Charred Spiced Chicken Breast,
Pickle Anchovies, Shaved Parmesan Cheese,
Pork Guanciale Crisps, House-made Caesar Dressing

分享美食 *Sharing Boards*

地中海火腿拼盘 | Tagliere Di Salumi (P, G) 198

精选地中海火腿, 面包脆片, 墨西哥辣椒, 泡菜
Selected Mediterranean Cold Cuts,
Served with Italian Pane Carasau, Jalapenos and Pickles

地中海芝士拼盘 | Tagliere Di Formaggi (D, V, G) 218

精选地中海芝士, 核桃面包丁, 梨酱, 蜂蜜
Selected Mediterranean Cheese,
Served with Walnut Croutons, Pear Chutney, Acacia Honey

火腿和布拉塔芝士 | Cotto Alle Erbe & Burrata (P, D, G) 168

意式熟火腿, 布拉塔芝士, 卡拉玛塔橄榄, 奶油生菜
Italian Roasted Ham, Fresh Burrata Cheese,
Kalamata Olives, Butter Lettuce



招牌菜品 Signature Dishes



春季菜品 Spring Dishes

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汤 Soup

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| <p> 海鲜汤 Zuppa Alla Scoglio (S, G) 128</p> <p>每日鲜鱼, 青口贝, 鱿鱼, 虎虾, 辣味番茄酱, 佛卡夏面包</p> <p>Catch of The Day Stew Soup, Mussel, Squid, Tiger Prawn, Mild Spicy Tomatoes Sauce, Focaccia Bread</p> | <p> 蔬菜汤 Garmugia (D, V, G) 88</p> <p>传统托斯卡纳蔬菜汤: 洋葱, 芦笋, 青豆, 洋蓟, 面包丁, 帕玛森芝士</p> <p>Traditional Tuscany Soup of Spring Vegetables, Spring Onion, Asparagus, Green Peas, Artichokes, Served with Croutons and Parmesan</p> |
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手工意大利面 Fresh Hand-made Pasta

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| <p>牛膝骨饺子 Ravioli All' Ossobuco (D, G) 188</p> <p>小牛肉和骨髓馅手工饺子, 藏红花帕玛森酱, 小牛肉汁, 炒蘑菇, 鼠尾草</p> <p>Veal and Bone Marrow Stuffed Dumpling, Saffron Parmesan Fondue, Veal Demiglace, Sautéed Mushroom, Sage</p> | <p>手工宽面配混合肉酱 Tagliatelle Al Ragu Anconetano (D, G) 138</p> <p>手工意面, 鸡胗, 意式猪肉肠, 鸭肉酱, 牛肝菌, 小番茄酱</p> <p>Hand-made Pasta, Chicken Gizzards, Pork Sausage, Duck Ragout, Porcini Mushrooms, Roasted Heirloom Tomato Sauce</p> |
| <p> 黄油黑松露意面 Tagliolini Al Tartufo Nero (D, V, G) 138</p> <p>自制手工细面, 黑松露, 帕玛森沙司, 青柠皮沫</p> <p>Thin Home-made Noodles, Black Truffle, Parmesan Sauce, Lime Dust</p> | |

精选意面 Selection of Dry Pasta

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| <p> 节瓜罗勒意面配红虾 Spaghetti Al Pesto Di Zucchini e Gambero Rosso (D, S, G) .. 148</p> <p>节瓜罗勒酱, 烟熏波萝伏洛和帕达诺芝士, 红甜虾</p> <p>Fresh Zucchini Pesto, Smoked Provolone and Grana Padano Cheese, Gambero Rosso Tartare</p> | <p> 波士顿龙虾细扁面 Linguine Con Astice Alla Vodka (D, S, A, G) 298</p> <p>半只龙虾, 新鲜辣椒, 馥郁龙虾汁, 伏特加, 柠檬意芹面包屑</p> <p>Grilled Half Boston Lobster, Fresh Chili Peppers, Rich Creamy Lobster Bisque, Vodka, Lemon Parsley Breadcrumbs</p> |
| <p> 芝士培根管面 Rigatoni Alla Gricia Con Fave (D, P, G) 138</p> <p>管形面, 意式猪脸肉, 佩科瑞诺和帕玛森芝士酱, 蚕豆, 自制胡椒</p> <p>Traditional Roman dish of Tube Pasta, Italian Pork Cheek "Guanciale", Pecorino and Parmigiano Cheese Sauce, Broad Bean, House-blended Peppercorns</p> | |
| <p>海鲜粗管面 Calamarata Ai Frutti Di Mare (D, S, G) 198</p> <p>粗管面, 藏红花和土豆奶油酱, 大虾, 蛤蜊, 鱿鱼, 龙虾汁</p> <p>Short Shaped Tube Pasta, Saffron Potato Cream, Prawns, Clams, Squid, Crustaceous Bisque</p> | |
| <p> 辣味番茄斜管面 Penne All' Arrabbiata (D, V, G) 118</p> <p>意式辣味番茄酱, 大蒜和帕玛森芝士酱, 新鲜罗勒</p> <p>Italian Spicy Tomato Sauce, Garlic and Parmesan Emulsion, Fresh Basil</p> | |

 招牌菜品 Signature Dishes  春季菜品 Spring Dishes

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意大利烩饭 *Risotto*

 节瓜烩饭 Risotto Ai Datterini Burrata Zucchini (D, V, G) 118	118
卡纳罗利米, 烤樱桃番茄, 鲜布拉塔芝士, 节瓜脆片 Carnaroli Rice, Fire-wood Roasted Cherry Tomatoes, Fresh Burrata Cheese, Zucchini Chips	
煎扇贝烩饭 Risotto Capesante (D, S) 158	158
煎扇贝配甜青豆烩饭, 芦笋和羊肚菌 Seared Scallop over Creamy Spring Pea Carnaroli Risotto, Asparagus and Morel Tips	

主菜-海鲜 *Main Course - Fish*

鳕鱼 Merluzzo Scottato (D, S, A) 328	328
盘煎鳕鱼, 炒菠菜, 烤番茄, 朝鲜蓟, 橄榄, 刺山柑花, 白葡萄酒 Patagonia Toothfish, Sautéed Spinach, Roasted Plum Tomatoes, Artichoke, Olives, Caper Flowers, Pinot Grigio Wine	
 扒龙虾 Aragosta Termidor (D, S) 498	498
整只波士顿龙虾, 奶油白葡萄酒酱, 帕玛臣芝士, 烤时令蔬菜 Whole Boston Lobster, Creamy White Wine Sauce, topped with Parmesan Cheese, Grilled Seasonal Vegetables	
三文鱼 Salmone (D, S, G) 198	198
煎三文鱼柳, 柠檬黄油汁, 青豆和芦笋, 三文鱼籽 Herbs Crusted Salmon Fillet, Lemon Butter Sauce, Glazed Green Peas and Asparagus, Fish Roe	
 烤海鲜拼盘 Pesce Ai Ferri (S) 888	888
扒波士顿龙虾, 黑虎虾, 鳕鱼, 海鲈鱼, 三文鱼, 扇贝, 鱿鱼, 黄壳蟹 Grilled Boston Lobster, Black Tiger Prawn, Cod Fish, Sea Bass, Salmon, Scallop, Calamari, Brown Crab	

主菜-肉类 *Main Course - Meat*

 意式炸牛肉排 Cotoletta Di Tomahawk Alla Pizzaiola (D, G) 888	888
带骨牛肉, 番茄芝士酱, 配烤小土豆和蔬菜色拉 Beef Tomahawk Golden Crispy, Melting Tomato & Mozzarella "Pizzaiola Style" Topping, Served with Roasted Baby Potatoes and Mesclun Salad	
慢炖羊腱 Stinco Di Agnello Brasato (D, A) 198	198
慢炖羊腱, 藏红花烩饭, 意式香料调味汁 Slow Cooked Lamb Shank, Saffron Italian Risotto, Gremolada Sauce	
菲力牛排 Filetto Di Manzo (D, A) 428	428
澳洲谷饲牛肉, 菠菜和戈贡拉馅波多黎各菌, 土豆泥, 奶油干邑酱 Australian Grain-Fed Beef Tenderloin, Spinach and Gorgonzola Cheese Stuffed Portobello Mushroom, Mashed Potatoes, Creamy Cognac Sauce	
佛罗伦萨T骨牛排 Fiorentina Steak (D, A) 1288	1288
M5T骨牛排, 烤蔬菜, 土豆坚果酱, 牛肉原汁 T-bone Steak M5, Roasted Vegetables & Potato, Romesco Sauce, Natural Beef Jus	
意式猎人风味烤鸡 Pollo "Spatchcock" Alla Cacciatora (P, A) 168	168
扒烤黄鸡, 意式烟熏五花肉, 青橄榄, 白葡萄酒和地中海香料 Whole Grilled Shenyang Yellow Chicken, Smoked Pancetta Ham, Green Olives, White Wine and Mediterranean Herbs	

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经典那不勒斯披萨 *Classic Neapolitan Pizza*

由传统小麦粉, 酵母, 盐, 水制作

Traditionally made from Wheat Flour, Yeast, Salt, Water

挪威披萨 | Pizza Norvegese (D, S, G) 148

香葱酸奶油, 烟熏三文鱼, 新鲜斯塔奇泰拉奶酪, 苦苣, 粉红胡椒, 柠檬皮, 特级初榨橄榄油

Chive Sour Cream, Smoked Salmon, Fresh Stracciatella Cheese, Escarole, Pink Pepper, Lemon Zest, EVO Oil

地中海火腿披萨 | Calypso Pizza (D, G, P) 148

帕玛森芝士酱, 腌茄子, 意大利火腿, 风干番茄, 马苏里拉芝士, 白松露油

Parmesan Cheese DOP Fondue, Pickle Eggplant, Italian Ham, Sun Dried Tomatoes, Mozzarella Cheese, White Truffle Oil

玛格丽特披萨 | Margherita (V, D, G) 118

圣马扎罗番茄, 新鲜罗勒叶, 马苏里拉芝士, 帕玛森奶酪

San Marzano Tomatoes, Fresh Basil, Mozzarella Cheese, Parmesan

辣味香肠披萨 | Diavola (D, G, P) 148

番茄酱, 西班牙腊肠, 马苏里拉芝士, 戈贡佐拉芝士, 自制辣味油封番茄

Tomato Sauce, Spicy Chorizo, Mozzarella Cheese, Gorgonzola Cheese, Home-made Spicy Tomato Confit

罗马饼萨 *Roman Style Pinsa*

由传统小麦粉, 黄豆粉, 米粉, 特纯初榨橄榄油制作

Traditionally made from a mixture of Wheat Flour, Soy Flour, Rice Flour, Extra Virgin Olive Oil

普恰饼萨 | Puccia 148

普恰披萨配莫特苔拉火腿, 新鲜布拉塔芝士, 芝麻菜, 开心果

Pinsa Filled with Mortadella Ham,

Fresh Burrata Cheese, Arugula, Pistachio

猪肉肠饼萨 | Gorella (D, G, P) 148

马苏里拉芝士, 意式风味猪肉肠,

西兰花, 戈贡佐拉芝士, 混合蘑菇, 辣椒

Mozzarella Cheese, Italian Spiced Pork Sausage, Broccoli,

Gorgonzola Cheese, Mixed Mushrooms, Chili

黑松露火腿饼萨 | Cotto e Tartufo (D, G, P) 148

马苏里拉芝士, 意大利熟火腿, 南瓜奶油酱, 云南新鲜松露

Mozzarella Cheese, Cooked Italian Ham,

Roasted Pumpkin Cream, Yunnan Fresh Truffle

意式培根饼萨 | Fave e Pecorino (D, G, P) 148

蚕豆和佩科瑞诺芝士, 马苏里拉芝士, 意式烟熏五花肉, 芦笋

Cream of Fava Bean & Sheep Cheese "Pecorino" Cheese,

Mozzarella Cheese, Smoked Pork Belly "Pancetta", Asparagus

甜品 *Dessert*

意式榛子奶冻 | Pannacotta Nocciola E Gianduia (D, N) 78

榛子奶油, 香草豆意式奶冻, 榛子牛轧糖

Hazelnut Cremeux, Vanilla Bean Panna Cotta, Hazelnut Nougatine

橙味巧克力慕斯 | Mousse Ai Cioccolato & Arancia (D) 78

橙味巧克力慕斯, 蜂巢蜂蜜脆糖, 香草冰淇淋

Orange Scented Chocolate Mousse,

Crispy Honeycomb Candy, Vanilla Gelato

意式脆薄 | Chiacchiere Con Crema e Fragole (D, G) 78

传统意大利油炸饼干, 配奶油和新鲜巧克力酱

Traditional Italian Fried Cookies, Served with Custard Cream

and Fresh Chocolate Sauce

冰淇淋 | Gelato (D) 48

冰淇淋和雪芭之选

Ice Cream and Sorbet Selection

混合莓果派 | Crostata Ai Frutti Di Bosco (D, G) 78

杏仁饼, 混合果酱, 新鲜浆果, 香草冰淇淋

Almond Sable, Mixed Berry Jam, Fresh Berries, Vanilla Gelato

开心果芝士蛋糕 | Cheesecake Ai Pistacchio (D, N, G) 78

开心果芝士蛋糕配开心果碎

Thin Pistachio Cheesecake with Pistachio Topping

提拉米苏 | Tiramisu (D, G, A) 78

手指饼干, 浓缩咖啡, 马斯卡朋芝士

Lady Finger Biscuits, Espresso Coffee, Mascarpone Cream

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精选咖啡 *Coffee Selection*

特浓咖啡 Espresso	S 38 D 48	玛奇朵 Macchiato	38
美式咖啡 Americano	38	冰美式咖啡 Iced Americano	48
咖啡拿铁 Cafe Latte	38	冰拿铁 Iced Latte	48
卡布奇诺 Cappuccino	38	冰卡布奇诺 Iced Cappuccino	48

热饮料 *Hot Beverages*

热柠檬水 Hot Lemon Water	28
热牛奶 Hot Milk	38
热巧克力 Hot Chocolate	48

中式茶 *Chinese Tea*

郁香茉莉花茶 Jasmine Intense	48
芬芳怡人, 口感鲜爽, 适合在全日任何时段饮用。 An aromatic, light tea with a scent of Jasmine, which can be drunk any time of day.	

桂花茶 Osmanthus	48
茶叶经天然桂花窨制后, 芬芳扑鼻, 果香怡人。 A brew scented with natural Osmanthus flowers, giving a fruity note and a pleasant fragrance.	

西式茶 *Western Tea*

香格里拉精选名茶 Shangri-La Signature Blend	48
该款茶以产自汀不拉产区的锡兰红茶制成, 茶汤呈金橙色或粉红色, 口感醇厚, 风味清新。 A brisk and refreshingly mellow Ceylon tea from the Dimbula region, which has a distinctive golden orange to pinkish hue.	

英式早餐茶 English Breakfast	48
精心调制的拼配茶, 色重味浓, 口感醇厚; 麦芽的香气与单宁的涩感相得益彰, 非常适合晨间饮用。 This tea has been expertly blended to give a wholesome, full-bodied cup with a malty aftertaste. The hint of bitterness is the perfect tonic to kick-start the day.	

大吉岭茶 Darjeeling	48
茶汤金黄, 口感丰富, 带有麝香葡萄风味, 余味则甜美如香槟。 This full-bodied brew has a golden appearance and a muscatel flavour with a sweet Champagne aftertaste.	

薄荷茶 Peppermint	48
这款花草茶不含咖啡因, 有着清新舒缓的薄荷芬芳。 A caffeine-free herbal infusion with a refreshingly cool mint flavour.	

(N) - Nuts 坚果, (D) - Dairy 乳制品, (S) - Seafood 海鲜, (P) - Pork 猪肉, (G) - Gluten 含麸质, (V) - Vegetarian 素食, (A) - Alcoholic 含酒精

如果您对某些食物过敏, 任何特殊需求, 请及时告诉我们。
If you are allergic to any food, any special requests, please don't hesitate to inform us.

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 我们的菜肴和出品都寻味自然, 精心选取本地食材, 并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。
Our products and cuisine are Rooted in Nature, featuring the finest locally and ethically sourced ingredients.