

# 开胃菜 APPETIZERS

各式意大利冷肉拼盘 小S 98  
大L 158

**Affettati Misti**

帕尔玛火腿, 萨拉米, 莫特台拉火腿, 熟火腿, 乡村面包

assorted italian cold cuts:

parma ham, salami milano, mortadella, cooked ham, country bread



芝士拼盘 小S 78  
大L 98

**Cheese Platter**

帕玛森芝士, 烟熏芝士, 蓝纹芝士, 方天娜芝士, 水牛马苏里拉芝士,  
佐以橄榄和无花果, 提子, 坚果, 橙子果酱和蜂蜜

parmesan, scamorza, gorgonzola, fontina, buffalo mozzarella served with olives,  
fig, grapes, nuts, orange marmalade and honey



鹅肝酱 78

**Foie Gras Terrine**

配佛卡夏, 新鲜无花果和野樱桃

with foccacia, fresh fig, and amarena cherries

生食薄片牛肉 98

**Beef Carpaccio**

配蘑菇, 芝麻菜, 水瓜柳, 黑松露片及帕玛森芝士

thinly sliced raw beef tenderloin served with mushroom, arugula,  
capers, parmesan cheese and shaved black truffle

布袋水牛芝士 108

**Burrata Caprese**

配混合樱桃番茄, 提子, 佐以自制浓缩黑醋和罗勒酱

burrata cheese with mixed cherry tomatoes, grapes,  
balsamic reduction, basil pesto



鲜炸小鱿鱼和虾 88

**Crispy Baby Calamari & Shrimp**

配墨鱼汁酱

with black ink mayonnaise



地中海风味烤章鱼 88

**Grilled Octopus**

樱桃番茄, 土豆, 银鱼柳, 水瓜柳, 卡拉玛塔橄榄

with cherry tomatoes, potatoes, anchovy, capers, kalamata olives



传统意式阿兰西尼丸子 38

**Arancini alla Bolognese**

釀慢炖牛肉酱, 方天娜芝士, 帕玛森芝士和马苏里拉芝士配番茄酱汁

homemade deep fried "risotto balls" stuffed with

our slow cooked beef bolognese sauce, fontina,  
parmesan, mozzarella cheeses and served with tomato sauce



Seafood  
海鲜





Chef's Recommendations  
厨师推荐



Vegetarian  
素食

# 汤 SOUPS

- 传统托斯卡纳蔬菜汤**  
**Minestrone Toscano** 38
- 
- 蔬菜汤配大麦, 白腰豆  
vegetable soup with barley, canellini beans 
- 牛肝菌蘑菇汤**  
**Porcini Soup** 48
- 
- 牛肝菌和白蘑菇  
porcini and champignon mushroom 

# 色拉 SALADS

- 扒烤三文鱼色拉** 小S 68  
**Grilled Salmon Salad** 大L 98
- 
- 奶油生菜, 芝麻菜, 樱桃番茄, 藜麦, 小红萝卜, 卡拉玛塔橄榄,  
香脆面包粒, 佐以柠檬汁和女神酱   
grilled salmon salad with green goddess sauce, butter lettuce,  
arugula, radicchio, cherry tomato, quinoa, radish, kalamata  
olives, croutons, lemon dressing
- 鸡肉凯撒色拉** 小S 68  
**Chicken Caesar Salad** 大L 98
- 
- 扒烤鸡胸肉, 罗马生菜, 鹌鹑蛋, 帕尔玛火腿脆片, 银鱼柳,  
香脆面包粒, 帕玛森芝士, 凯撒酱   
grilled chicken breast, romaine lettuce, quail eggs, crispy parma ham chips,  
anchovies, croutons, parmesan cheese, caesar dressing
- 芒果牛油果大虾色拉** 小S 88  
**Mango, Avocado & Shrimp Salad** 大L 118
- 
- 冰草, 玉兰菜, 小红萝卜, 樱桃小番茄佐以柠檬酸奶酱   
with ice plant, endives, radish, cherry tomato and lime yogurt dressing
- 安格斯牛排色拉** 小S 88  
**Steak Salad** 大L 118
- 
- 乌拉圭安格斯薄裙牛排, 生菜, 牛油果, 节瓜, 卡拉玛塔橄榄, 阿根廷香草酱  
uruguay angus beef thin skirt steak, lettuce, avocado, zucchini,  
kalamata olives, chimichurri sauce
- 烟熏鸭胸色拉** 小S 58  
**Smoked Duck Salad** 大L 88
- 
- 烟熏鸭胸肉, 鹌鹑蛋, 橙肉, 腰果, 樱桃番茄佐以自制特色油醋汁  
smoked duck breast, quail eggs, orange carpaccio, cashew,  
cherry tomatoes with sesame vinegar dressing



Seafood  
海鲜



Chef's Recommendations  
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Vegetarian  
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# 披萨 PIZZAS

## 招牌披萨 SIGNATURE PIZZAS

乐意坊招牌披萨 0.5米/m 268  
Pizza 'Al Metro' Alla Torre 1米/m 498

8种精选口味

四种芝士 · 虾仁 · 香菇和火腿 · 银鱼柳 · 托斯卡纳香肠 · 帕尔玛火腿 · 烟熏三文鱼 · 腊肉肠和马苏里拉芝士和番茄酱

eight different pizza combinations

4 cheeses · shrimp · ham and mushroom · tuscan sausage · parma ham · anchovy · smoked salmon · pepperoni on mozzarella and tomato sauce base

## 创意精选披萨 SPECIALITY PIZZAS

法拉利披萨 158  
Ferrari

水牛马苏里拉芝士, 帕尔玛火腿, 牛肝菌, 帕玛森芝士, 浓缩黑醋, 樱桃番茄, 番茄酱  
parma ham, buffalo mozzarella, porcini mushrooms, parmesan cheese, balsamic reduction, cherry tomatoes, tomato sauce



墨西哥披萨 168  
Beef & Avocado

扒烤小牛柳, 牛油果, 番茄莎莎, 柠檬酱, 孜然, 红尖椒, 罗马生菜  
mexican taco inspired pizza with grilled veal tenderloin, avocado, tomato salsa, lime aioli, cumin, romaine lettuce

黑松露披萨 168  
Tartufo Nero

白底披萨配熟火腿, 混合蘑菇, 帕尔玛火腿脆片, 黑松露, 鸡蛋, 佐以黑松露酱  
white pizza with cooked ham, sautéed mixed mushrooms, black truffle sauce, egg sunny side-up, parma ham chips, topped with fresh black truffle shaves



海鲜披萨 168  
Pescatore

蛤蜊, 青口贝, 鱿鱼和虾, 水牛马苏里拉芝士, 欧芹酱, 番茄酱  
with clams, mussels, squids and shrimp, buffalo mozzarella, salsa verde, tomato sauce



## 馅饼披萨 CALZONE

经典馅饼披萨 88  
Calzone Classico

水牛马苏里拉芝士, 鲜乳酪, 萨拉米, 罗勒, 番茄酱  
buffalo mozzarella, ricotta, salami, basil, tomato sauce

都灵馅饼披萨 98  
Calzone Modena

帕尔玛火腿, 洋菇, 洋蓟, 黑橄榄, 马苏里拉芝士, 浓缩黑醋, 帕玛森芝士  
mozzarella, olives, artichoke, champignon mushrooms with parma ham, balsamic reduction and parmesan cheese



Seafood  
海鲜



Chef's Recommendations  
厨师推荐



Vegetarian  
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## 传统披萨 TRADITIONAL PIZZAS

### 特级玛格丽塔披萨

#### Margherita Prima

88

罗勒, 水牛马苏里拉芝士, 番茄酱, 海盐, 特级初榨橄榄油  
basil, buffalo mozzarella, tomato sauce, sea salt, extra virgin olive oil



### 香菇火腿披萨

#### Prosciutto Cotto e Funghi

108

熟火腿, 洋菇, 马苏里拉芝士, 番茄酱  
cooked ham, champignon mushrooms, mozzarella, tomato sauce

### 帕尔玛火腿披萨

#### Prosciutto di Parma

128

帕尔玛火腿, 芝麻菜, 樱桃番茄, 帕玛森芝士, 水牛马苏里拉芝士,  
浓缩黑醋, 番茄酱, 特级初榨橄榄油  
parma ham, arugula, cherry tomato, parmesan cheese, buffalo mozzarella, balsamic  
reduction, tomato sauce, extra virgin olive oil

### 魔鬼披萨

#### Diavola

98

腊肉肠, 马苏里拉芝士, 番茄酱 (可选辣椒碎)  
pepperoni, mozzarella, tomato sauce (chili flakes optional)

### 四季披萨

#### Quattro Stagioni

118

四季风味组合:

春: 虾, 青黄节瓜片, 芦笋, 辣椒碎

夏: 熟火腿, 菠菜, 鲜乳酪

秋: 银鱼柳, 水瓜柳, 卡拉玛塔橄榄, 水牛马苏里拉芝士, 樱桃番茄, 大蒜片

冬: 托斯卡纳香肠, 洋蓟, 蘑菇, 黑橄榄

Four different flavor combinations representing the four seasons:

Spring: shrimp, zucchini shaves, asparagus, chili flakes

Summer: cooked ham, spinach, ricotta

Autumn: anchovies, capers, kalamata olives, garlic, buffalo mozzarella, cherry tomato

Winter: tuscan sausage, artichokes, champignon mushroom, black olives

### 素食家披萨

#### Vegetariana

88

扒烤青, 黄节瓜, 茄子, 红甜椒, 干番茄, 帕玛森芝士, 浓缩黑醋, 马苏里拉芝士, 番茄酱  
grilled green and yellow zucchini, eggplant, red bell pepper, sun dried  
tomatoes, parmesan cheese, balsamic reduction, mozzarella, tomato sauce



### 四种芝士披萨

#### Quattro Formaggi

108

白底披萨, 马苏里拉芝士, 蓝纹芝士, 方天娜芝士, 烟熏芝士, 核桃, 黑胡椒  
white pizza with four different cheeses: mozzarella, gorgonzola,  
fontina, scamorza with walnuts and black pepper



Seafood  
海鲜



Chef's Recommendations  
厨师推荐



Vegetarian  
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# 乐意坊披萨吧

## ALLA TORRE PIZZA BAR

DIY 专属于您的 10 英寸披萨  
 customize your own 10" pizzas

包括马苏里拉芝士和可选酱汁 (番茄酱或白酱)  
 includes mozzarella and choice of sauce (tomato sauce or white sauce)

### 几个配料 HOW MANY TOPPINGS?

一个配料 One Topping	两个配料 Two Toppings	三个配料 Three Toppings	四个配料 Four Toppings
98	108	118	128

每个额外的配料 +5 / Each additional topping +5

### 哪些配料 WHICH TOPPINGS?

樱桃番茄 CHERRY TOMATOES	洋葱 ONIONS	红甜椒 RED BELL PEPPER	辣椒 CHILES
白蘑菇 MUSHROOMS	牛肝菌 PORCINI MUSHROOMS	芦笋 ASPARAGUS	青黄节瓜片 ZUCCHINI SHAVES
菠菜 SPINACH	芝麻菜 ARUGULA	洋蓟 ARTICHOKES	黑橄榄 BLACK OLIVES
卡拉玛塔橄榄 KALAMATA OLIVES	水瓜柳 CAPERS	银鱼柳 ANCHOVIES	马苏里拉芝士 MOZZARELLA
佩科里诺干酪 PECORINO	帕玛森 PARMESAN	飞达芝士 FETA CHEESE	蓝纹芝士 BLUE CHEESE
鲜乳酪 RICOTTA	香肠 SAUSAGE	烟熏芝士 SMOKED CHEESE	腊肉肠 PEPPERONI
鸡肉 CHICKEN	烧烤酱 BBQ SAUCE	浓缩黑醋 BALSAMIC REDUCTION	榛果巧克力酱 NUTELLA
水牛马苏里拉芝士 +10 BUFFALO MOZZARELLA	方天娜芝士 +10 FONTINA	萨拉米 +10 SALAMI	熟火腿 +10 COOKED HAM
培根 +10 BACON	莫特台拉 +10 MORTADELLA	牛油果 +10 AVOCADO	帕尔玛火腿 +20 PARMA HAM
扒烤小牛柳 +20 VEAL TENDERLOIN	鱿鱼 +20 SQUID	虾仁 +20 SHRIMPS	烟熏三文鱼 +20 SMOKED SALMON

# 意大利面食

## PASTA

<b>海鲜意大利面</b> <b>Spaghetti ai Frutti di Mare</b>	108
配蛤蜊, 青口贝, 鱿鱼和虾仁, 樱桃番茄, 辣椒 with clams, mussels, squid, shrimp, cherry tomato, chili	
<b>罗勒细扁面</b> <b>Linguine al Pesto Genovese</b>	68
配特制罗勒酱, 松子, 帕玛森芝士 with homemade basil pesto, pinenuts, parmesan cheese	
<b>博洛尼风味牛肉酱意大利面</b> <b>Spaghetti Bolognese</b>	68
慢煮的碎牛肉和番茄 with slow-cooked ground beef and tomato ragu	
<b>熟火腿奶油蘑菇直通粉</b> <b>Rigatoni con Prosciutto Cotto e Funghi</b>	78
配熟火腿和蘑菇奶油酱 with cooked ham and mushroom cream sauce	
<b>三文鱼宽面</b> <b>Salmon Fettuccine</b>	98
配芦笋和奶油 with asparagus and cream sauce	
<b>墨鱼汁意大利面</b> <b>Nero di Seppia</b>	108
配樱桃番茄, 鱿鱼及三文鱼籽 black ink spaghetti with cherry tomato confit, calamari and red caviar	
<b>蔬菜通心粉</b> <b>All'ortolana</b>	68
配茄子, 节瓜, 樱桃番茄, 鲜乳酪, 松子 penne with eggplants, zucchini, cherry tomatoes, ricotta, pinenuts	



Seafood  
海鲜



Chef's Recommendations  
厨师推荐



Vegetarian  
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## 意大利烩饭和千层面 RISOTTO & LASAGNA

龙虾烩饭 Lobster Risotto	168
波纹龙虾, 龙虾浓汤, 番茄和罗勒 with bisque, tomato and basil	
松露牛肝菌烩饭配煎鹅肝 Foie Gras, Porcini e Tartufo Risotto	128
煎鹅肝, 牛肝菌, 蘑菇, 黑松露酱和黑松露片 seared foie gras, mixed mushrooms, black truffle sauce and shaved black truffle	
海鲜烩饭 Risotto di Frutti di Mare	108
蛤蜊, 青口贝, 鱿鱼和虾仁 seafood risotto with clams, mussels, squid and shrimp	
自制肉酱芝士千层面 Lasagna al Forno	88
traditional homemade beef lasagna	



Seafood  
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Vegetarian  
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# 主菜

## MAIN COURSE

配时令蔬菜  
served with seasonal vegetables

M3级扒烤肉眼 250克  
M3 Ribeye 250g 328



M3级扒烤牛柳 250克  
M3 Tenderloin 250g 328

扒烤羊排 300克  
Grilled Lamb Chops 300g 188

扒烤柠檬香草鸡 (半只)  
Grilled Lemon Chicken (half) 158

香煎三文鱼排 200克  
Salmon Fillet 200g 168

配百香果酱  
with passion fruit sauce

烤比目鱼柳 200克  
Halibut Fillet 200g 168

配欧芹酱  
with salsa verde

惠灵顿牛排  
Beef Wellington 328

法式酥皮包裹安格斯牛菲力, 法式鹅肝, 火腿松露蘑菇酱, 搭配时令蔬菜和松露黑椒汁  
Angus tenderloin, foie gras, truffled mushrooms paste wrapped in puff pastry  
served with seasonal vegetables and truffle black pepper sauce

\*每日限量供应 Limited supply



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## 小吃和配菜 SNACKS & SIDES

帕玛森芝士和松露炸薯条 Parmesan & Truffle Fries	48
配松露蛋黄酱 served with truffle mayonnaise	
烤鸡翅 Chicken Wings	小S 58 大L 78
配烧烤酱 (4个或6个) served with BBQ sauce	
炸马苏里拉芝士棒 Mozzarella Sticks	38
配番茄酱汁 homemade deep-fried mozzarella cheese sticks served with tomato sauce	
乐意坊迷你汉堡 Alla Torre Sliders	118
3个迷你汉堡, 意式汉堡, 经典芝士汉堡, 香煎鹅肝汉堡 3 mini burgers: burger all'italiana, classic cheeseburger, foie gras burger	
炒蘑菇 Sautéed Mushrooms	38
白蘑菇, 黄油, 橄榄油和意大利芹 champignon mushroom, butter, olive oil and parsley	



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## 甜品 DESSERTS

提拉米苏 Tiramisù	48
经典巧克力熔岩蛋糕 Chocolate Lava Cake	48
配香草冰淇淋和新鲜莓果 with vanilla gelato and fresh wild berries	
意式香草奶冻 Berry Panna Cotta	58
配树莓酱和柠檬蛋白酥 vanilla cream flan served with raspberry sauce and lemon meringue	
芝士蛋糕 Cheese Cake	58
配蓝莓酱 served with blueberry sauce	
巧克力布朗尼 Chocolate Brownie	38
朗姆冰淇淋和黑海盐焦糖 served with rum gelato and salted caramel shard	
巧克力披萨 Nutella Pizza	75
8 英寸榛果巧克力酱披萨配椰子蓉, 香蕉和腰果 8 inch pizza with nutella, banana, cashew, coconut flakes	
水果披萨 Fruit Pizza	75
8 英寸水果披萨配香蕉, 猕猴桃, 橙肉, 菠萝, 马苏里拉芝士 8 inch pizza with bananas, kiwi, orange, pineapple, mozzarella cheese	
时令水果拼盘 Mixed Fruit Platter	小 S 38 大 L 58



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