



Authentic **Italian Restaurants** **in China 2020**



Message from the Ambassador of Italy to the PRC

Luca Ferrari

Italy is famous all over the world for several reasons: its millennial history, a unique culture, the undisputed quality of its products and its astonishing beauty. There is one thing that comprises all these characteristics: Italian food.

This is why Italy celebrates every year the Week of Italian Cuisine in the World, a global initiative carried out by all the Italian Embassies and Consulates under the coordination of the Italian Ministry of Foreign Affairs.

In 2020, we celebrate its fifth edition and China is one of the Countries where this week has the highest meaning. Not only because Italy and China probably boast the most ancient and prestigious culinary traditions which constitute indeed an important component of our identities, but also because Chinese people are increasingly appreciating Italian food, wine and spirits and many new Italian restaurants have opened their doors over the past few years.

According to the Agreement signed between the European Union and China in September 2020, Italy is the first European country for number of products protected as Geographical Indications with as many as 26 products. This is an important recognition of the high quality of Italian products which is strongly appreciated everywhere in the world.

Also in terms of health and safety standards, Italian agriculture is the greenest in Europe and one of the most advanced in the world for organically cultivated areas and for the least use of products with chemical residues.

In this booklet we want to present some of the most authentic Italian restaurants in China, to encourage more and more Chinese friends to enjoy our culinary culture.

Luca Ferrari, Ambassador of Italy



意大利驻华大使方澜意致辞

意大利之所以闻名世界，有这样几个原因：悠久的历史，独特的文化，无可争议的产品质量和令人惊艳的美丽。有一个事物具备所有这些特征，那就是：意大利的美食。

这也是每年意大利都会举办全球意大利美食周的原因，在意大利外交部的协调下由意大利大使馆和领事馆集体组织此项全球性活动。

2020年举办的此项活动是第五届，在全球一些国家中举办这个盛会更具重要意义，中国就是其中之一。这不仅是因为意大利和中国都为拥有可能是最古老也最负盛名的烹饪传统而感到自豪，这些传统确实成为我们身份的重要组成部分，而且还因为中国人民越来越欣赏意大利的食品、葡萄酒和烈酒，在过去几年中有许多新的意大利餐厅开业。

根据欧盟和中国于2020年9月签署的协定，在地理标志保护产品数量方面意大利位居欧洲第一，数量多达26个。这是对意大利产品高品质的重要认可，在世界各地都得到了高度赞赏。

此外，就健康和安全标准而言，意大利农业是欧洲最环保的地区，也是世界上最先进的有机种植区之一，其产品化学残留最低。

通过这本手册，我们想介绍一些中国最正宗的意大利餐厅，并鼓励越来越多的中国朋友享受我们的烹饪文化。

方澜意 意大利驻华大使



Message from the Chairman of China-Italy Chamber of Commerce

Paolo Bazzoni

Anche nel 2020, la Settimana della Cucina Italiana nel Mondo, iniziativa promossa dal Ministero degli Affari Esteri e della Cooperazione Internazionale in collaborazione con Enti, Associazioni ed Istituzioni che rappresentano la cucina italiana e l'Italia nel mondo, giunta quest'anno alla sua quinta edizione, mira a valorizzare il settore agroalimentare italiano, mettendo in evidenza valori come qualità, sostenibilità, e sicurezza alimentare.

La cucina rappresenta da sempre uno dei capisaldi dell'identità culturale Italiana. La V Edizione, "Saperi e sapori delle terre italiane, a 200 anni dalla nascita di Pellegrino Artusi", sarà dedicata alla figura emblematica di Pellegrino Artusi, padre della cucina e delle varietà regionali italiane. Tradizione e ricerca per continuare a rimanere la cucina di riferimento di ogni culture del gusto.

Questa guida, realizzata proprio in occasione della Settimana, mira a promuovere le aziende Italiane del settore agroalimentare presenti sul territorio cinese, esaltando l'offerta italiana del settore enogastronomico e sensibilizzando il pubblico locale sull'uso dei prodotti italiani di qualità, in contrasto con il fenomeno Italian Sounding.

Il fenomeno Italian Sounding colpisce ogni anno diversi prodotti Made In Italy e vede la CCIC impegnata da due anni a questa parte nell'organizzazione di attività info-formative - parte del progetto True Italian Taste - che mirano a condividere con il pubblico locale i valori della tradizione culinaria italiana.

Dal 23 al 29 novembre, la Camera di Commercio Italiana in Cina promuove - in collaborazione con l'Ambasciata d'Italia a Pechino e tutto il Sistema Italia - un programma di iniziative atto a approfondire l'importanza e la qualità della cultura enogastronomica Italiana, valorizzando il legame con il territorio e i valori della cucina Italiana al pubblico cinese.

Le iniziative organizzate all'interno della Settimana intendono, oltre a voler mostrare la capacità italiana di mantenere salda la propria tradizione enogastronomica, anche a rappresentare un'occasione concreta per le aziende Italiane di valorizzare la loro offerta produttiva ed espandere così sul territorio, facilitando opportunità di collaborazione e commercio all'interno del mercato locale.

Proprio per promuovere tali valori, la CCIC ha inoltre preso parte nel 2019 al progetto "Ospitalità Italiana", volto a certificare ristoranti italiani autentici garantendone il livello di qualità e genuinità dell'offerta.

Paolo Bazzoni, Presidente Camera di Commercio Italiana in Cina



中国意大利商会主席保罗·巴佐尼致辞

2020年，由意大利外交与国际合作部、意大利国家旅游局和其他在全世界代表意大利和意大利饮食文化的合作单位共同支持举办的全球意大利美食周将迎来第五届活动，其宗旨是传播意大利农食产业的价值，推广其品质、可持续性和食品安全性。

美食向来是意大利文化身份的重要标志。第五届全球意大利美食周——“意大利土地的知与味：纪念皮雷革瑞诺·阿尔图西诞辰200周年”——将特别纪念意大利美食与地方厨艺之父皮雷革瑞诺·阿尔图西；纪念其通过延续传统和科学研究，继续传承各色美味创造者的厨艺。

美食周之旅，将以推广意大利在华农食企业为宗旨，彰显意大利美食产业的供给能力，推进中国本地公众对意大利品质产品的使用，摒弃“仿冒意货”的现象。

“仿冒意货”现象每年都对各种意大利制造（Made in Italy）产品造成伤害，由此中国意大利商会已经利用了两年时间，通过“正宗意大利餐桌”活动进行了意大利产品的知识介绍，这一活动的宗旨就是向中国本地公众分享意大利传统餐饮的价值。

从11月23日开始到11月29日，中国意大利商会将在意大利驻华大使馆和整个意大利外交领事体系的支持下，推动这一场通过彰显地域联系和意大利厨艺价值而让中国公众深入了解意大利美食文化品质的活动。

在本届美食周内所组织的活动，除了彰显意大利发扬美食传统的力量以外，还将凸显意大利企业产品供应的能力，由此推动其在华经营的影响力，为其创造在本地市场进行内部合作与商业发展的机会。

正是为了推广这些价值，中国意大利商会还于2019年开展了“意大利热情”活动，此活动以为正宗意大利餐厅颁发认证为主旨，以此保障其产品的品质与正宗性。

保罗·巴佐尼 中国意大利商会主席



V Edizione della Settimana della Cucina italiana

(23-29 novembre 2020)

“Saperi e sapori delle terre italiane, a 200 anni dalla nascita di Pellegrino Artusi” è il tema della quinta Settimana della Cucina Italiana nel Mondo che si tiene dal 23 al 29 novembre 2020.

L’iniziativa è dedicata a promuovere all’estero la cucina italiana di qualità e i nostri prodotti agroalimentari e si sta sempre più affermando come un appuntamento di grande rilevanza su scala globale.

La Settimana vede la Rete diplomatico-consolare e degli Istituti Italiani di Cultura impegnata a proporre un gran numero di eventi in tutto il mondo. In Cina nel 2019 sono stati realizzati oltre cento eventi promozionali, sia online che offline.

Quest’anno, a causa dell’emergenza sanitaria, l’Ambasciata d’Italia nella Repubblica Popolare Cinese ha concentrato le proprie attività sui principali canali social cinesi. In questo modo è possibile raggiungere un pubblico sempre più ampio in tutto il Paese attraverso la pubblicazione di numerosi approfondimenti, video, articoli e contributi realizzati con alcuni tra i protagonisti del panorama enogastronomico italiano. Non mancano momenti di approfondimento su temi di grande attualità, quali il rapporto fra il cibo e la sostenibilità ambientale, la cultura del cibo sano, la sicurezza alimentare, il diritto al cibo, l’educazione alimentare, le identità dei territori e la biodiversità, con una particolare attenzione alla tutela delle Indicazioni Geografiche. L’Italia è infatti il primo Paese europeo per numero di prodotti tutelati come Indicazioni Geografiche e il più rappresentato con ben 26 prodotti nell’Accordo sottoscritto tra Unione Europea e Cina a settembre 2020.



第五届全球意大利美食周 (2020年11月23日至29日)

第五届全球意大利美食周的主题为“佩雷格里诺·阿图西诞辰后200年意大利的风土和味道”，该活动计划于2020年11月23日至29日举办。

此项活动致力于向海外推广优质的意大利美食和农产品，并且正在逐步成为全球范围内具有重要意义的事件。

值美食周之际，意大利外交领事网络以及文化中心致力于在全球范围内组织大量的活动。2019年在中国的美食周中就举办了一百多场线上和线下的推广活动。

鉴于今年的疫情，意大利驻中华人民共和国大使馆把相关活动集中在中国主要的社交媒体上。以这样的方式，通过发布大量具有深度的信息，如视频、文章以及意大利美食业界代表的参与，可以在全国范围内吸引越来越多的公众关注。对一些重要的现实性议题进行深入研究也是必不可少的，例如食物与环境可持续性之间的关系，健康食物的文化，食品安全，食物权，食物教育，地区特点和生物多样性，特别是要对地理标志保护给与关注。就地理标志保护产品的数量而言，意大利实际上在欧洲国家中位居第一，在欧盟和中国2020年9月签署的协定中，意大利的产品多达26种。



A scenic view of the White Pagoda on Lotus Island in Beihai Park, Beijing. The pagoda is a white, multi-tiered structure with a golden spire, situated on a lush green hill. In the foreground, a yellow boat with a canopy is on the water, with a person visible inside. The water reflects the pagoda and the surrounding greenery. The sky is blue with some clouds.

Beijing

TIANJIN

Assaggi

📍 1 North Street, Sanlitun Beixiaojie, Chaoyang District, Beijing, China
北京市-朝阳区-三里屯北小街1号(德使馆东北角)

☎ +86 01 84544508

✉ assaggi@group@yahoo.com



- A whole baby chicken (less than 800g)
- Salt and black pepper
- Olive oil
- Potatoes 200gr
- Garlic
- Mayonnaise 80gr
- Mix Salad
- White wine
- Onion
- Paprika
- Rosemary
- Chili
- Oregano



- 整只春鸡 (少于800g)
- 盐和黑胡椒
- 橄榄油
- 土豆200g
- 大蒜
- 蛋黄酱80g
- 混合沙拉
- 白葡萄酒
- 洋葱
- 辣椒粉
- 迷迭香
- 红辣椒牛至

Grilled Whole Spring Chicken with Spicy New Potatoes, Garlic Mayonnaise and Mix Salad

烤整只春鸡配香辣新土豆、蒜蓉蛋黄酱和沙拉

Marinate a whole baby chicken (less than 800g) with salt, black pepper, olive oil for 24 hours. You also can put those ingredients as preference: white wine, onion, paprika, rosemary, chili, oregano.

Cook the chicken with 200g new potatoes in oven for half hour with 230°C. Chop a garlic clove and mix with 80g mayonnaise. Put cooked chicken and potatoes on a plate with sauce on side and decorate with mix salad.

用盐、黑胡椒、橄榄油将整只童子鸡 (少于800g) 腌制24小时。也可根据个人口味在腌制材料里加入白葡萄酒、洋葱、辣椒粉、迷迭香、辣椒、牛至。将整鸡与200g新土豆一起放入烤箱内, 在230°C 下烤半个小时。将蒜瓣切碎并与80g蛋黄酱混合。将烤好的鸡和土豆装盘, 旁边配酱料, 并以沙拉做装饰。



Bella Vita Cucina Italiana

📍 FOOD-5, Florentia Village, North side of Qianjin Road, Wuqing District, Tianjin
天津市武清区前进道北侧佛罗伦萨小镇内 FOOD - 5 店

☎ 022-59698238

🌐 www.bellavitaconcept.com



BELLA VITA
CUCINA ITALIANA



- Marinated argentine chicken 350 gr
- Chicken breast 350 gr
- Italian Sausage 200 gr
- Australian beef tenderloin grass feed 200 gr
- Pork ribs 300 gr
- Black pepper sauce 100 gr
- Ketchup 40 gr
- Yellow mustard 40 gr
- Lemon 50 gr
- BBQ sauce 80 gr
- Broiled cherry tomatoes 80 gr
- Seasonal mixed lettuce 270 gr
- French fries 150 gr
- Salt
- Crushed black pepper
- Olive oil 40 gr
- Fresh Rosemary
- Fresh Thyme



- 腌制肉品
- 鸡肉 350g
- 鸡胸肉 350g
- 意式香肠 200g
- 澳大利亚牛里脊 200g
- 排骨 300g
- 黑胡椒酱 100g
- 番茄酱 40g
- 黄芥末 40g
- 柠檬 50g
- 烧烤酱 80g
- 烤樱桃
- 番茄 80g
- 应季时蔬
- 生菜 270g
- 炸薯条 150g
- 盐
- 黑胡椒碎
- 橄榄油 40g
- 新鲜迷迭香
- 新鲜百里香

Grigliata all'italiana

意式烤肉

Place spicy marinated chicken in a grill for marking both side then place on a tray and put in the oven at 210 degrees for 20 minutes. Meanwhile, season beef tenderloin and chicken breast with salt, black pepper and olive oil. Heat the black pepper sauce in a wok. With 12 minutes left in the oven for cooking the half chicken, start to grill the beef tenderloin, chicken breast ensuring to well mark both sides. Meanwhile, regenerate the pork ribs in hot water at 65 degrees for 5 minutes. Brush the ribs with BV BBQ sauce. Place the ribs, Australian beef tenderloin, chicken breast, Italian pork sausage and semi cooked tomato in the oven at 210 degree for 10 minutes. Fry the potato in hot oil at 80 degree, prepare the mixed lettuce dress with balsamic dressing, make hot the black pepper sauce & put all the garnish and sauce in selected container. Remove all meat ingredients from the oven. Place it in BV grilled platter dish.

Add the roasted tomatoes, sprinkle with salt and garnish with fresh rosemary and thyme.

将腌制好的整鸡放在烤架上，两侧做标记，然后放在托盘上，以210度在烤箱内烤20分钟。从冰箱中拿出澳洲牛里脊肉、意大利香肠、鸡胸肉和猪排。用盐、黑胡椒和橄榄油腌制牛里脊肉和鸡胸肉。在锅中加入黑胡椒酱加热。烤鸡时间还剩12分钟时，将牛里脊肉放入烤箱，要确保鸡胸肉两侧的着色。同时，将猪排放入65度热水中焯5分钟。用刷子将BV烧烤酱刷到排骨上。将排骨、澳洲牛里脊、鸡胸肉、意大利香肠和半熟西红柿放在烤箱中以210度烤10分钟。将土豆在80度热油中炸，准备混合生菜沙拉酱，加热黑胡椒酱，将所有备好的酱料倒入指定的容器中。从烤箱中取出所有烤好的食材，放入烤盘中。加上烤番茄、撒盐，并饰以新鲜的迷迭香和百里香。



Bottega

- 📍 Branch 1: 2/F Nali Patio 81. Sanlitun Road Chaoyang District Beijing
北京朝阳区三里屯路 81 号那里花园 2/F
- Branch 2: 1/F Jinshang Building No.20 Xinyuanli West, Chaoyang
北京朝阳区新源里西街 20 号金尚 1/F

☎ 6416 1752; 6410 9800

🌐 www.bottega.cn.com

意库 | BOTTEGA



- 4 ¼ pounds red onions
- 1/3 cup extra-virgin olive oil
- 2 carrots, peeled and roughly chopped
- 1 celery rib, trimmed and roughly chopped
- 2 ¼ pounds beef chuck, cut into 2-inch cubes
- Salt and freshly ground black pepper
- ¼ cup dry red wine, plus more if desired
- 1 pound dried rigatoni pasta
- Finely grated Parmesan cheese



- 4¼磅红洋葱
- 1/3杯特级初榨橄榄油
- 2根胡萝卜，去皮并切碎
- 1根芹菜，修剪并切碎
- 2¼磅牛肩胛骨，切成2英寸边长小块
- 盐和现磨黑胡椒
- ¼杯干红葡萄酒，如有需要，可加量
- 1磅通心粉
- 磨碎的帕尔马森干酪

Orecchiette with Bari-style chops

巴里式排骨配面耳朵

Bring a large pot of water to a boil. Place the onions in the boiling water, and cook, covered, 15 minutes. Drain the onions, and let cool a bit, then slice very thinly. Heat half the oil in a large heavy pot over medium-high heat; stir in the carrots, celery, and cook for 4 minutes. Add the beef, then cover with the onions. Pour the remaining oil over the onions, then sprinkle with 1 1/2 teaspoons salt and 3/4 teaspoon pepper. Cover, bring to a simmer and cook gently until the beef is tender, about 3 hours; the onions will release a good deal of liquid. Uncover the pot and bring to a boil. Cook, stirring more frequently as the liquid reduces and lowering the heat as necessary to prevent scorching, until the meat has fallen apart and the sauce is creamy, about 45 minutes. Stir in the wine and taste, adding more wine if desired. Reduce the heat to low, and continue to cook, stirring frequently, until the sauce is glossy and quite thick, about 15 minutes more. Cook the pasta in a large pot of boiling salted water until al dente, then drain and toss with the sauce. Stir in Parmesan to taste, then serve.

烧开一大锅水。在沸水里放入洋葱，盖上锅盖煮15分钟。将洋葱捞出后沥水，稍稍冷却后切成薄片。用中高火将锅中的油加热至中等热度，放入切碎的胡萝卜、芹菜翻炒4分钟。加入牛肉，并在上面盖上洋葱。将锅中剩余的油倒在洋葱上，之后撒上1/2汤匙和3/4汤匙的胡椒粉。盖上锅盖，用小火煨，慢火炖约3小时，直到牛肉变软，洋葱在煮制的过程中会释放大量汁水。打开锅盖，继续炖煮，随着汤汁的减少而更频繁地搅拌，适当把炉火调小，防止糊锅，直到肉块散开且酱汁呈奶油状，以上过程大约45分钟。加入葡萄酒后品尝滋味，如果需要，请继续加入更多的葡萄酒。将炉火调低，继续炖煮，更频繁地搅拌食材，直到肉酱变得光滑其浓稠，以上过程大概需要15分钟。将意面放入盐水中，煮至口感较硬，有嚼劲，沥干后与肉酱拌匀。加入帕尔玛森干酪，即可上桌。



Fiume

📍 Beijing, Chaoyang District, Maizidian Xijie 39 100026
北京市朝阳区麦子店西街 39 号 — 100026

☎ 010-65019878

🌐 www.thegoodfoodgroup.asia



Fiume is an Italian restaurant inspired by the traditional recipes of Emilia Romagna with a focus on the typical Italian "wine and dine" experience. We offer a unique atmosphere right by the Liang Ma River.

在众多办公室、大使馆、酒店及住宅区的现代繁华闹市中，Fiume 静静地俯瞰幽静的亮马河并在翩翩杨柳树下提供浪漫的室外空间。只有 12 张桌子的室内空间现代、温馨、舒适，持续提供变化的商务套餐。



Mixed Italian Cold Cuts

Mixed Italian cold cuts with 24 months Parmigiano Reggiano served with handmade bread and gnocco fritto.

混合火腿和香肠以供分享配以每日自家烘焙查巴塔面包和现炸口袋面包。



Tagliatelle Paglia e Fieno

Tagliatelle paglia e fieno with ragu' alla Bolognese.

手工意式绿黄混合龙须面配博洛尼亚肉酱。



New Zealand Coastal Lamb

New Zealand Coastal lamb rack "alla scottadito" served with roasted potato and artichoke.

烤新西兰沿海羊排配烤土豆及腌洋葱。



Il Ristorante – Niko Romito

📍 Bulgari Hotel, Building 2 Courtyard No. 8 Xinyuan S Rd, Chaoyang, Beijing
北京宝格丽酒店 北京市朝阳区新源南路8号院2号楼

☎ +86 186 1019 8331

🌐 www.bulgarihotels.com/beijing



Hailing from the Italian region of Abruzzo, Michelin-starred chef Niko Romito is the genius behind the gourmet delicacies at Il Ristorante. Romito has specially designed a new concept while preserving the fundamental philosophy of simplicity, synthesis and a quest for the quintessence of flavour.

来自意大利阿布鲁奇的名厨 Niko Romito 为 Il Ristorante 餐厅臻呈专属意式珍馐。Romito 先生为宝格丽酒店及度假村精心构思了全新的美食概念-此理念秉承了其餐厅所坚持的享誉全球的料理哲学：与基本的简式有机结合，对食材本味与精华的不懈追求，以及不断融入的个人创意与灵感。



Assoluto

Signature and pure vegetable broth made from carrot, celery and Italian olive oil and sage.

一款具有突出特色的“淳萃”蔬菜汤，由新鲜胡萝卜、芹菜、洋葱等蔬菜精制而成，过程中不加一滴水，并加入香槟酒、意大利初榨橄榄油提味，并装饰以新鲜鼠尾草。



Antipasto All'Italiana

Tomato bruschetta and Parma ham & Melon. Frittata di pasta, burrata cheese, pan fried cuttle fish and scampi cocktail.

一款丰盛的意大利特色小吃拼盘，首先由传统意式番茄面包和帕尔马火腿配蜜瓜开起您的味蕾，之后由小牛肉配金枪鱼酱和鳕鱼慕斯。最后由意式烘蛋饼，布拉达芝士，香煎鱿鱼及鳌虾。



La Lasagna

Homemade lasagna layered with veal ragout and bechamel sauce.

自制千层面皮一层层包裹着精制小牛肉馅料及特制白酱汁。



La Pizza – Napoli Restaurants in Beijing

- 📍 Branch 1: 33 Guangshun North Street, China, Beijing, Chaoyang District
那匹萨凯德 Mall 望京店, 北京市朝阳区广顺北路 33 号 4 层
- Branch 2: SA-48, Building 3, Solana Mall, 6 Chaoyang, Beijing
朝阳区朝阳公园路 6 号蓝色港湾国际商业区 3 号楼 SA-48
- Branch 3: 1112, Shangdu Soho, 8 Dongdaqiao Lu, Chaoyang District
朝阳区东大桥路 8 号 SOHO 尚都 SH1112 号

☎ 010-6478 8533; 010 - 5905 6106; 010 - 5900 3112

🌐 www.lapizzanapoli.com



- 1 kg beef and pork meat
- 1,5 kg white onion
- 200 gr carrots
- 150 gr cherry tomatoes
- White wine
- salt
- pepper



- 1kg 牛肉和猪肉
- 1.5kg 白洋葱
- 200g 胡萝卜
- 150g 小番茄
- 白葡萄酒
- 盐
- 胡椒

Pasta alla Genovese, piatto tipico campano.

热那亚式宽面，坎帕尼亚大区的特色美食

Brown the onion, carrots and cherry tomatoes in a little oil, as soon as they are well browned add the white wine, let it evaporate, and add the meat cut into pieces. Cook everything over low heat for 4 hours.

将洋葱、胡萝卜和小西红柿加入一点橄榄油，煎均匀的褐色，之后加入白葡萄酒，使其在加热过程中慢慢蒸发，将肉切片放入。用小火煮4小时。



Mercante

📍 Beijing, Dongcheng District, Fang Zhuan Chang Hutong 4, 100009
北京市东城区方砖厂胡同4号, 100009

☎ 010-84025098

🌐 www.thegoodfoodgroup.asia



Mercante is a cozy awarded trattoria (One Shrimp Gambero Rosso 2018-2019) in a hutong, the small alleys of the historical center of Beijing. Since 2012, we offer homemade, traditional Emilia Romagna food

全部菜肴为 Omar Maseroli 的家乡 Emilia Romagna 的正宗意大利菜。我们为您呈上多种手工意大利面食、进口意大利奶酪、火腿配每日现烤的面包，以及多种自制意大利经典甜点。



Homemade Baked Lasagne

Homemade baked Lasagna with béchamel and ragu' alla Bolognese.

经典烤意式千层面配奶油汁及博洛尼亚肉酱。



Cappelletti Reggiani

Homemade Cappelletti Reggiani (three meats stuffed) served with Parmigiano Reggiano cream.

瑞吉艾米利亚手工猪肉牛肉馅小云吞配巴马臣奶酪酱。



Roasted Rose of Parma

Organic beef fillet, Parma ham and Parmigiano Reggiano roll served with Modena Balsamic Vinegar.

烤帕尔马玫瑰（有机菲力牛排、帕尔马火腿及巴马臣奶酪卷）。



Mio

📍 Four Seasons Hotel Beijing 3rd floor, 48 Liang Ma Qiao Rd. Chaoyang, Beijing
北京市朝阳区亮马桥路 48 号四季酒店三层

☎ +86 (10) 5695 8522

🌐 www.fourseasons.com/beijing/dining/restaurants/mio



Mio means “my” in Italian, and you’ll feel perfectly at home in this welcoming Italian restaurant at Four Seasons Hotel Beijing. Featuring two open kitchens with authentic pizza ovens, Mio offers modern Italian cuisine, including a selection of pizzas and tapas.

Mio 在意大利文中是“我”的意思，换句话说，这里就是我的意大利餐厅，这家北京意大利餐厅拥有清雅脱俗的设计，温馨友善的氛围，让您轻松感受在家里用餐的悠闲自在。拥有两个开放式厨房，现场烤制披萨。Mio 提供创意意大利美食和各式小食。无论何种选择，都能让人全情满载意国滋味新体验。



Black Ink Tagliolini

Alaskan king crab, almond milk sauce.

阿拉斯加帝王蟹，杏仁奶（来自意大利南部，使用杏仁和水制成天然杏仁奶），以柠檬皮调味。



New Zealand Lamb Loin

Shallots, purple potato, civet sauce, balsamic misticanza.

低温慢煮新西兰羊里脊，搭配火炙小洋葱和紫薯泥，沙拉点缀；最后以意大利黑醋西韦酱调味。



Brown Sugar Tart

Sea salt ice cream, crispy milk.

红糖塔搭配意大利手工海盐口味冰淇淋，及咖啡奶油与鲜奶脆片。



Pizza Saporita

- 📍 Branch 1: 112/115 Bojing HaoTing, No. 8 ShiZiPo Street, DongZhiMen Wai
东直门外大街十字坡街 8 号, 铂晶豪庭 112/115 室
- Branch 2: 109 Building 4, Park Avenue, No.6 Chaoyang Park South Rd.
朝阳公园南路 6 号公园大道生活广场 4 号楼 109 室

☎ 010-64130991; 010-65306591

🌐 www.pizzasaporita.com.cn



- Sparkling water
- Olive oil,
- Yeast,
- Salt
- Flour for Pizza,
- Tomato Sauce
- Buffalo Mozzarella
- Parma Ham
- Porcini Mushrooms,
- Arugula
- Truffled Sauce



- 苏打水
- 橄榄油
- 酵母
- 盐
- 披萨粉
- 番茄酱
- 水牛奶芝士
- 帕尔马火腿
- 牛肝菌蘑菇
- 芝麻菜
- 松露酱

Countryside Pizza

Mix half of the flour with the water, yeast, salt and olive oil, after they are well mixed add the other half of the flour to reach the perfect consistency; Let the dough rest and rise, once ready, form some balls of dough, flatten the dough with a rolling pin, add the tomato sauce and bake for some minutes until the crust is slightly colored, take out from the oven and add the mushrooms, put it back in the oven until the dough is perfectly cooked; Add the buffalo mozzarella slices, Parma Ham and top with truffled sauce and fresh arugula, enjoy Saporita Countryside Specialty Pizza.

将一半的面粉与水, 酵母, 盐和橄榄油混合, 充分搅拌均匀后再加入另一半的面粉, 以达到完美的稠度; 准备好后, 将面团静置醒发, 待发酵好后, 用擀面杖将面团压扁, 加入番茄酱并烘烤几分钟, 直到外层颜色变浅, 然后从烤箱中取出并撒上蘑菇, 将其放回烤箱, 直到面团完全烤熟; 撒一些水牛奶酪片和帕尔马火腿, 并在上面加上松露酱和新鲜的芝麻菜, 欢迎享用Saporita



Venezia Club Restaurant & Winery

📍 N. 48 ZiYou Road, Italian Style Town, Hebei District, 300010 Tianjin
中國天津河北區意大利風情街自由道 48 號 300010

☎ 022-87613413

🌐 www.veneziacclubrestaurant.jimdo.com



- Home Made Fresh Pasta 80gr
- Bresaola 20gr
- Radicchio 20gr
- Cream 1tps
- Extra Virgin Olive Oil 1tps
- Garlic 1tps
- Onion 1tps
- Salt a pinch



- 手工自制新鲜意面80克
- 布雷萨奥拉风干牛肉 20克
- 紫叶菊苣20克
- 奶油 1汤匙
- 特级初榨橄榄油 1汤匙
- 大蒜1汤匙
- 洋葱1汤匙
- 盐少许

Home Made Fettuccine with Bresaola (Italian Dry Beef) and Radicchio (Italian Red Salad)

Put water in a big pot, bring to a boil and add salt. At the same time, cut in a small cube the garlic and the onion, cut in a small piece of stripe the Bresaola and the Radicchio; then put extra virgin olive oil, garlic onion in another pan and make them brown; add Bresaola and Radicchio and cook for about a minute. When the water boils, put the fresh pasta and cook for 2/3 minutes, drain the pasta from the pot and put it in the pan with inside the condiment, add a couple of tablespoons of cooking water and the cream, toss and mix, once ready put the pasta in a plate and serve.

将水倒入大锅中，烧开后加盐。同时，将大蒜和洋葱切成小方块，将布雷萨奥拉风干牛肉和紫叶菊苣切成小条；然后将特级初榨橄榄油、大蒜和洋葱放入另一个炒锅中，将其煎至褐色；接着加入布雷萨奥拉风干牛肉和紫叶菊苣，一起翻炒约一分钟。当水沸腾后放入新鲜的意大利面，煮40秒后，将意大利面从大锅中捞出沥干，再放入炒锅中，加入调味品、几汤匙的烹饪水和奶油，搅拌均匀，都完成后，将意大利面放在盘子中即可食用。



A nighttime photograph of a busy street in Chongqing, China. The scene is dominated by a large, multi-story building with traditional Chinese architectural features, including tiled roofs and wooden balconies, which are brightly lit with warm yellow lights. To the left, a modern high-rise building is visible in the background. In the foreground, a dark car is partially visible, and a group of people are walking on the sidewalk. A sign for '重庆杂货铺' (Chongqing General Store) is visible on the building. The overall atmosphere is vibrant and urban.

Chongqing

CHENGDU

Grappa's

📍 2F 2242, Sino-Ocean Taikoo Li, 8 Middle Shamao St., Jinjiang, Chengdu
成都市锦江区中纱帽街8号远洋太古里二层2242号

☎ 028-64661786

🌐 www.sandyelgrande@163.com



- Water
- Beer Yeast
- Salt
- Flour
- Tomato sauce
- Mozzarella
- Basil



- 水
- 啤酒酵母
- 盐
- 面粉
- 番茄酱
- 马苏里拉奶酪
- 罗勒

Margherita Pizza

玛格丽特披萨

Pour the water into a bowl. Add the salt and about 100 grams of flour, and add the yeast with a spoon until the yeast dissolves completely. Gradually add the flour, until a smooth and homogeneous dough is obtained.

将水倒入碗中。加入盐和约100克的面粉，然后用勺子加入酵母，直到酵母完全溶解。分次少量添加面粉混合，直到获得光滑均匀的面团。



OriganoRoma

📍 1F, N37 Starfest Arts and Business center, No.6 Middle Section of Huangshan Avenue, Liangjiang New Area, Chongqing
重庆市两江新区黄山大道中段6号星汇两江艺术商业中心N371楼

☎ (+86) 023-63088318

🌐 A18032016@qq.com

ORIGANOROMA
cucina, pizza, caffè 奥利嘉



- Water
- Yeast
- Salt
- Flour
- Tomato sauce
- Mozzarella
- Basil



- 水
- 酵母
- 盐
- 面粉
- 番茄酱
- 马苏里拉奶酪
- 罗勒

Margherita Pizza

玛格丽特匹萨

Prepare the pizza dough with 24-hours advance. Gently stretch one ball of pizza dough into roughly a 10-inch circle and top with tomato sauce and mozzarella. Bake for 14-16 minutes or until the crust is lightly browned and the cheese is bubbling. Remove from the oven and top with fresh basil.

提前24小时准备披萨面团。轻轻地将一个面团擀成大约10英寸的圆形，然后上面撒上番茄酱和马苏里拉奶酪。烘烤14至16分钟，或是等到面外层变成浅褐色，奶酪起泡后即可。从烤箱中取出披萨，并撒上新鲜的罗勒。



A large stone sculpture of a goat standing on a rocky base, with three smaller goats at its feet. The background is a clear blue sky and some green trees.

Guangzhou

DONGGUAN·SANYA·SHENZHEN

BONACASA Italian Kitchen & Wine Bar

📍 Shop BJ008 Zhongxin Plaza, North of Kangle Rd, Houjie Town, Dongguan
东莞市厚街镇康乐北路中鑫广场一层 BJ008 号商铺

☎ 0769 - 85828707

✉ patricellivalter@yahoo.it



- 500 gr. flour
- 5 eggs
- Salt
- 200 gr. beef
- 100 gr. pork
- 1 pork sausage
- 1 carrot
- 1 celery
- 1/2 onion
- Salt qb
- Pepper qb

- 50 gr. grated Grana Padano cheese
- 50 gr. breadcrumbs
- butter
- Extra virgin olive oil
- nutmeg
- white wine
- 1 egg
- 150 gr butter
- Sage
- grated Grana Padano cheese



- 500克 面粉
- 5个鸡蛋
- 盐
- 200克 牛肉
- 100克 猪肉
- 1猪肉香肠
- 1根胡萝卜
- 1芹菜
- 1/2洋葱
- 盐
- 辣椒
- 50克 磨碎的Grana

- Padano奶酪粉
- 50克 面包屑
- 牛油
- 特级初榨橄榄油
- 肉豆蔻
- 白酒
- 1个鸡蛋
- 150克黄油
- 鼠尾草
- 磨碎的Grana Padano奶酪粉

Casoncelli di carne al burro e salvia

黄油和鼠尾草肉饺子

Prepare the dough mixing the flour, a pinch of salt and the eggs (if the dough is too hard and dry, add a little water). When the dough is smooth and homogeneous, wrap in cling film and let it rest in the refrigerator. For the filling, cut the vegetables and mince the meat, heat the oil and butter in a pan, add the vegetables and sauté. Add the minced meat, add the white wine and let it evaporate, add salt and pepper as required and a pinch of nutmeg, add a little water and cover, cook over low heat for about two hours (add a little water if necessary). When cooked, add the grated Grana Padano, breadcrumbs and egg to the meat sauce, make a homogeneous mixture and season with salt and pepper. In the meantime, roll out the dough very thinly and make squares about 5/6 cm wide, place a knob of filling in the center and close the Casoncelli in the center like a candy. Heat the butter with the sage, cook the casoncelli in boiling water for 2/3 minutes, drain and serve, pour the sage-flavored butter over the casoncelli and finish with plenty of grated Grana Padano.

面粉加少许盐打入鸡蛋混合在一起的揉成面团（如果面团太硬且太干，则加一点水）。当面团光滑均匀时，将保鲜膜包好，放入冰箱。
馅料：蔬菜切碎，肉切碎，将油和黄油在锅中加热，加入蔬菜翻炒，再加入碎肉，加入白葡萄酒，使其蒸发，根据需要加入盐和胡椒粉，再加少许肉豆蔻，少许水并盖上锅盖，用小火煮约两个小时（必要时加一点水）。煮熟后，将Grana Padano奶酪碎，面包屑和鸡蛋加入肉酱中，制成均匀的混合物，然后加盐和胡椒粉调味。在此期间，将面团压薄，切成约5/6厘米宽的正方形，将馅料夹在中间，然后像糖果一样卷成饺子形状。将黄油加热并放入鼠尾草，把饺子在开水中煮2/3分钟，沥干并上桌，将鼠尾草风味的黄油浇在饺子上，最后大量加入Grana Padano奶酪粉。



Buongiorno

📍 2nd Floor Yian Plaza, 33 Jiansheliumalu Road, 510060 Guangzhou
广州市越秀区建设六马路33号宜安广场2楼

☎ +86 (0)20 83633587

🌐 www.buongiorno.com.cn



- 1 kg flour
- 10 eggs
- 500 gr minced pork loin
- 250 gr minced Parma prosciutto crudo
- 250 gr minced mortadella
- 500 gr grated parmesan cheese
- 2 eggs
- 100 ml cream
- nutmeg
- salt



- 1公斤面粉
- 10个鸡蛋
- 500克猪里脊肉
- 250克切碎的帕尔马生火腿
- 250克肉末
- 500克帕玛森奶酪碎
- 2个鸡蛋
- 100毫升奶油
- 肉豆蔻
- 盐

Parmesan cream Tortellini 帕玛森奶油意大利饺子

Create a deep well in the middle of the flour, crack the eggs into this well and knead. When have obtained a smooth and homogeneous mixture, let it rest. For the filling: cook the minced loin in a saucepan with a drizzle of oil, mixing. Once cooked, turn off the heat and add the minced prosciutto crudo and the minced mortadella. Mix and out everything on the meat grinder again, adding two eggs and Parmesan cheese. With the help of a pasta machine, roll out the dough very thin. Cut into 3 cm squares on each side. Stuff in the center, close with a handkerchief and create the typical "tortellini". Heat up 100ml of cream and add the Parmesan, nutmeg and salt. Boil the tortellini for 2 minutes, drain, and finish cooking in the Parmesan cream. When the sauce is creamy, serve with some Parmesan cheese.

在面粉打入鸡蛋揉成面团，面团揉至表面光滑均匀后，静置。准备馅料：在小锅里煮切碎的里脊肉，加少许油。煮熟后，关火，加入切碎的意大利生火腿和熟香肠。搅拌至混合均匀，然后将所有这些混合物放绞肉机搅拌，加入两个鸡蛋和帕尔玛干酪。用面条机将面团摊薄，切成每边3厘米的正方形。将馅料放在面片中央，用手帕收紧，制作成典型的“意式饺子”。将100毫升奶油加热，往里面加入帕玛森奶酪，肉豆蔻和盐。将意式饺子煮2分钟，沥干水分，然后用帕玛森奶油煮熟。当酱汁呈奶油状时，搭配一些帕玛森奶酪。



Cucina Italian Restaurant

📍 Sanya Bay Road No.28, Tianya District, Sanya, Hainan Province
海南省三亚市天涯区三亚湾路 28 号

☎ +86 13876575101

✉ daniele.cucina@hotmail.com



- 300gr reground semolina
- 200gr flour
- 80gr lard
- water
- salt

For the filling

- Primo Sale Cheese
- A glass of water
- lemon zest
- Reground semolina
- Powdered sugar
- Salt



- 300克粗磨面粉
- 200克面粉
- 80克猪油
- 水
- 盐

内陷:

- 普里莫萨奶酪
- 一杯水
- 柠檬皮
- 粗磨面粉
- 糖粉
- 盐

Seadas or Sebadas

塞巴达斯

Melt the lard and mix it with reground semolina, flour, water and add salt. Knead the dough until you have a smooth ball. Wrap it in cling film and let it rest for at least one hour. In the meantime, prepare the cheese by melting it in a small saucepan over gentle heat. adding a tablespoon of flour. When melted, stir in the lemon zest then pour it out onto a baking sheet lined with baking paper and gently spread out with a soft spatula to form an even layer of cheese. Let cool. Cut out some rounds. Divide the dough into four parts and roll it out with the pasta machine and cut out some circles. Place one round of cheese in the centre of one round of dough, top with another round of dough and press the edges well with fingers or with the tines of a fork. If you go with fingers, you can also straighten the edges with a fluted pastry cutter.

将猪油融化，与磨碎的粗面粉、面粉、水和盐进行混合。将面团一直揉到表面变得光滑为止。用保鲜膜把面团包起来，静置至少一个小时。同时，将奶酪放在小锅中用温火融化，加一汤匙的面粉。融化后，放入柠檬皮搅拌，然后倒在有油纸的烤盘上，用软刮刀轻轻铺开，形成一个均匀的奶酪层。冷却后，将其切成一些圆形。将面团分成四个部分，并用面条机压平然后切成一些圆形。将一个圆形奶酪放在一份面团的中心，然后再在上面放一层面团，用手指或叉子的尖齿将边缘压紧。如果是用手指去压紧的话，可以用褶边的糕点刀将边缘弄直。



Mammamia

📍 4/F International Finance Center (IFC), No.5 Zhujiang Rd. West, Guangzhou
广州市珠江西路5号广州国际金融中心裙楼405

☎ 020-87085911

🌐 www.mammapiizzeria.com.cn



mammamia!
TRATTORIA - PIZZERIA



- Fresh Pasta
- Baby polypeptides
- Shrimp tails
- Shrimps' prawns
- Mussels clams
- Trancenetti of fresh salmon
- Tomato sauce
- Prawn heads
- Salt
- Pepper
- Parsley



- 新鲜的意大利面
- 婴儿多肽
- 虾尾
- 对虾
- 贻贝蛤
- 新鲜鲑鱼片
- 番茄酱
- 虾头
- 盐
- 胡椒
- 香菜

TAGLIATELLE HOMEMADE AI FRUTTI DI MARE

手工制作意大利海鲜面

Cook the homemade tagliatelle in a large pot of salted water. In the meantime, prepare the sauce with baby polypeptides, shrimp tails, shrimps' prawns, mussels clams, trancenetti of fresh salmon, a splash of tomato sauce and a reduction of prawn heads. Drain the pasta, and add the sauce prepared before. Add a pinch of pepper and serve it with some parsley.

在一大锅加盐的水中煮熟自制的意大利面。同时准备酱汁：用婴儿多肽，虾尾，对虾，贻贝蛤，新鲜鲑鱼片，番茄酱和少量虾头。沥干意面水分，加入之前准备的酱汁。撒入黑胡椒，加一小撮欧芹。



OGGI ENOTECA

📍 S205, 2nd Floor, Upper Hills, No.5001, Huanggang Rd, Futian, Shenzhen
深圳市福田区皇岗路 5001 号深业上城二层 S205 铺

☎ 0755-88662239

🌐 oggi2005@163.com



- Eggplants
- Tomato sauce
- Mozzarella
- Parmigiano Regiano
- Basil (All the ingredients apart from fresh veggies are imported from Italy)



- 茄子
- 番茄酱
- Mozzarella 鲜奶酪
- 帕尔马干酪
- 罗勒 (新鲜蔬菜以外的所有成分均从意大利进口)

Baked eggplant parmigiana

帕玛森奶酪烤茄子

"Wash, clean and cut the eggplants in slices, put some salt and cover them. After 12 hours, wash up, flour and fry them. In the meantime, preheat the oven at 180 degrees. Put a layer of fried eggplant, tomato sauce, parmigiano and basil, repeat the layers and put some tomato sauce and parmigiano on the top. Cook for 30 minutes.

Serve hot and enjoy!

茄子洗干净切成薄片，放些盐盖上。12小时后，拌入面粉，煎炸。同时，将烤箱预热180度。铺一层炸茄子，西红柿酱，巴马臣芝士和罗勒，重复上述步骤，在最上面一层放上西红柿酱和帕马森奶酪，烤30分钟即熟。享受热腾腾的美味吧！。



Park Hyatt Dining Room

16 Huaxia Road, Zhujiang New Town, Tianhe District, Guangzhou 510623
中国广州市天河区珠江新城华夏路16号 邮政编码: 510623

悦轩 | DINING ROOM

+86 20 3769 1234

guangzhou.park.hyatt.com



Tagliatelle Ingredients:

- (about 500g of egg pasta)
- 300g of spinach
- 320g of white flour
- 2 eggs
- Salt
- 150g of ground beef
- 150g of ground veal
- 1 tablespoon of tomato paste
- 1 can of peeled tomatoes
- 1/2 glass of dry white wine
- Extra virgin olive oil
- Rosemary
- Sage
- Salt

Bolognese sauce ingredients:

- 1 onion
- 1 carrot
- 1 stick of celery
- 20g of butter
- 50g of bacon
- 150g of ground pork loin



意大利面条成分:

- (约500克鸡蛋面)
- 菠菜300克
- 320克白面粉
- 2个鸡蛋
- 150克小牛肉
- 1汤匙番茄酱
- 1罐去皮的西红柿
- 1/2杯干白葡萄酒
- 特级初榨橄榄油
- 迷迭香
- 鼠尾草
- 盐

Bolognese肉酱汁成分:

- 1个洋葱
- 1根胡萝卜
- 1根芹菜
- 20克黄油
- 50克咸肉片
- 150克猪里脊肉
- 150克牛肉末

Green Tagliatelle with bolognese sauce

绿色意大利肉酱面

Wash the onion, carrot and celery, then chop them separately. Melt 20g of butter and add the onion first and brown it in a pan, then the chopped carrot and celery, then add the chopped pancetta to the soffritto and let it fry for one minute with the rest of the vegetables. Add the minced meat and brown it well over a high heat. Once browned, add half a glass of dry white wine and let it evaporate. Add the tomato paste and the peeled tomatoes, salt and add the spices and finally cook for one and a half hours or two hours keeping the lid closed and continuing to stir from time to time. Prepare the pasta: boil the spinach in a little salted water, drain, squeeze them very well and chop them. Once cooked and squeezed they should weigh about 100 grams. Put the flour in a heap, pour the eggs and spinach in the center and knead everything, obtaining a firm dough; make your own decisions using more or less flour. Roll out the dough with a rolling pin or with the machine into a thin sheet, flour if necessary, roll the sheet at least 30 cm long in two half rolls and cut your tagliatelle with a knife; according to tradition, the width of tagliatelle is generally required to be 8 millimeters wide. Arrange them on a towel and let them dry for half an hour. When the pasta sauce is ready, blanch the pasta in boiling salted water for one or two minutes, until it rises to the surface. Put a couple of ladles of your Bolognese sauce in another pan and once it is hot, drain the pasta and place it in the sauce, add a drizzle of extra virgin olive oil and skip the pasta strictly. In the Dining Room at the Park Hyatt, we use a fondue of parmesan and sage, a couple of fresh spinach and parsley sprouts to serve and decorate this traditional Romagna dish. Tradition requires only a little grated aged Parmigiano Reggiano over the still steaming pasta. At this point everyone is free to enjoy it at will.

将洋葱、胡萝卜和芹菜洗净，然后分别切碎。热化20克黄油，先加入洋葱，放入锅中翻炒至棕色，然后加入切碎的胡萝卜和芹菜，再加入切碎的咸肉片，与其余的蔬菜一起炒一分钟。加入剁碎的肉，并用高火充分搅拌，直到变成褐色后，加入半杯干白葡萄酒，使其蒸发。再加入番茄酱和去皮的西红柿，盐，香料，最后煮一个半小时或两个小时，盖上锅盖，不时地搅拌。准备面食：将菠菜放入少许盐水中煮沸，沥干水分，将其充分榨干并切碎。煮熟后应重约100克。在面粉中打入鸡蛋和菠菜混合揉成面团，使面团变硬。自己决定使用或多或少的面粉。用擀面杖或机器将面团擀成薄片，如有必要，撒上面粉，将薄片切成至少30厘米长，分成两半，用小刀切成面条。根据传统，意大利面条的宽度通常要求为8毫米。将面条放在毛巾上，干燥半小时。意大利面酱准备好后，在沸腾的盐水中煮意大利面条一两分钟，直到其升到表面为止。将几包Bolognese肉酱放入另一个锅中，待锅变热后，将意大利面沥干并将其放入酱汁中，直接在面条上撒少许的特级初榨橄榄油。在柏悦酒店(Park Hyatt)的餐厅中，我们使用帕尔玛干酪和鼠尾草的火锅，用新鲜的菠菜和欧芹豆芽来服务和搭配这种传统的罗马湿菜。传统烹饪，只需要在冒着热气的意大利面上撒上一点帕马森奶酪粉。在这一点上，每个人都可以随意享受它。



Caffe Mondo



📍 72F, Four Seasons Hotel Guangzhou, 5 Zhujiang West Road,
Pearl River New City, Tianhe District, Guangzhou
广州市天河区珠江新城珠江西路5号 广州四季酒店72层

☎ +86 (20) 8883-3373

🌐 https://www.fourseasons.com/zh/guangzhou/dining/restaurants/caffe_mondo/



Caffe Mondo, the Italian-inspired restaurant located on 72nd floor of Four Seasons Hotel Guangzhou. Overlooking the spectacular Pearl River, the all day dining restaurant provides 132 seats plus a private dining room with river view that can hold 16 guests. authentic cuisines.

位于广州四季酒店72层的意珍餐厅，是造访广州的意大利美食爱好者不可错过的打卡圣地。餐厅坐拥一线珠江景致，除主用餐大厅外还设有一个江景贵宾包厢，可容纳两席共16位客人的私享用餐体验。宾客可于云端环顾花城，在美景环绕下享用精致美味的意式风味。



Gigli Pasta with sausage

Porcini mushroom, creamy black truffle sauce

百合形意粉，香肠，牛肝菌，黑松露忌廉汁，独特的百合花形状意面，加上馥郁浓香的黑松露忌廉汁和牛肝菌增添香气，升华味道。



Oven-baked Fish in Foil

With 40 minutes in the oven

炉火烤纸包鲷鱼需在烤炉中烤制40分钟。吸收了海鲜和白葡萄酒精华的鱼肉紧实鲜嫩，打开外包纸的那一刻香气四溢，与好友家人共同享受团聚分享的乐趣。



Patrick's grandma style Tiramisù

Traditional flavor dessert in the same recipe inherited

经典提拉米苏，配方灵感完全来源于主厨的奶奶，采用了比较多的鸡蛋和意大利传统白软乳酪，吃起来更加丝滑顺口。



Shanghai

HAINING·HANGZHOU·SUZHOU·WENZHOU·WUXI·YONGKANG

Bella Napoli

- 📍 Branch 1: No. 4, Lane 946 Changle Road, Jingan District, Shanghai, China
(上海) 长乐路 946 弄 4 号(近乌鲁木齐中路)
- Branch 2: No.73 Nanhui Road, Jingan District, Shanghai, China
(上海) 南汇路 73 号(近北京西路)

☎ 021 6248 8985; 021 5289 0806

🌐 www.bellanapoli-sh.com



- Sea bass skinless and boneless (two pieces) 250g
- Shrimp 40g
- Squid 40g
- 40g small fresh tomatoes
- A pinch of parsley
- One garlic
- 30g butter
- 10ml white wine
- 10ml olive oil
- Capers 5g of capers
- 10g olives
- 100g seafood broth



- 鲈鱼去皮去骨（两片）250g
- 虾40g
- 鱿鱼40g
- 40克小新鲜番茄
- 一小撮香菜
- 一个蒜
- 30克黄油
- 10毫升白葡萄酒
- 10毫升橄榄油
- 5克刺山柑
- 10克橄榄
- 100克海鲜高汤"

Seabass roll 海鲈鱼卷

Peel two sea bass fillets, peel them off and pat them into thin slices. Cut two thirds of the shrimp and squid into small dices, place them on the patted fish fillets, and roll them up for use. Start the pot and add olive oil to heat, add garlic, remaining diced shrimp, squid, small tomatoes, and fry together until fragrant, then add olive capers and continue to fry. Then add white wine and seafood broth, then put in the sea bass rolls, prepared in advance, add salt and pepper to taste, then cover the pot and cook for about eight to ten minutes until the sea bass rolls are cooked through, and finally add the parsley. Butter, then collect the juice.

将海鲈鱼去皮切成两个薄片。将三分之二的虾和鱿鱼切成小丁，将它们放在准备好的鱼片上后卷起来使用。起锅，加橄榄油加热，加大蒜，剩余的虾丁，鱿鱼，小西红柿切成小块，再炒至香，然后加橄榄刺山柑并继续油炸。加入白葡萄酒和海鲜高汤，然后放入预先准备好的海鲈鱼卷，加入盐和胡椒粉调味，然后盖上锅盖煮约八至十分钟，直到海鲈鱼卷煮熟为止，最后添加香菜。放入黄油，然后收汁。



Bella Vita Cucina Italiana

📍 No .58 A5 ZhuoYao Rd, ZhuQiao Town, Pudong New District, Shanghai
地址: 上海市浦东新区卓耀路 58 弄 A5 佛罗伦萨小镇内 (近 1 号门客服)

☎ 021-20676027

🌐 www.bellavitaconcept.com



Homemade tagliatelle
Meat ragout
Parmesan
Butter



自制意大利面条
蔬菜炖肉
帕尔马干酪
黄油

Homemade eggmade tagliatelle with meat sauce & grated grana padano

自制鸡蛋意式宽面配肉酱和磨碎的奶酪

Put the bolognese sauce into a pan, add some water and cook for 3 minutes. Put the tagliatelle into salty hot water and cook for 3 minutes regular and 3 and half minutes well done. Strain the tagliatelle and add sauce, butter and grana padano, mix well until the butter is well melted. Put into hot pasta plate, add grana padano on top.

将博洛尼亚肉酱倒入平底锅中，加水煮3分钟。将意大利面条放入盐水中，常规煮3分钟，煮熟3分半钟。过滤意大利面条，加入肉酱，黄油和干奶酪，拌匀直至黄油融化。放入热面食盘中，在上面再撒上干酪。



📍 No. 100 Lane 1588, Zhuguang Road, Xujing Town, Qingpu District, Shanghai
中国上海市青浦区徐泾镇诸光路1588弄100号 邮编20170

☎ +86 (21) 3979 6626

🌐 www.bicgroup.com



X 4 people:

For the Black Pasta:

- 200g Flour x Pasta
- 40g Remilled Semolina
- 110g Whole Eggs
- 15g Egg yolk
- 10g Cuttlefish ink
- 5g EVOO oil
- 1g Fine Salt

For the Bisque:

- 40g EVOO oil
- 20g Butter
- 1pc Lobster (400-600g)
- 250g Onion, Celery, Leek, Fennel, Garlic, Parsley,
- 50g Tomato Concentrate

• 30ml Red Wine Vinegar

- 40ml Brandy
- 30ml Pernod
- 50ml White Wine
- 1kg Ice Cubes
- 250g Coconut Milk
- 1lt Fresh Cream
- 1pc Lemongrass
- 10pc Kaffir leaves

For the stuffing :

- 1pc Lobster Pulp
- 1pc Lime
- 10g Ginger
- 50g Grated Bread
- 1pc Egg White
- 1 Marjoram branch



4人份

黑色面团用料:

- 200g面粉x黑色面团
- 40g 粗粒小麦粉
- 110g 全蛋
- 15g 蛋黄
- 10g 乌贼墨
- 5g EVOO特级初榨
- 橄榄油
- 1g 精盐

浓汤用料:

- 40g EVOO特级初榨橄榄油
- 20g 黄油
- 1只龙虾 (400-600g)
- 250g 洋葱、芹菜、韭菜、茴香、大蒜、欧芹

• 50g 番茄精

- 30ml 红酒醋
- 40ml 白兰地
- 30ml 法国绿茴香酒
- 50ml 白葡萄酒
- 1kg 冰块
- 250g 椰奶
- 1lt 鲜奶油
- 1片 柠檬草
- 10片 非洲柠檬叶

馅料:

- 1个龙虾, 剥成馅儿
- 1片青柠
- 10g 生姜
- 50g 面包碎
- 1个蛋清
- 1个马郁兰枝

Cuttlefish Black Ravioli stuffed with Lobster, Green Asparagus, Creamy Bisque and Coral Bottarga

龙虾馅儿墨鱼黑馄饨, 绿芦笋, 奶油浓汤和明太子

For the Black Pasta: With an immersion blender, blend the eggs, sepia black, oil and salt. Mix until completely absorbed. Wrap in cling film and rest in the fridge for at least 2 hours. For the Bisque: In a saucepan with salted boiling water, blanch the lobster for 2 minutes then cool in water and ice, remove the meat (for filling), and chop the shell into small pieces. Brown the vegetables in oil and butter, add the concentrate and cook well separately. Brown in a large saucepan with oil and butter, until caramelized the pieces of shell, blend with vinegar and reduce until completely absorbed add brandy white wine and the vegetables, and slowly warm up when it starts boiling add, coconut milk, cream and in few minutes turn off the heat and add kaffir and lemongrass into small pieces, better if chopped. Close with a lid to leave everything to infuse for 1 hour. Blend everything with a blender and move to coarse then fine meshes. For the coral, steam it and then scratch it on the plate like red diamonds. For the stuffing: Blend the dried pulp, grated lime peel plus a few drops, grated ginger, egg white, marjoram, salt and pepper for a short time in the two-blade robot, add breadcrumbs and leave in the fridge until the next day to make sure it absorbs all the liquids of the lobster, then put in a pastry bag. The plate: Prepare the ravioli with the very fine pasta and the raw filling that will then be cooked during the cooking of the ravioli, heat the bisque, sauté the asparagus up for a few seconds and put them in three piles on the dark plate, add the ravioli cooked on top and the bisque like pureed soup before it creates foam.

准备黑色面团: 使用浸泡搅拌机搅拌鸡蛋、乌贼墨、橄榄油和盐。将上述材料搅拌均匀后加入面粉, 将面团颜色揉匀且质地光滑, 用保鲜膜包裹面团并将其置于冰箱最少2个小时。
准备浓汤: 在平底锅中加水、放盐, 将盐水煮沸, 在水中放入龙虾煮2分钟, 捞出龙虾放入冰水中冷却, 将龙虾肉从虾壳中取出 (用作馅料), 将虾壳切成小块。将蔬菜用橄榄油和黄油涂成褐色, 大平底锅中放入橄榄油和黄油加热, 先将蔬菜煎熟倒出, 再在平底锅放入橄榄油和黄油加热, 放入虾壳, 加番茄精, 翻炒虾壳直至焦化。在煎好的虾壳碎中加醋, 直至完全被虾壳吸收, 再加白兰地, 直至完全吸收, 之后加法国绿茴香酒, 直至完全吸收, 加入白葡萄酒, 吸收至一半时加入蔬菜、冰, 冰在锅中融化并缓慢升温, 这样可以更有效地提取出龙虾的味道, 汤汁煮沸时加入椰奶、奶油, 煮沸后马上关火, 将非洲柠檬叶和柠檬草切成小块 (切碎更好) 撒入其中, 盖上锅盖浸渍1小时, 之后, 用搅拌机将其搅拌, 并将其粗筛, 再细筛。将明太子煮熟后冰镇, 将其刮到盘子上, 看起来像红色小钻石。准备馅料: 将虾泥、磨碎的青柠皮、姜末、蛋清、马郁兰碎、盐和胡椒粉放入双刀片式机器中搅拌一小会儿, 做成不太细碎的馅料, 之后加入面包屑, 并放入冰箱冷藏直至第二天, 以确保馅料完全吸收了龙虾的汤汁, 再将馅料放入挤花袋里。装盘: 用面团做成一小片一小片的馄饨皮, 将生馅料包裹其中, 加热浓汤, 放入芦笋焯几秒钟, 然后将芦笋分成三堆放在一个黑色盘里, 在上面放上煮好的馄饨, 淋上浓汤, 客人就可尽情享受美食啦。



Cin Cin by Bruno Ferrari

📍 3102-3106, 3/F, Zone A, Golden Wheel Plaza, 3 Qianwei Rd, Xinwu, Jiangsu, Wuxi
江苏省无锡市新吴区前卫路3号金轮星光名座A区3楼 3102-3106

☎ +86 186 2632 9608

🌐 chef.ferrari@icloud.com



Traditional Italian restaurant with some modern food touch.
We use mainly imported products from Italy and some high-quality local products.

我们是一家传统的意大利餐厅，融入一些现当代元素。
坚持使用意大利进口原食材，与当地高品质食材来为您烹饪美食。



Parma Ham Pizza w Burrata

Parma ham pizza with burrata and purple potatoes.

帕尔马火腿披萨，
布拉达芝士，紫薯。



Tiramisù Bruno Ferrari 2.0

Tiramisù Bruno Ferrari 2.0.

提拉米苏布鲁诺法拉利版本 2.0.



Chocolate Sphere

Chocolate sphere with cherry and chocolate sponge biscuit.

巧克力星球，樱桃果酱，
巧克力蛋糕。



Da Marco

📍 No. 103 East Zhu An Bang Road, Changning District, Shanghai
上海市 长宁区 东诸安浜路 103 号

☎ (+86) 139 1883 4018

🌐 www.damarco.com.cn



Gnochetti pasta

- 1 kg Semola flour
- 25 gr fine salt
- 400 ml h2O
- Bolognese sauce
- 500 gr minced pork belly
- 500 gr minced beef top side
- 2 big gold onion
- 2 carrot
- 8 pieces of garlic
- 2,5 plum tomato in the juice "mutti"
- 500 ml red wine



Gnochetti意大利面

- 1 千克粗面粉
- 25 克细盐
- 400 毫升水
- 博洛尼亚肉酱
- 500 克碎猪肚
- 500 克牛肉末
- 2 个大洋葱
- 2 根胡萝卜
- 8 片大蒜
- 2,5 梅子番茄汁中的“杂菜”
- 500 毫升红酒

Gnocchetti Sardi

撒丁岛面

Is a traditional pasta from Sardinia. Made with simple ingredients. Water semolina flour and salt. Made in different shape based on Island area.

Our gnocchetti coming from North of the island. Mores village

Just make pasta dough and break in small pieces and rolling and traditional gnocchi and cut of the size required

"这是撒丁岛的传统面食。用简单的食材制成。水粗面粉和盐。根据岛屿的不同区域制成不同的形状。我们的面来自岛屿的北部，莫尔斯村。只需将面团切成小块，然后擀面制成传统面团，并切成所需的大小"





Ingredients for 4 people

For the sauce

- 400 g of onion
- 150 g of extra virgin olive oil
- 500 g of lamb rump
- 2 tablespoons of mustard
- 2 kg of peeled tomatoes
- 2 bay leaves
- 1 fresh chili
- ground black pepper to taste
- Salt to taste.

For the meatballs

- 150 g of pork neck
- 350 g of veal shoulder
- 1 fresh egg

- 100 g of Parmigiano Reggiano 16 months
- nutmeg to taste
- ground white pepper q. b.
- Salt to taste.

For the pasta dough

- 225 g of semolina
- 500 g of "00" flour
- 500 g of fresh egg yolk
- 3 g of salt

To finish the dish

- white wine to taste
- Farindola pecorino aged 10 months to taste



4人份食材

酱汁:

- 400克洋葱
- 150克特级初榨橄榄油
- 500克羊腿
- 2汤匙芥末
- 2公斤去皮的西红柿
- 2片月桂叶
- 1个新鲜辣椒
- 黑胡椒粉调味
- 盐调味。

制作肉丸:

- 150克猪颈肉
- 350克小牛肉肩

- 1个新鲜鸡蛋
- 100克16个月的帕马森干酪
- 肉豆蔻调味
- 白胡椒粉q. b.
- 盐调味。

意大利面:

- 225克粗面粉
- 500克“00”粉
- 500克新鲜蛋黄
- 3克盐

完成餐品:

- 配白葡萄酒
- 建议十个月的Farindola pecorino

Handmade Spaghetti Alla Chitarra Teramani 自制ChitarraTeramani意面

Sauce Preparation: In a large saucepan, pour 3/4 of the oil and the onion cut into julienne strips. Cook the onion slowly without coloring for 15 minutes, add water if necessary to keep the onion moist, stir in the bay leaves and the red pepper cut in half without the seeds. Heat an iron pan, pour extra virgin olive oil. Rub the lamb rump with the mustard, put salt and pepper. After that, roast it in the pan until it gets a nice color. Add it to the onion, incorporate the peeled tomatoes and mix. Cook the sauce over low heat for at least 4 hours. When cooked, remove the meat and bay leaves. Pass the sauce through the vegetable mill. For the meatballs: In the meat grinder, work the pork and veal together. In a bowl, place the minced meat, egg, Parmesan cheese and nutmeg, season with salt and pepper. Prepare very small meatballs. For the dough: In a food processor, pour the sifted flours and other ingredients. Mix on low speed for at least 15 minutes. Put the dough in a vacuum bag and let it rest for 2 hours. With the pasta machine, start working the pasta in thin sheets using, if necessary, a mix of semolina and "00" flour. Divide the sheets of dough into rectangles at least 20 cm long and 6 wide. Arrange the rectangles on the guitar and with the help of a rolling pin, start preparing the spaghetti. Prepare a nice nest 100 g each and sprinkle with mixed flour, store in a dry place covered with a white cloth. To finish the dish: put a spoonful of extra virgin olive oil in a saucepan, when hot add the meatballs, deglaze with white wine. Cook well for a few minutes and add the sauce. Cook the spaghetti in a pan with plenty of boiling salted water for 3 minutes.

酱汁制备: 在一个大锅中, 倒入3/4的油, 放入切成丝状的洋葱。慢慢地将洋葱煮制15分钟, 不需上色, 必要时加水以保持洋葱湿润, 加入月桂叶和去籽切至两半的辣椒一起搅拌。另起一铁锅加热, 倒入初榨橄榄油。加入羊腿和芥末, 放盐和胡椒粉。之后, 将其在锅中烤至上色。将其加入煮好的洋葱中, 并加入去皮的西红柿混合。用低火将酱汁煮至少4个小时。煮熟后, 挑出肉和月桂叶。用蔬菜搅拌机过滤酱汁。肉丸制作: 在绞肉机中, 将猪肉和小牛肉一起加工。在碗中放入肉末, 鸡蛋, 帕尔马干酪和肉豆蔻, 加盐和胡椒粉调味。用手将所有成分充分混。准备很小的肉丸。使它们在装有箔纸的托盘上充分分开。面团制作在食品加工机中, 倒入过筛的面粉和其他配料。低速混合至少15分钟。将面团放入真空袋中, 静置2小时。使用面条机, 如有必要, 可以使用粗面粉和“00”面粉的混合物将面条制成薄片。将面团片分成至少长20厘米, 宽6厘米的矩形。将矩形排列在吉他上, 并在擀面杖的帮助下开始准备意大利面。将意大利面分成向鸟巢一样的小份, 撒上混合面粉, 放在一块用白布覆盖的干燥地方。完成这道菜的方法是: 将一勺特级初榨橄榄油放在平底锅中, 趁热加入肉丸, 然后烹入白葡萄酒。煮几分钟, 然后加入酱汁。将意大利面条放在锅中, 用大量沸腾的盐水煮3分钟。沥干意大利面, 将其倒入平底锅中, 与酱汁充分混合。最后放入一个热盘子中, 并撒上新鲜磨碎的pecorino。

Giovanni

📍 No. 306, Huangcheng South Rd, Yongkang City, Zhejiang Province
浙江省永康市经济开发区皇城南路 306 号

☎ (+86) 180 5790 4488

✉ 529941480@qq.com



- 2 eggs
- salt to taste
- ground black pepper
- $\frac{3}{4}$ cup all-purpose flour
- 1 cup Italian seasoned bread crumbs
- 2 skinless, veal steak, thinly sliced
- $\frac{1}{4}$ cup vegetable oil for frying



- 2个蛋
- 调味盐
- 黑胡椒粉
- $\frac{3}{4}$ 杯通用面粉
- 1杯意大利调味面包屑
- 2块不带皮的小牛肉牛排，切成薄片
- $\frac{1}{4}$ 杯植物油用于油炸

Cotoletta alla Milanese

米兰特色油炸牛排

Beat eggs with salt and pepper in a shallow dish. Spread flour in another dish and bread crumbs in a third dish. Working with one piece at a time, gently press the meat into the flour to coat and shake off the excess flour. Dip into the beaten egg, then press into bread crumbs.

用一个浅盘，放入鸡蛋、盐和胡椒并搅打。将面粉放在另一盘中，将面包屑放在第三盘中。一次只用一片肉，将肉轻轻地压入面粉中以其覆盖并甩掉多余的面粉。浸入打好的鸡蛋中，然后裹上面包屑。



Il Milione

📍 Shop 03-15, Level 3, Suzhou Center Mall (South Area), Suzhou SIP
苏州工业园区，苏州中心广场（南区）3楼，03-15号

☎ (0512) 8066 0036

🌐 www.ilmilionechina.com



• Tortelli fatti in casa ripieni con
Speck, Radicchio e Ricotta saltati
al Burro
Speck and Red Chicory Tortelli
tossed with Creamy Butter Sauce



• 自制Tortelli饺子，馅料是意式
烟熏风干火腿馅、菊苣和乳清奶
酪，用黄油简单烹制

Speck and Red Chicory Tortelli tossed with Creamy Butter Sauce

黄油酱烟熏火腿菊苣饺子

Filling: finely chop italian red chicory and combine in a bowl with finely chopped speck and homemade ricotta cheese. Mix well and season with salt and pepper. Tortelli: Roll out the homemade pasta dough finely and cut it into 1.5-inch squares. Place the filling onto the square and form it into a Tortelli shape. Cook in salted water for approximately 5 minutes. Sauce: in a hot pan place butter and wait for it to melt before placing the cooked tortelli inside. Let it simmer for a couple minutes serve. Serving suggestion: place five tortelli in a round plate, top off with fresh chopped chicory and a slice of speck, buon appetito!

馅料：将意大利红菊苣切碎，然后放入碗中切碎的speck火腿和自制意大利乳清干酪。拌匀，加盐和胡椒粉调味。

饺子：将自制的意大利面团细细地切成1.5英寸的正方形。将填充物放置在正方形上，然后将其制成Tortelli形状。在盐水中煮约5分钟。

酱料：在热锅中放入黄油，待其融化后再放入熟的意大利饺子。让它烹制几分钟。

服务建议：将五个意大利饺子放在一个圆盘中，然后加入新鲜切碎的菊苣和一片小圆面包，祝您好胃口！



La Vite

📍 No.247-2 Wulumuqi Road, near Wuyuan Road, Xuhui district, Shanghai
徐汇区乌鲁木齐中路 247-2 号(近五原路)

☎ 021-64157858

✉ lavitesh@outlook.com



- 1 (12 ounce) package Italian sausage links
- 2 medium onions, peeled and sliced
- 1 red bell pepper, cut into strips



- 1包意大利香肠（12盎司）
- 2个中等大小的洋葱，去皮切成薄片
- 1个红甜椒，切成条

Italian Grilled Sausage with chickpeas

意大利烤香肠配鹰嘴豆

Heat a cast iron skillet over medium-high heat. Add sausage and cook, flipping every few minutes, until golden brown and an instant-read thermometer inserted into the center reads at least 165 degrees F (74 degrees C), about 10 minutes. Transfer sausage to a plate, leaving juices behind in the skillet. Add onions and red bell pepper; cook and stir until brown and tender, 5 to 10 minutes. Serve with chickpeas and tomato sauce.

铸铁煎锅，中高温加热。加入香肠并煎熟，每隔几分钟翻动一次，直到呈金黄色，插入厨房用温度计，内部温度应至少达到165华氏度（74摄氏度），大约需10分钟。将香肠放入盘中，汤汁留在煎锅中。加入洋葱和红甜椒；翻炒至呈棕黄色并且嫩滑，大约5至10分钟。搭配鹰嘴豆和番茄酱一起食用。



L.A.L.A. Italian Kitchen

📍 Shop A3-110 No.999 Gaojing Road, Qingpu District, Shanghai, China
(上海) 沪青平公路 1583 号

☎ (+86) 158 2197 4354

🌐 www.lalakitchen.weebly.com



For the dough

- 300gr plain flour
- 3 eggs
- 1 pinch salt
- Water as needed

For the filling

- 150gr Ricotta Cheese
- 300gr spinach
- 1 egg
- 1 tbsp Parmesan Cheese

- 1 pinch salt
- 1 pinch black pepper
- 1tsp nutmeg

For the sauce

- Extra virgin olive oil
- Red ripe tomatoes
- 1/2 Onion
- 1 garlic clove
- Salt
- Fresh basil



面团的制作:

- 300gr普通面粉
- 3个鸡蛋
- 1撮盐
- 一些水

馅料的制作:

- 150gr意大利乳清干酪
- 300gr菠菜
- 1个鸡蛋
- 1汤匙帕玛森芝士

• 1撮盐

• 1撮黑胡椒

• 1茶匙肉豆蔻

酱汁的制作:

• 特级初榨橄榄油

• 红色成熟的西红柿

• 1/2洋葱

• 1瓣大蒜

• 盐

• 新鲜罗勒

Ravioli with Spinach and Ricotta Cheese

芝士菠菜饺子

Put the spinach in a pot together with a pinch of salt and let them cook until they get tender. Make a crater with the flour on your table and add the eggs and the salt to the center. Beat the eggs with a fork and partially incorporate the flour. Then knead the flour and eggs together to form a dough. Knead until the dough is thoroughly worked together, approximately 4 to 5 minutes and set it aside. Squeeze out the water from the spinach and chop it up roughly. In a mixing bowl, combine chopped spinach, ricotta, egg, and 1 tablespoons of Parmesan Cheese. season with nutmeg and black pepper.

Cut the dough in two pieces and with a rolling pin (or pasta machine) form two thin layers (about 3mm). Place 1 spoonful of filling onto 1 sheet of dough 1cm from the edge. Continue to place spoonfuls of filling along the dough 1cm from each other. Place another layer of dough on top and stick the edges together.

In the meantime prepare the sauce: peel out the skin of tomatoes, remove the seeds and cut in small pieces. Place olive oil in a saucepan, when warm add chopped onion and garlic. Stir until it gets golden then add the tomatoes, season with salt and cook at low fire until the water is absorbed. Add basil leaves at the end. Cook the ravioli in boiling water for about 5 minutes. Dress with tomato sauce, sprinkle with parmesan and serve hot.

将菠菜和一小撮盐放入锅中，煮至变软。用桌上的面粉做一个火山口，然后将鸡蛋和盐加到中心。用叉子打鸡蛋，然后将面粉部分混入。将面粉和鸡蛋一起揉成面团。揉面团大约4至5分钟直至完全混合在一起，然后将其放在一边。制作馅料：从菠菜中挤出水，然后将其切碎。在一个搅拌碗中，将切碎的菠菜，意大利乳清干酪，鸡蛋和1汤匙帕尔玛干酪混合，肉豆蔻和黑胡椒调味。将面团切成两段，并用擀面杖（或面条机）将其切成薄片（约3mm）。将1匙馅料填充到距边缘1cm的面片上。按每间隔1厘米的距离继续放置馅料。将另一层面团放在上面，并将边缘粘在一起。在此期间，准备酱汁：剥去西红柿皮，去掉种子，切成小块。将橄榄油放在平底锅中，加热后加入切碎的洋葱和大蒜。搅拌直至变黄，然后加入西红柿，加盐调味，并用小火煮至吸收水分。最后添加罗勒叶。在沸水中煮馄饨约5分钟。配上番茄酱，撒上帕玛森干酪粉，趁热食用。



Losfick

📍 Wendi Road No. 266, Wenzhou
浙江省温州市鹿城区温迪路 266

☎ (+86) 137 5774 8999

✉ 474364045@qq.com



Los Fick 洛菲克



- Australian beef
- Salt & pepper



- 澳洲牛排
- 盐、胡椒

Bistecca alla Fiorentina

佛罗伦萨牛排

We use imported Australian beef, and our recipe is very simple, all depends on the quality of our ingredients. We put salt and pepper on our beef, and cook it on the grill until medium-raw. Then we finish by putting it on the sizzling plate to be served

我们使用进口澳洲牛排，用简单的食谱烹饪美味，这完全取决于食材的品质。将盐和胡椒粉洒在牛肉上，然后在烤架上将肉烤至半熟，最后将其置于加热的铁板上备用。



Mammamia Shanghai

- 📍 Branch 1: No. 758 Julu Rd. (1F, B2), Jing'An District, Shanghai
上海市静安区巨鹿路758号1楼B2位
- Branch 2: Unit D7, Shanghai Village No.88 Shendi East Rd. Pudong New Area
上海市浦东新区申迪东路88号奕欧来上海购物村D7单元
- ☎ 021-62668953; 021-31579561
- 🌐 www.mammapiizzeria.com.cn



mammamia!
TRATTORIA PIZZERIA



For the Dough:

- 500 grams of flour 0
- 300 ml of water
- 25 ml of olive oil (extra virgin)
- 12 gr of brewer's yeast (fresh)
- 1 teaspoon of barley malt (optional)
- 9 gr of salt

To stuff:

- 500 gr of ricotta
- 200 gr of salami (Neapolitan)
- 200 gr of provolone
- q.s. of salt
- q.s. of pepper

For Frying:

- q.b. of seed oil



面团:

- 0号面粉500克
- 水300毫升
- 橄榄油 (特级初榨) 25毫升
- 啤酒酵母 (新鲜) 12克
- 大麦芽1茶匙 (可选)
- 盐9克

馅料:

- 里科塔ricotta奶酪500克
- 萨拉米香肠 (那不勒斯) 200克
- 波罗夫洛provolone奶酪200克
- 盐足量
- 胡椒粉足量

油炸:

- 种子油足量

FRIED PIZZA CALZONI

香炸比萨饺

Prepare the dough: Put the flour, salt and barley malt in a bowl and mix. Add the water in which you have dissolved the crumbled brewer's yeast and the olive oil. Work the dough and when it is strung, becoming smooth and elastic give it the shape of a ball and arrange it in a large bowl, cover it with cling film and let it rise for at least 3-4 hours, until the volume has doubled. Meanwhile, prepare the ingredients for the filling. Put the ricotta in a bowl, add cheese and salami and mix. Season with salt and add a sprinkling of freshly ground pepper and work again. Prepare the calzoni: When the dough has doubled its volume, divide it into 4 parts and roll out each of them in a circle. Arrange a little filling in the center of the disk of dough, then close the calzone on itself and close the edges by squeezing them with the tines of a fork. Fry the calzones: Heat plenty of seed oil in a high-sided pan and when the oil is hot, dip the calzones to fry them, one at a time.

准备面团: 将面粉、盐和大麦芽放入碗中并混合均匀。将啤酒酵母和橄榄油在水中化开, 倒入面粉碗中。手工充分揉面或者用搅拌机大力搅打面团。静置面团, 等待发酵。当面团变得光滑且富有弹性后, 将其转移到操作台上, 用手简单揉捏使其呈球形, 然后将面团放入一个大碗中, 用保鲜膜盖住, 静置发酵至少3到4个小时, 或者等待其发酵至两倍大。准备馅料: 将萨拉米香肠和波罗夫洛provola奶酪切成小方块或小条, 将里科塔ricotta奶酪放在碗中, 加入奶酪和萨拉米香肠, 然后稍微搅拌一下。用盐调味, 再撒上少许现磨的胡椒粉, 然后再次搅拌。准备比萨饺: 当面团体积增加一倍时, 继续准备比萨饺。将面团分成4份, 每个面剂都揉搓呈圆形。在圆面剂中间放上馅料, 对折捏合, 形成半月形, 并用叉子的尖齿压实封口。油炸比萨饺: 在高边锅中倒入大量种子油并加热, 待油变热时, 放入比萨饺油炸, 一次只炸一只。



Mammamia Suzhou & Wuxi

- 📍 Branch 1: No. 18 Xingzhou Street, close to Rainbo Walk SIP Suzhou (Suzhou Lake)
苏州市工业园区星州街18号玻璃房子, 近农历广场和湖滨大道
- Branch 2: Unit M2, No. 969 Yangcheng Ring Rd. Yangcheng Hu Peninsula SIP Suzhou
苏州阳澄湖旅游度假区阳澄湖环路969号M2单元
- Branch 3: No. 34 Yang Chun Xiang, No. 9 Yongle East Road Wuxi, Jiangsu, Wuxi
无锡市南长区永乐东路9号, 阳春巷34号日航酒店后

☎ 0512-62729800; 0512-67332272; 0510-85089808

🌐 www.mammapiizzeria.com.cn



mammamia!
TRATTORIA · PIZZERIA



For shortcrust pastry:

- 500 g Flour 00
- 200 g Sugar
- 300 g Butter
- 60 g yolks (about 3 yolks)
- 50 g eggs (about 1 whole egg)
- 10 g Salt
- 1/3 Vanilla Pod (bourbon islands)
- 1/4 Lemon peel (from the Amalfi coast pgl)

For the filling of the pastiera

- 140 g Milk
- 120 g eggs
- 120 g Candied orange
- 240 g Cooked bread
- 100 g pastry chef cream
- 39 g Vanilla icing sugar
- 140 g sugar
- 0.02 g Salt
- 202 g Ricotta
- q.b. Orange peel
- q.b. Lemon peel
- 2 drops orange blossom aroma
- 1 pinch cinnamon powder



糕点酥皮:

- 00号面粉500克
 - 糖200克
 - 黄油300克
 - 蛋黄60克(约3个蛋黄)
 - 鸡蛋50克(大约1整个鸡蛋)
 - 盐10克
 - 1/3香草荚(波旁群岛)
 - 1/4柠檬皮(来自阿马尔菲海岸PGI)
- 糕点馅料:
- 牛奶140克
 - 鸡蛋120克

- 蜜饯橙120克
- 熟面包240克
- 糕点奶油100克
- 香草糖粉39克
- 糖140克
- 盐0.02克
- 里科塔ricotta奶酪202克
- 橙皮适量
- 柠檬皮适量
- 橙花香精2滴
- 肉桂粉1撮

LA PASTIERA NAPOLETANA

那不勒斯糕点

Sift the cow ricotta (after being left for 24 hours in the refrigerator to dry up). Combine the sugar, vanilla seeds and icing sugar and blend everything. Add the pastry chef cream to the ricotta cream and mix well. Also incorporate the baked wheat, candied orange cubes, whole beaten eggs, grained lemon and orange peel and then, always stirring, also add the milk and salt. Butter and flour two baking trays for pastiera about 22-24 centimeters in diameter. Spread the shortcrust pastry and pass it in the baking trays. Keep aside a piece of shortcrust pastry, it will serve for the decoration strips. Spread the filling of the Neapolitan wheat pastiera in the baking trays with shortcrust pastry and then decorate the surface with the strips of shortcrust pastry Bake the Neapolitan pastiera of ricotta wheat and cream in an oven already warm at 180°C for about 50 minutes or, in any case, until its surface turns out to be golden.

处理里科塔ricotta奶酪(在冰箱中放置24小时使其干燥)。将糖、香草种子和糖粉混合在一起,然后将所有东西混合在一起。将糕点奶油添加到里科塔ricotta奶酪中,并混合均匀。还要加入熟面包、蜜饯橙块、全蛋蛋液、柠檬皮和橙皮,搅拌后加入牛奶和盐,继续搅拌。黄油和面粉两个烤盘,糕点直径约22-24厘米。在烤盘上铺上糕点酥皮。留下一点酥皮,用作装饰条。将那那勒斯糕点的馅料撒在烤盘中,然后用酥皮条装饰表面。将里科塔ricotta奶酪和糕点奶油加入那不勒斯糕点,烤箱180°C预热,烘烤约50分钟,或者直到表面变成金色。



Palatino – Roman Cuisine

📍 No 7, 434 Chang Le Road, near Maoming Road, Shanghai
长乐路 434 弄 7 号, 近茂名路

☎ 021-62170933

✉ francovaresano68@msn.com



- 450 g Tonnarelli
- 200 g Guanciale bacon
- 4 Egg Yolks
- 50 g Pecorino romano
- Peppercorn (to grid)
- Pinch of Salt
- Boiling water



- 450 克通心粉
- 200 克培根
- 4 个蛋黄
- 50 克羊奶酪罗马浓汤
- 胡椒
- 盐少许
- 开水

Tonnarelli alla carbonara

培根鸡蛋通心粉

Pasta (in this case tonnarelli), bacon and not pancetta, egg yolks, pecorino romano, peppercorns to be ground, a little cooking water and salt (if necessary, but usually the flavor of the bacon and pecorino is enough). That's all, no onion, no garlic, no oil, no parsley.

意大利面（在这种情况下为意大利通心粉），培根而不是咸肉片，蛋黄，罗马羊奶酪，要磨碎的胡椒粉，少许食水和盐（如果需要，通常培根和罗马羊奶酪的味道就足够了）。就这样，不需要洋葱，大蒜，油，西芹。



Piano 18 Ristorante Italiano & Bar

📍 18/F Raffles City Hangzhou Tower 1, 228 Xinye Road, Hangzhou
雅来 18 新业路 228 号来福士中心塔一雅诗阁 18 楼

☎ +86 571 - 56026226

📧 bkk2004@hotmail.it

PIANO 18
RISTORANTE ITALIANO e BAR



- 100% Italian flour pizza dough
- Mozzarella Fior di latte Cheese
- Basil
- Fresh Fennel Sausage
- Turnip greens (Friarelli)
- Crispy Bacon
- "Crusco" Pepper



- 100%意大利披萨面粉团
- 马苏里拉奶酪
- 罗勒
- 新鲜茴香香肠
- 萝卜青菜（西兰花）
- 脆皮培根
- "Crusco" 胡椒

Pizza Matera

马泰拉披萨

Slow rising pizza dough 36 - 48 hours White pizza with only mozzarella Cheese, pieces of homemade fennel seed sausage and paprika, turnip greens and crispy bacon. Baked in the oven at about 400 degrees for two minutes. Crusco pepper output

将比萨面团发酵36至48小时，在白比萨饼中加入马苏里拉奶酪，自制茴香籽香肠和辣椒粉，萝卜青菜和脆皮培根。在约400度的烤箱中烘烤2分钟。再加入Crusco胡椒。



Porto Matto

📍 Chang Shu Road 83, 2/F, Jingan District, Shanghai
常熟路 83 号 2 楼

☎ (+86) 021 64177577

🌐 www.portomattoshanghai.com

Porto Matto
ITALIAN RESTAURANT
意大利餐厅



- Slices of meat
- ox tendon
- carrot onion celery
- peeled tomatoes
- garlic
- Mortadella
- parsley
- grated cheese
- salt and pepper
- glass of white / red wine
- orecchiette



- 肉片
- 牛腱
- 胡萝卜洋葱芹菜
- 去皮的西红柿
- 大蒜
- 香肠
- 欧芹
- 磨碎的奶酪
- 盐和胡椒
- 一杯白/红葡萄酒
- 面耳朵

Orecchiette with Bari-style chops

巴里式排骨配面耳朵

We prepare the chops, which in Bari are usually horse meat rolls, but they are equally delicious if made with beef, pork and (my recent discovery) farmed deer. Arrange the slices on a surface and season with salt, pepper, chopped mortadella, a very thin slice of garlic, chopped parsley and grated cheese to your taste. Roll up the slices and close them with toothpicks, even if the original requires the use of white cotton thread.

Prepare a diced celery, carrot and onion (possibly red). Fry the mince in extra virgin olive oil together with bits of tendon and, if desired, pieces of meat, add the chops. Brown until golden brown, season with salt and pepper or chili, and deglaze with a good wine. When it has evaporated, add some crushed peeled tomatoes with a fork and also their liquid. When it comes to a boil, lower the heat to low, cover with a 3/4 lid and let it go, checking and turning often, possibly adding water or broth. Everything will be ready when the meat of the chops becomes very tender. Season the orecchiette with this ragout or ragù, whipping everything with grated cheese of your taste. Serve the dish with the chop.

我们准备的排骨在巴里通常是马肉卷，但如果用牛肉，猪肉和（我最近发现的）养殖鹿制成，它们同样美味。将肉片放在台面上，然后撒上盐，胡椒粉，切碎的熟香肠，非常薄的一片大蒜，切碎的欧芹和磨碎的奶酪，以调整您的口味。卷起切片并用牙签将其闭合，即使原先是使用白色棉线。

准备切丁的芹菜，胡萝卜和洋葱（可能是红色）。用特级初榨橄榄油和碎的牛筋一起炒碎，如果需要的话，切成薄片。当颜色为棕色至金黄色时，加盐和胡椒粉或辣椒调味，然后加入优质葡萄酒。蒸发后，用叉子加一些去皮的西红柿碎及其汤汁。煮沸后，将火力变小，盖上3/4的盖子，时常检查并翻动，可适当加水或高汤。当排骨的肉变得很嫩时，一切准备就绪。用炖肉或酱汁调味面耳朵，然后根据个人喜好加入磨碎的奶酪并拌匀所有食材。将排骨放入盘中。



Rosemary 迷迭香

📍 Building 4, Luxeast Business Centre, No.23 Wenli Road, Haining, Zhejiang
浙江省海宁市文礼路 23 号尚东商务中心 4 号楼

☎ +86 573 87809992

📧 rosemaryhaining@hotmail.com



Rosemary
SINCE 2010
Café · Restaurant · Bar



- Molini Pizzuti ground durum wheat semolina
- Biological Eggs
- Muraglia extra Virgin olive Oil
- Fresh Rosemary Branch
- Black Pepper
- Fior di sale sea salt
- Parsley
- salty anchovy filets
- Tino Italian White Cooking wine
- Pinna sweet Pecorino Sardo cheese DOP
- Piemonte Italian Milk [@Ricetta]



- 硬质小麦粗粉
- 新鲜鸡蛋
- 特级初榨橄榄油
- 新鲜的迷迭香科
- 黑胡椒
- 海盐
- 香菜
- 咸鱼片
- 蒂诺意大利白葡萄酒
- 品纳羊奶酪
- 皮埃蒙特意大利牛奶

Home made tagliolini alla Rosemary

自制迷迭香面

The pasta: First of all, at Rosemary we only use Italian ground durum wheat semolina and fresh eggs to obtain a rough and very flavored home made pasta. The Dough is strictly hand pulled with the traditional wooden pasta rolling pin on top of a wooden board as the tradition wants.

The sauce: We prepare 70-80 gr of Pecorino Sardo dolce DOP cut into small cubes into a small cup, we add 60-70 ml of Italian Piemonte milk, a pinch of black pepper, salt and some parsley. With help of a mixer we make a paste out of these ingredients. On the other side we prepare a flavored Italian olive oil browned with Fresh Garlic and a rosemary branch. This must be done slowly and with very low fire to ensure the full extraction of aromas without compromise the taste of the Italian olive oil. Once ready we remove garlic and rosemary from the cooking pan leaving clear oil. At this point we add 3-4 anchovies filets finely cut to gently brown in the oil for a minute adding a pinch of black pepper within. Then we add 50-60 ml of Italian cooking white wine and we let boil the whole thing at medium high fire in order to melt the anchovies and obtain a brown paste. Once the Pasta is cooked at the right "al dente" point, we add it to the cooking pan with anchovy paste and sauté the whole thing with medium high fire adding also the pecorino paste till the whole sauce become a nice thick cream. We plate and decorate with some more parsley and some olive oil.

意大利面：首先，Rosemary意面我们仅使用意大利硬粒小麦粗粉和新鲜鸡蛋来获得粗糙且风味十足的自制面食。面团是用传统的木制面食面杖严格按照传统要求用手拉的。酱料：我们准备70-80克羊奶酪切成小方块，放入一个小杯子，然后加入60-70毫升意大利皮埃蒙特奶，一小撮黑胡椒粉，盐和欧芹。在搅拌机的帮助下，我们将这些成分制成糊状。在另一面，我们准备加有新鲜大蒜和迷迭香分支的意大利香精油。必须缓慢，低火地进行，以确保充分提取香气，同时又不损害意大利橄榄油的味道。准备就绪后，我们从烹饪锅中取出大蒜和迷迭香，剩下油。这时，我们加入3-4片切成细条的风尾鱼片，使其在油中轻轻地变黄，持续一分钟，在其中加入少许黑胡椒。然后，我们加入50-60毫升的意大利烹饪白葡萄酒，然后用中大火煮沸，以使风尾鱼融化并获得褐色糊状物。将面煮熟到有嚼劲的口感，我们将其与鱼酱一起加入烹饪锅中，并用中大火将整个食物炒熟，还加入羊奶酪的糊状物，直到整个酱变成很好的浓稠奶油。我们再加一些欧芹和橄榄油进行摆盘。



Velluto by Bruno Ferrari

📍 No.1-1,2-1, Building 6, Li Gong Di 4, Jinji Lake Avenue, Suzhou, Jiangsu
江苏省苏州市金鸡湖大道李公堤4期6号楼1-1室2-1号

☎ 0512-62756260

🌐 chef.ferrari@icloud.com



Velluto offers traditional Italian restaurant with some modern food touch.
We use mainly imported products from Italy and some high-quality local products.

我们是一家传统的意大利餐厅，融入一些现当代元素。
坚持使用意大利进口原食材，与当地高品质食材来为您烹饪美食。



Milanese Style Beef

Milanese style beef,
mayonnaise sauce, pears.

米兰风格牛肉，蛋黄酱，梨子。



Spaghetti

Spaghetti cooked in Amarone wine,
garlic sauce, fresh ricotta cheese.

阿玛罗尼红酒煮意大利面，
蒜香酱汁，新鲜瑞可塔芝士。



Bruschetta

Bruschetta with whisked black cod
and sweet and sour onion.

意式小面包配黑鳕鱼泥，
酸甜洋葱。



