

ANTIPASTI & SOUP

开胃菜&汤

ORGANIC CHICKEN CONSOMMÉ PARMIGIANO REGGIANO AND JAPANESE EGG PANCAKE 有机鸡清汤配日本鸡蛋薄饼及帕玛森芝士	238
SEAFOOD SOUP CRUSTACEAN SHELLFISH SOUP, ATLANTIC BLUE LOBSTER, NEW ZEALAND SCAMPI, TOMATOES AND HERBS 什锦海鲜汤配大西洋蓝龙虾, 新西兰鳌虾, 番茄及香料叶	268
PUNTA DI MANZO IN SALSA VERDE SEARED WAGYU BRISKET, PARSLEY SAUCE AND ROOT SALAD 香煎澳洲和牛牛腹肉配意大利香芹汁及根茎沙拉	308
CULATELLO "SPIGAROLI" XINJIANG BLACK FIGS CONFIT AND PREMIUM SPIGAROLI HAM 意大利顶级火腿配新疆黑无花果	408
ROASTED SCALLOP 488 CELERY FOAM, WHITE VERMOUTH SAUCE AND <i>WHITE TRUFFLE</i> 香煎扇贝配意式香芹泡沫, 白苦艾酒汁及 白松露	
EGG AND WHITE TRUFFLE JAPANESE EGG, PORCINI, TALEGGIO AND <i>WHITE TRUFFLE</i> 日本有机鸡蛋配牛肝菌, 芳香芝士及 白松露	608

ALL PRICES ARE IN RMB AND SUBJECTED TO 10% SERVICE CHARGE
账单以人民币方式结算并加附 10% 服务费

PASTA & RISOTTO

意大利面&意式烩饭

BUFFALO AND BURRATA RAVIOLI EGGPLANT PUREÉ, DATTERINO TOMATO AND FRESH BASIL 意式水牛鲜酪饺子配茄泥, 番茄汁及新鲜罗勒叶	238
LINGUINE "VERRIGNI" JAPANESE KING CRAB, SEA URCHIN, ZUCCHINI AND CLAMS JUICE 意式扁面配日本帝王蟹, 海胆, 节瓜及蛤蜊汁	288
HOMEMADE PAPPARDELLE LAMB RAGOUT AND MEDITERRANEAN HERBS 手工意式宽面配羊肉酱及地中海香料	288
SPAGHETTORO "VERRIGNI" NORMANDY BLUE LOBSTER, BASIL AND SUNDRY TOMATO 黄金意面配诺曼底蓝龙虾, 罗勒及风干番茄	368
HOMEMADE TAGLIOLINI BUTTER, PARMIGIANO AND <i>WHITE TRUFFLE</i> 自制意式细面配黄油, 帕玛森芝士及 白松露	608
ACQUERELLO RISOTTO SEASONAL MUSHROOM RAGOUT AND <i>WHITE TRUFFLE</i> 意式烩饭配烩时令菌菇及 白松露	608

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MAIN COURSE

主菜

CHILEAN COD FISH MARINATED IN LEONARDI 12 YEARS OLD BALSAMIC VINEGAR, BELL PEPPER AND CERIGNOLA OLIVES 12 年陈酿黑醋腌渍智利鳕鱼配彩椒和 CERIGNOLA 橄榄汁	408
COLORADO LAMB CHOP AROMATIC JUS AND FAVA BEAN PURÉE 烤美国羔羊排配芳香浓汁及蚕豆泥	508
NORMANDY BLUE LOBSTER AROMATIC JUS, EGGPLANT PURÉE AND PURPLE POTATO 香煎诺曼底蓝龙虾配芳香浓汁, 茄子乳及紫薯	888
FILETTO ALLA ROSSINI D.B WAGYU BEEF TENDERLOIN, ROASTED FOIE GRAS, MADERA SAUCE AND <i>WHITE TRUFFLE</i> 香烤澳大利亚 D.B 和牛牛里脊配鸭肝, 马德拉汁及 <i>白松露</i>	988

TO SHARE

适于分享

VEAL CHOP " MILANESE STYLE " LARGE CRISP BREADED VEAL CHOP WITH SICILIAN TOMATO OREGANO SALAD 香炸精选 PETER 农场米兰小牛排配有机小番茄	728
NEW ZEALAND GRILLED SCAMPI 8 PIECES MEDITERRANEAN HERBS 烤新西兰鳌虾 8 只配地中海香草汁	1388
DAVID BLACKMORE AUSTRALIAN WAGYU RIB EYE 500 GR GRILLED, ROASTED POTATOES, RED WINE SAUCE, OPERA MUSTARD AND HORSE RADISH CREAM (<i>Expected Waiting Time Around 30 Minutes</i>) DAVID BLACKMORE 眼肉 500 克配烤土豆, 红酒汁, OPERA 自制芥末酱及辣根酱 (需等待 30 分钟)	1988

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DESSERTS & CHEESE

奶酪&甜品

TRADITIONAL OPERA CAKE 128
WITH COFFEE GELATO
OPERA 传统蛋糕配咖啡冰淇淋

TRIO OF PISTACHIO 128
CARAMELIZED, GELATO AND CUSTARD
开心果三重奏，开心果冰淇淋配开心果奶油及琥珀开心果

LIMONCELLO SOUFFLÉ (Expected Waiting Time Around 20 Minutes) 168
AURUM JELLY, CITRUS SALAD AND MIXED BERRIES SORBET
柠檬甜酒舒芙蕾配橙酒味果冻，柑橘沙拉及混合梅子冰霜 (需等待 20 分钟)

MODERN OPERA TIRAMISÙ 168
MASCARPONE CREAM, COFFEE MERINGUE AND AMARETTO GELATO “AFFOGATO”
现代 OPERA 提拉米苏配意大利马斯卡彭尼奶油，咖啡蛋白酥及意大利手工冰淇淋“阿芙奇朵”

MONTE BIANCO 168
MARRON GLACÉE, CHESTNUT GELATO, CHANTILLY AND CREAM
蒙布朗栗子冰淇淋配香缇丽奶油及栗子奶油

FINE ITALIAN GOURMET CHEESE PLATTER 218
SELECTION OF 3, WITH ONION AND ORANGE COMPOTE
精选 3 种陈酿室意大利芝士配洋葱及橙子酱

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