

# FRESA'S

## 小零食 SMALL APPETIZERS

牛肉饼配橄榄慕斯 Striploin fagotini with Kalamata olive mousse	750	意式肉肠配松露 Mortadella with truffle	650
奶酪配番茄酱 Cheese with tomato jam	950	腌芦笋 Pickled Asparagus	950
金枪鱼酱烤小牛肉填馅辣椒 Tonnato peppers	790	火腿 熟成 36 个月 Jamon Iberico 36 months old	3600
意大利油炸糕点配意大利熏火腿 Gnocco fritto with prosciutto	850	炸朝鲜蓟配帕尔马干酪慕斯 Fried artichokes with Parmesan mousse	1060
帕尔玛火腿成 16 个月 Prosciutto di Parma 16 months old	940	阿兰斯尼配松露 Arancini with truffle	650
意大利菲利诺风味萨拉米 Felino Salame Felino	600	炸丸子配西班牙火腿和古老也芝士奶酪 Croquettes with jamon and Gruyere cheese	590
腌制橄榄 Pickled olives	400		

## 生鱼料理 CRUDO

金枪鱼意式生肉片配青番茄汁 Bigai tuna carpaccio with green tomato juice	1100	扇贝意式生肉片配腌草莓 Scallop carpaccio with marinated strawberries	1350
鲛鱼生鱼片脱乳配清酸奶 Mahi mahi sashimi with labneh cheese	1200	意式生肉片 Beef carpaccio	1250
鞑靼金枪鱼配柑橘 Tuna tartare with citrus	1600	鞑靼牛肉(两位菜) Beef tartare for two	2100

## 凉及热小吃 COLD AND HOT APPETIZERS

版法式千层焗土豆配西班牙火腿和番茄 Potato gratin with tomatoes and prosciutto	850	金枪鱼汁牛肉 Vitello Tonnato	850
版法式千层焗土豆配螃蟹和红鱼子酱 Potato gratin with crab and red caviar	1290	布拉塔芝士配西红柿和烤桃子 Burrata with grilled tomatoes and peaches	1200
蘑菇的肝糊配紫莴苣酱 Mushroom pate with radicchio jam	690	布里欧修配肥鹅肝和焦糖桃子 Brioche with foie gras and caramelized peaches	2700
焗烤千层茄子 Eggplant Parmigiana	780		

## 沙拉 SALADS

团生菜配香草酱和洋葱薯条 Iceberg lettuce with herb sauce and fried onions	690	甜菜和斯特拉奇诺干酪沙拉 Salad with beetroot and stracchino cheese	650
我们的特色菜-凯撒沙律· 这个才我们做在您的餐桌上 Our signature Caesar for two <i>*cooking at the table</i>	2100	加泰罗尼亚虾沙拉 Catalan salad	1300
		沙拉配烤鳄梨 Green salad with grilled avocado	850

## 汤 SOUPS

西班牙凉菜汤配意大利熏火腿 Gazpacho	900	海鲜汤 Seafood soup	1100
意大利水饺珍珠鸡汤 Cappelletti with guinea fowl broth	600	蔬菜豆汤 Vegetable soup with beans	450



## 意大利面食 PASTA

我们每天使用两种意大利面粉 *Semola di Grano Duro* 和 *Farina di Grano Tenero* 制作面食，  
并且我们使用来自最好的意大利制造商的工厂面食  
*Every day we make pasta from two different kinds of Italian flour –  
Semola di Grano Duro and Farina di Grano Tenero –  
while our factory-made\* pasta is from the finest Italian producers.*



FRESA的意大利宽面条 FRESA's Fettuccine	3500	基塔拉配加拿大龙虾 100克价格 · 两位菜 Kitara with Canadian lobster, *dish for two, price per 100g.	2500
里加托尼配黑鲟鱼子酱 Rigatoni with black caviar	2790		
土豆丸子面配萨尔萨辣酱和藏红花 Gnocchetti sardi with salsa and saffron	890	意大利面配腌蛋黄 Pichi cacho e pepe with pickled egg yolk	890
意大利面食配炖羊肉 Shalatelli with lamb stew	890	意大利面配鸭火腿、红酒和羊肚菌 Garganelli with duck prosciutto, red wine and morels	1190
意大利饺子配小牛脑慕斯 Ravioli with veal brain mousse	790	意大利饺子配菠菜和里科塔奶酪 Ravioli with ricotta and spinach	710
意大利面食配辣肉肠和青口贝 Corzetti with Nduja and mussels	1100	西卡特利配螃蟹 Cicatelli with crab	1840

## 意大利调味饭 RISOTTO

做意大利炖饭的时候我们用 Carnaroli Extra 米饭 · Vignola 牌子  
For the risotto we use Carnaroli Extra rice  
exclusively produced by Vignola

意大利调味饭配草药 Risotto with herbs	950	意大利调味饭配海鲜 Risotto with seafood	1300
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## 热菜 MAIN DISHES

米兰式肉排配西红柿和黑松露 (两位菜) Cotoletta alla Milanese with tomatoes and black truffle <i>*for two persons</i>	3490	龙虾肉排 Langouste cotoletta	5980
鸭胸配醉葱和樱桃 Duck breast with drunk shallots and cherries	1250	利古里亚风格的鳕鱼背 Cod back in Ligurian style	1460
菲力牛排配阿根廷香辣酱 Tenderloin steak with chimichurri	2100	鸡腿肉配版法式千层焗土豆 Chicken thigh with potato gratin	850
章鱼配辣肉肠酱 Octopus spiced with nduja sauce	2600	三文鱼排 Salmon steak with broccoli cream	2190
牛肋骨配罗马生菜 Beef rib with romaine	1800		

## 配菜 SIDE DISHES

帕马森土豆泥 Parmesan mashed potatoes	450	薯条配帕尔马干酪和松露 French fries with parmesan and truffle	790
蒸熟的绿芦笋 Steamed asparagus	1060	生焗菠菜 Fried spinach	450



### 雷科面包 FOCACCIA DI RECCO

我们用手擀薄面团0.2-0.3毫米和意大利斯特拉奇诺奶酪做这种雷科面包的时候  
For this type of focaccia we use thinly rolled handmade  
dough 0.2-0.3 mm and Italian stracchino cheese



雷科面包配熟香肠 Focaccia di Recco with mortadella	1150	雷科面包配松露火腿 Focaccia di Recco with truffle prosciutto	1390
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## 甜食 DESSERTS

柠檬 Lemon · 650

意大利面包配沙巴雍酱  
Panettone with sabayon · 790

Piemontese的蛋糕  
Torta Piemontese · 750

意大利卡布奇诺咖啡饼干配焦糖  
Portofino cake with caramel · 650

提拉米苏配蛋白酥皮和开心果  
Semifreddo with meringue  
and pistachio · 650

拿破仑蛋糕配香草奶油  
Millefeuille with vanilla  
cream · 580

开心果提拉米苏  
Pistachio tiramisu · 690

## 雪利酒 SHERRY

60 毫升 ml

Tio Pepe Palomino Fino	900
Leonor Palo Cortado	900
Nectar Pedro Ximenez	1000
Alexandro Oloroso	800
Alexandro Sanlucar Manzanilla	650

## 利口酒 LIQUEURS

40 毫升 ml

Cazottes Tomates	2300
Cazzotes Guignes & Guins	2300
Grand Marnier VSOP	1250
Grand Marnier XO	1450
Noces Royales	700
自制柠檬酒 Homemade Limoncello	600

## 甜酒 DESSET WINE

40 毫升 ml

Hardy, Le Coq D'Or, Blanc, Pineau des Charantes, Charente, France	650
Hardy, Le Coq D'Or, Rose, Pineau des Charantes, Charente, France	650
NV Drappier, Ratafia Champenois, Champagne, France	1150
NV Domaine des Baumard, Quarts de Chaumes, Loire, France	1900
2018 Marco Sara, Picolit, Friuli, Italy	2500
2015 Azienda Agricola Salvetta, Vin Santo, Trentino, Italy	2900
NV Henri Giraud, Ratafia Champenois Solera, Champagne, France	2900

50 毫升 ml

## 波特酒 PORTO

60 毫升 ml

Porto Alegre Ruby Porto Quinta do Portal	850
1982 Dalva Porto Colheita	2700
Maynard's Tawny Porto 20 y.o.	1600