

Menu

Aperitivo & Stuzzichini

餐前小点

Prosecco Ageo

Napoleon of Bluefin Tuna

french bean salad & fresh
wasabi

拿破仑蓝鳍金枪鱼配四季豆沙
拉及新鲜绿芥

Capitel Tenda Soave

Classico, 2010

Oscietra Caviar

organic egg confit, celeriac
mousseline

黑珍珠鱼子酱佐低温有机蛋,
配黑松露汁及西芹根泥

Valpolicella Classico

Superiore, 2009

Risotto

porcini mushrooms
绿蔬意大利烩饭

Ripasso Valpolicella

Superiore, 2008

Tajima Short Rib & Beef

Tenderloin

plum red wine sauce, whipped
potato

牛小排和牛里脊, 配时令蔬菜,
红酒李子酱及土豆泥

Amarone Classico, 2006

Assortment of Gourmet

Cheeses

精选芝士拼盘

Amarone Capitel Monte,

2006



TEDESCHI

FRIDAY APRIL 27TH, 2012, STARTING FROM 7PM

1288RMB net/Person

8 ½ OTTO E MEZZO BOMBANA SHANGHAI, TOGETHER WITH
TEDESCHI WINERY AND WINE REPUBLIC, IS PROUD TO PRESENT

“TEDESCHI” WINE DINNER.

A JOURNEY THROUGH THE WINES OF VENETO,
THE LAND OF AMARONE.

上海8 ½ Otto e Mezzo Bombana
连同Tedeschi葡萄酒厂及云门酒业,现自豪地呈现
“Tedeschi”葡萄酒晚宴。
邀您共享来自阿玛罗尼, 威尼托葡萄酒之旅。

ENJOY THE RICHNESS AND CHARACTER OF THE TEDESCHI WINES
PAIRED WITH A SPECIAL MENU BY EXECUTIVE CHEF ALAN YU.

在享受具有丰富口感及独特风格的Tedeschi葡萄酒的同时,
行政总厨 Alan Yu将为您献上特制美味佳肴。

RSVP 8 ½ OTTO E MEZZO BOMBANA
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