

MENU CONDIVISIONE

Antipasto all'Italiana
A selection of Italian specialties
Ruinart, Blanc de Blancs, Reims, Champagne, France NV

Ravioli glassati con funghi, pepe nero e olio al prezzemolo (L)
Glazed mushroom ravioli with black pepper and parsley oil
Marramiero, "Altare" Trebbiano d'Abruzzo DOC, Abruzzo, Italy 2021

Maiolino croccante con salsa all'arancia (G) (LS)
Crispy suckling pig with orange caramel sauce
Giacomo Conterno, Barolo Francia DOCG, Piemonte, Italy 2018

Patate arrosto / Funghi trifolati / Spinaci aglio, olio e peperoncino (G)(L)(V)
Roasted baby potatoes / Sautéed mushrooms / Sautéed spinach with garlic, oil and chili peppers

Tiramisù
Tiramisù
Ca' del Bosco, Vintage Collection Saten Franciacorta, Lombardia, Italy 2018

CNY 1588
per person

Con abbinamento vini
Including wine pairing

CNY 2588
per person

(VG) Vegan (G) Gluten free (L) Lactose free (LS) Local source

This menu should be ordered for the entire table

All price includes tax and service fee

MENU DEGUSTAZIONE

Insalata di astice Blu, sedano rapa, misticanza e pepe rosa (G)(L)
Blue lobster salad, celeriac, mixed greens and pink pepper
Marie Demets, Brut Tradition, Champagne, France NV

Funghi, nocciole e Parmigiano Reggiano (G)
Mushrooms, hazelnuts and Parmigiano Reggiano
Poderi Aldo Conterno, Conca Tre Pile Barbera d'Alba, Piemonte, Italy 2018

Spaghettoni, scampi, manteca, acciughe e maggiorana
Spaghettoni with langoustines, manteca butter, anchovies and marjoram
Marramiero, "Altare" Trebbiano d'Abruzzo DOC, Abruzzo, Italy 2021

Merluzzo carbonaro con patate, cipollotto e latte di baccalà (G)
Black cod with potatoes, spring onions and cod milk
Domaines Leflaive, Pouilly Fuisse, Burgundy, France 2020

Filetto di manzo Angus con spugnole e salsa al pepe nero (G)
Angus beef tenderloin with morels and black pepper sauce
Giacomo Conterno, Barolo Francia DOCG, Piemonte, Italy 2018

Pane e cioccolato
Bread and chocolate
Ca' del Bosco, Vintage Collection Saten Franciacorta, Lombardia, Italy 2018

CNY 1900
per person

Con abbinamento vini
Including wine pairing

CNY 3300
per person

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APPETIZERS

Antipasto all'Italiana
A selection of Italian specialties
CNY 800

Scarola glassata, crema di pinoli, pomodorini e misticanza (VG) (G) (L)
Glazed escarole, pine nut cream, baked cherry tomatoes and mix greens
CNY 250

Insalata di astice Blu, sedano rapa, misticanza e pepe rosa (G)(L)
Blue lobster salad, celeriac, mixed greens and pink pepper
CNY 1200

Scampi arrosto con puré di patate piccanti (G)
Roasted langoustines with spicy potato purée
CNY 598

Ventresca di tonno arrostita con insalata di finocchi e agrumi (G)
Roasted tuna belly, fennel and citrus salad
CNY 660

Carpaccio di filetto marinato alle erbe (G)
Herb marinated beef carpaccio
CNY 460

PASTA E RISOTTO

Spaghetti e pomodoro (VG) (L)
Spaghetti with Niko Romito's signature tomato sauce
CNY 300

Linguina di semola, astice e gamberi rossi (L)
Linguine with lobster and red prawns
CNY 720

Ravioli glassati con funghi, pepe nero e olio al prezzemolo (L)
Glazed mushroom ravioli with black pepper and parsley oil
CNY 398

Risotto con zucca, parmigiano e aceto balsamico (G)
Pumpkin risotto, Parmigiano Reggiano cheese and aged balsamic vinegar
CNY 430

La Lasagna
Lasagna with veal and tomato sauce
CNY 450

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MAIN COURSES

Pescato del giorno in crosta di sale (per 2/4 persone) (G) (L) (LS)
Local catch of the day baked in salt crust (for 2/4 guests)
CNY 1280

Merluzzo carbonaro con patate, cipollotto e latte di baccalà (G)
Black cod with potatoes, spring onions and cod milk
CNY 700

Filetto di manzo con salsa al latte, salvia, limone e finocchietto (G)
Beef tenderloin with milk sauce, sage, lemon and fennel
CNY 858

Maialino croccante con salsa all'arancia (G) (LS)
Crispy suckling pig with orange caramel sauce
CNY 640

Tagliata di filetto Wagyu M9 al rosmarino (G) (L)
Grilled M9 Wagyu beef tenderloin with rosemary
CNY 1500

Cavolfiore gratinato e nocciole (VG) (G) (L)
Gratin cauliflower and hazelnuts
CNY 398

All main courses come with a choice of two side dishes

Patate novelle al forno (VG) (G) (L)
Roasted baby potatoes

Funghi trifolati (VG) (G) (L)
Sautéed mushrooms

Spinaci aglio, olio e peperoncino (VG) (G) (L)
Sautéed spinach with garlic, oil and chili peppers

Misticanza con vinaigrette alla mandorla (VG) (G) (L)
Mixed greens with almond vinaigrette

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