

# OSTERIALICIOUS DINNER MENU

PRIX FIXE — 198 RMB PER GUEST

GUESTS WILL HAVE A COMPLETE SELECTION OF THE DAY'S FEATURED ANTIPASTI AND PRIMI, PLUS GUESTS CAN ASK FOR SECONDS OF ANY OR ALL OF THESE DELICIOUS DISHES FROM ANTIPASTI. FOR THE MAIN COURSE, GUESTS CAN CHOOSE ONE PROTEIN FROM THE MENU. TO FINISH, WE OFFER A SELECTION OF OSTERIA'S DAILY SWEET PLATE. TO ENJOY THE OSTERIA PRIX FIXE EACH GUEST AT THE TABLE MUST PARTICIPATE. ( NOTE — GUEST MUST ASK FOR SECONDS BEFORE MAIN COURSE )

OR YOU CAN ORDER A LA CARTE SERVICE TO SHARE !

## ANTIPASTI / 开胃菜

69 RMB

### TONNO E INSALATE

SEARED RARE TUNA, FENNEL AND ARUGULA SLAW, ORANGE SEGMENTS AND MINT APPLE DRIZZLE  
煎金枪鱼, 茴香和芝麻菜 配香橙和薄荷苹果

### IL PEPE CALAMARI

SALT AND PEPPER GRILLED CALAMARI, CORIANDER AND SALAMI  
烤小鱿鱼 配香菜和意大利腊肠酱

### CARNE E FRAGIOLI

3 BEAN TOSS, BEEF TENDERLOIN, WARM MUSTARD AND BACON DRESSING  
三种豆子拌牛里脊色拉佐以芥末培根汁

### PIATTO DI CRUDI

ITALIAN CURED MEATS, WHITE BEAN BRUSHETTA, MARINATED OLIVES, RISOTTO BALL, GRILLED VEGETABLES  
意式腌肉, 白豆面包片, 腌制橄榄 配意式米球和烤蔬菜



## PRIMI / 面食

66 RMB

PANCETTA E PELLINE LINGUINI BACON AND SCALLOP LINGUINI, SPINACH CHIFFONADE  
培根和带子意大利扁身面 配菠菜丝

GNOCCHI E FROMAGGIO - HOUSE MADE GNOCCHI, CREAMY FONTINA SAUCE, CHIVES, BASIL OIL  
自制土豆粒 配奶油酱, 小葱, 罗勒油



## CONTORNI / 配菜

33 RMB

### FAGIOLI DI INVERNO

WINTER BEANS, LEMON AND CRUNCHY NUTS  
冬季豆子 配柠檬和脆果仁

### PATATE FRITTE

CRISPY FRIED POTATOES  
脆炸土豆

### ZUPPA DI STAGIONE

OSTERIA'S SEASONAL MARKET SOUP  
精选例汤



## SECONDI / 主菜

128 RMB

### PESCE DI ARTICO

OVEN ROASTED ARCTIC HALIBUT, GRAPE FRUIT, SHALLOTS AND SHRIMP RISOTTO  
慢烤大西洋比目鱼 配西柚, 小干葱和虾肉意大利饭

### MANZO DOLCE

STICKY BEEF RIBS, COLA JUS, FRIED POTATOES AND CHEESE  
牛仔骨 配可乐酱, 炸土豆和芝士

### MELANZANA CANNELLONI

ROASTED EGGPLANT AND GOAT CHEESE CANNELLONI, EGGPLANT CAVIAR AND POMODORE SAUCE  
烤茄子和山羊芝士意大利卷 配茄子泥和意式番茄酱

### CARNE DI CERVO

SLOW ROASTED VENISON LOIN, BALSAMIC ONIONS, SWEET POTATO MASH, BRAISED LEEKS & GRAPE JELLY  
慢烤鹿里脊 配黑醋洋葱, 甜红薯泥, 烤京葱和葡萄冻

### DUE ANATRA

DUCK 2 WAYS: MARINATED DUCK BREAST, ORANGE & WHITE WINE GLAZE, PULLED DUCK CONFIT BABY POTATOES  
鸭子两吃: 腌制鸭胸 配香橙和白葡萄酒汁, 油煮鸭腿肉 配小土豆

### GRANCHIO E POMODORE

FRIED SOFT SHELL CRAB, CHIVE & CHEESE BRIOCHE, SWEET TOMATO AND BASIL OIL  
炸软壳蟹 配香葱和芝士面包, 甜番茄和罗勒油

### CIOTOLA DI ANELLO - OVERNIGHT LAMB STEW,

BRAISED ROOT VEGETABLES, SOURDOUGH & CRÈME FRAICHE  
香炖羊肉 配焗蔬菜根, 酸面包和鲜奶油

### MANZO ALLA ANELLO - GRILLED BEEF TENDERLOIN,

BLUE CHEESE CRUMBLE, POTATO CAKE AND MARSALA JUS  
烤牛里脊 配蓝纹奶酪, 土豆蛋糕及马沙拉酱汁

### OSSOBUCO, BRASATO IL VITELLO - BRAISED OSSO-BUCCO,

VEAL AND TOMATO JUS, SAFFRON RISOTTO CAKE, GREMOLATA  
炖小牛腱 配牛骨番茄汁, 藏红花意大利饭饼

SERVICE CHARGE FOR TABLES OF 8 OR MORE PEOPLE 八人以上桌收取10%服务费