

STARTERS	Ciabatta Bruschetta   Ricotta Cheese Fig Jam Prosciutto Di Parma Honey	88	PASTA & PIZZA	Pizza Cinghiale E Pecorino Tomato Sauce Mozzarella Slow-Cooked Black Pork Ragù Parmigiano Fresh Rosemary	128	FROM THE GRILL	Filetto Australian M3+ Wagyu Beef Tenderloin 250g	428	
	Schiacciata All'olio  Warm Tuscan Flatbread Extra Virgin Olive Oil Whipped Ricotta	98		Pizza Changsha   Mozzarella Cheese Roasted Tomato Sauce Local Style Braised Beef Chili Lao Gan Ma Sauce	158		Australian M5+ Wagyu Ribeye 400g 	568	
	Creamy Puglia Burrata   Heirloom Tomatoes Aged Balsamic Basil	118		Pizza Bianca Con Funghi E Salsiccia   White Pizza Fennel Sausage Wild Mushrooms Mozzarella Rosemary	168		Crostata  Australian M4-5 Wagyu Bone in Ribeye 800g	988	
	Carpaccio Di Manzo Beef Carpaccio Rocket Shaved Parmigiano Balsamic	128					Tomahawk M3 Black Angus Ribeye 1.2kg	1,188	
	Romanesco 'Cauliflower Steak'   Red Pepper Romesco Sauce Toasted Almond Grilled Artichoke	128					Bistecca Alla Fiorentina  M7 Wagyu Porterhouse 800g	1,688	
All grilled meats are served with a choice of one side dish and a selection from our daily Sauces & flavored butters from our flavour box									
SOUPS	Charcuterie Platter  Selection Cured Meats: Prosciutto Di Parma Pistachio Mortadella Coppa Praga Ham Mostarda	148	FROM THE SEA	Grilled New Zealand King Salmon Fregola Sarda Pasta Tomato Capers Black Olives	198	SIDES	Cavolo Nero Sautéed Kale Garlic Chili	48	
	Cozze Alla Marinara  Fresh Mussels White Wine Garlic Parsley Tomato Pane Toscano	168		Branzino Arrosto  Roasted Whole Perch White Bean Stew Basil	248		Funghi Trifolati Wild Mushrooms Sautéed Garlic Parsley	48	
	Battuta Di Carne Beef Tartare Anchovies Capers Confit Egg Yolk	188		Cacciucco Alla Livornese  Tuscan Seafood Stew Lobster Prawns Mussels Calamari Perch	668		Patate Arrosto Roasted Potatoes Duck Fat Rosemary	48	
PASTA & PIZZA	Ribollita   Classic Tuscan Bread & Vegetable Soup Cannellini Beans Kale	68	FROM THE LAND	Arista Di Maiale Roasted Black Pork Loin Rosemary Garlic Roasted Potatoes Stewed Lentils	158	DESSERTS	Grilled Broccolini Parmigiano Reggiano Chili Lemon Zest	48	
	Crema Di Funghi  Porcini Mushroom Soup Truffle Parsley Dust	68		Pollo Alla Cacciatora Tuscan Chicken Tomato Black Olive Sage & Rosemary White Wine	168		Rocket Salad Balsamic Parmesan	48	
	Risotto Alla Fiorentina   Carnaroli Risotto Spinach Artichokes Parmigiano Reggiano	108		Scottadito Grilled New Zealand Lamb Chops Cannellini Beans Garlic Sage	458		Gelato Del Giorno Selection of Italian Ice Cream	68	
PASTA & PIZZA	Spaghetti Al Pomodoro  Cherry Tomato Parmigiano Reggiano Basil Olive Oil	108	LOCAL TOUCH	Pici “La Wei”   Hand-Rolled Pasta Changsha Cured Sausage & Pork Belly Black Vinegar Garlic Chili Oil Local Chives	128	DESSERTS	Crostata Di Frutta   Daily Fruit Tart Pistachio Cream	98	
	Pici Pasta Con Funghi E Tartufo   Hand-Rolled Pici Wild Mushroom Shaved Black Truffle Parmigiano Reggiano	128		Branzino Alla Duo Jiao   Whole Roasted Perch Changsha Fermented Chili Ginger & Garlic Rice Wine Coriander	248		Torta Della Nonna   Traditional Custard Tart Lemon Pine Nuts Icing Sugar	98	
	Pappardelle Al Cinghiale Wide Egg Pasta Slow-Cooked Black Pork Ragù Juniper Rosemary	128		Scottadito Grilled New Zealand Lamb Chops Toasted Cumin & Smoked Chili Roasted Potatoes Red Onion Coriander Salad	458		Zuccotto  Semi-Freddo Chocolate Almond Cake Fresh Berries	98	
	Pizza Prosciutto E Rucola Tomato Sauce Mozzarella Prosciutto Di Parma Wild Rocket Parmigiano Shavings	128					Biscotti Alle Mandorle  Traditional Almond Biscuits Vanilla Ice Cream	98	
Tiramisu  Classic Italian Favorite Coffee-Soaked Ladyfingers Mascarpone Cream									108

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY & SUNDAY
TUSCAN TASTING NIGHT	PASTA & PIZZA ROMANTICA	MUSSELS NIGHT	FLORENTINE NIGHT	DESSERT FLIGHT	TUSCAN FEAST (For Two)
Antipasto & Wine	(For Two)	Cozze Alla Marinara	A Tasting Journey of	A Tasting Journey of	Creamy Puglia Burrata Pici Pasta Con Funghi E Tartufo
Any Starter + A Glass of House Wine	Any 2 Pastas + 1 Pizza	¥138	M7 Dry-Aged Wagyu	Five Signature Sweet Creations	Arista Di Maiale or Pollo Alla Cacciatora
¥188	¥328		Porterhouse 800g	¥198	Tiramisu or Torta Della Nonna
			¥1,388		Includes: 1 Glass of Red House Wine Per Person
					¥899

• Menu items may contain nuts and other allergens

• Please let us know if you have any allergies, special dietary needs or restrictions

• Prices are in CNY and include service charge and tax

Contains seafoodContains nutsGluten-freeVegetarianSpicySignature dishContains porkHealthyLocally sourced

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前菜

瑞可塔芝士开面三明治	 	88
烤恰巴塔面包片 无花果酱 帕尔马火腿 蜂蜜		
热托斯卡纳扁面包		98
特级初榨橄榄油 瑞可塔芝士		
普利亚布拉塔流心芝士沙拉	 	118
古早番茄 意大利黑醋 罗勒		
意式生牛肉片		128
芝麻菜 帕马森干酪片 意大利黑醋		
炙烤罗马花椰菜素排	 	128
红椒罗莫斯科酱 烤杏仁 烤朝鲜蓟		
冷切拼盘		148
精选风干肉: 帕尔马火腿 开心果莫塔泰拉香肠		
科帕火腿 普拉格火腿 芥末水果蜜饯		
意式番茄白酒烩青口		168
新鲜青口 白葡萄酒 大蒜 欧芹 番茄 托斯卡纳面包		
和牛塔塔		188
鳀鱼 水瓜柳 低温蛋黄		

汤

托斯卡纳面包蔬菜汤	 	68
白芸豆 羽衣甘蓝		
牛肝菌蘑菇汤		68
松露 欧芹碎		

意面与披萨

佛罗伦萨烩饭			108
卡尔纳罗利米 菠菜 朝鲜蓟 帕马森芝士			
番茄罗勒意面			108
樱桃番茄 帕马森雷加诺芝士 罗勒 橄榄油			
皮奇手工意面配菌菇黑松露			128
手工搓制鲜面 菌菇 黑松露片 帕马森雷加诺芝士			
宽面配黑猪肉酱			128
宽鸡蛋面 慢炖黑猪肉酱 杜松子 迷迭香			
帕尔马火腿芝麻菜披萨			128
番茄酱 马苏里拉芝士 帕马森芝士片			

意面与披萨

黑猪肉披萨	128
番茄酱 马苏里拉芝士 慢炖黑猪肉酱 帕马森芝士	
新鲜迷迭香	
长沙老干妈披萨  	158
马苏里拉芝士 烤番茄酱 红烧牛腩 泰椒	
老干妈豆豉辣椒酱	
白披萨配茴香香肠  	168
茴香香肠 菌菇 马苏里拉芝士 迷迭香	

海洋馈赠

烤新西兰帝王三文鱼	198
撒丁岛珍珠面 番茄 水瓜柳 黑橄榄	
烤整条鲈鱼 	248
炖白豆 罗勒	
托斯卡纳海鲜炖锅 	668
龙虾 大虾 青口 鲑鱼 鲈鱼	

陆地珍馐

烤黑猪里脊	158
迷迭香 大蒜 烤土豆 炖扁豆	
托斯卡纳烩鸡	168
番茄 黑橄榄 鼠尾草&迷迭香 白葡萄酒	
烤新西兰羊排	458
白芸豆 大蒜 鼠尾草	

本地风味

湖南辣味皮奇手工意面	 	128
长沙香肠 五花肉 黑醋 大蒜辣椒油 本地香葱		
剁辣椒鲈鱼	 	248
长沙剁辣椒 生姜 & 大蒜 米酒 香菜		
烤新西兰羊扒		458
烤孜然 & 烟熏辣椒 烤土豆 红洋葱香菜沙拉		

星期一	星期二	星期三	星期四	星期五	星期六&星期日
托斯卡纳品鉴之夜 - 前菜与美酒	意面与披萨浪漫双人分享	青口主题夜	佛罗伦萨牛排之夜	甜品漫游	双人托斯卡纳品鉴菜单
任选一款前菜+一杯店选葡萄酒	任选两款意面 + 一款披萨	意式番茄白酒烩青口	M7干式熟成后腰T骨牛排	五道招牌甜点 · 一席风雅之旅	普利亚布拉塔流心芝士沙拉 皮奇手工意面配菌菇黑松露 烤黑猪里脊 或 托斯卡纳烩鸡 提拉米苏 或 祖母派 包含: 每人一杯店红葡萄酒
¥188	¥328	¥138	¥1,388	¥198	¥899

- 菜单项可能包含坚果和其他过敏源
- 如果您有任何过敏、特殊饮食需求或限制，请告知我们
- 价格以人民币计算，并包含服务费和税费



含海鲜



含坚果



无麸质



素食



辣味



招牌菜



含猪肉



健康



本地采购