

In the tradition of Vittorio  
Vittorio 传统经典套餐

A menu of fish and crustaceans  
prepared according to market availability.  
每日精选海鲜套餐，菜单内容将根据每日食材有所调整

Rmb 1388  
excluding wine & beverages

套餐根据每日食材有所调整  
不包含酒水饮料

The set menu is served for the whole table.  
套餐与零点菜单不可同时享用

## Starters

50	Warm steamed fish salad 经典温海鲜色拉	Rmb 498
	Our three ideas of foie gras: cherry, torchon, pan fried... 鹅肝三重奏 (樱桃鹅肝, 鹅肝冷批, 煎鹅肝)	468
50	Egg "à la Egg" and caviar 鱼子酱“蛋挞”	888
	Variety of fresh fish of the day starters 精选海鲜 (蓝鳍金枪鱼, 鳌虾, 扇贝)	468
	Eggplant terrine and parmesan granite 茄子“千层面”	198

## First Courses

50	“Vittorio” style Paccheri pasta “Vittorio” 经典番茄意面	Rmb 198
	Risotto, smoked onion cream, red prawns and tomato marmalade 意式烩饭, 烟熏洋葱, 红虾	388
	Home made ravioli, potatoes, scampi and caviar 自制意式饺子, 配鳌虾及鱼子酱	688
	Linguine pasta with blue lobster and Zarda tomatoes sauce 意式扁面, 配蓝龙虾, 海鲜番茄酱	518

Please inform your waiter of any food allergies or special dietary requirement  
如有任何过敏, 请提前告知服务人员

## Fish

Sea bream Mediterranean style (2 to 4 people) 地中海风味鲷鱼	Rmb 1788
White codfish, “all’ Amatriciana” 罗马风味鳕鱼	418
Kinki fish, raw and braised 金吉鱼, 鱼腩塔塔配时令蔬菜	698
Special chargrilled scampi, bacon foam and pickles 经典碳烤鳌虾, 培根泡沫, 腌菜	598

## Meat

Wagyu tenderloin in red wine sauce and “liquid caponata” 红酒汁低温慢煮和牛里脊, 配混合蔬菜汁	Rmb 618
I Love U...Pigeon 香煎乳鸽胸, 低温乳鸽腿, 配乳鸽清汤	338
1.2 kg Roasted Wagyu Mayura bone in ribeye with italian style vegetables (2 to 4 people) 慢烤顶级Mayura带骨肉眼, 及意式风味时令蔬菜	2488
Lamb loin, chickpeas, morel mushrooms and black pepper sauce 煎羊里脊, 鹰嘴豆, 羊肚菌, 黑胡椒酱	418

10% service charge  
10%服务费