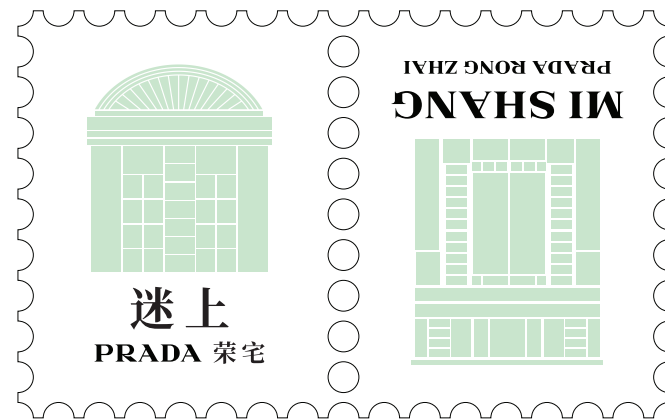
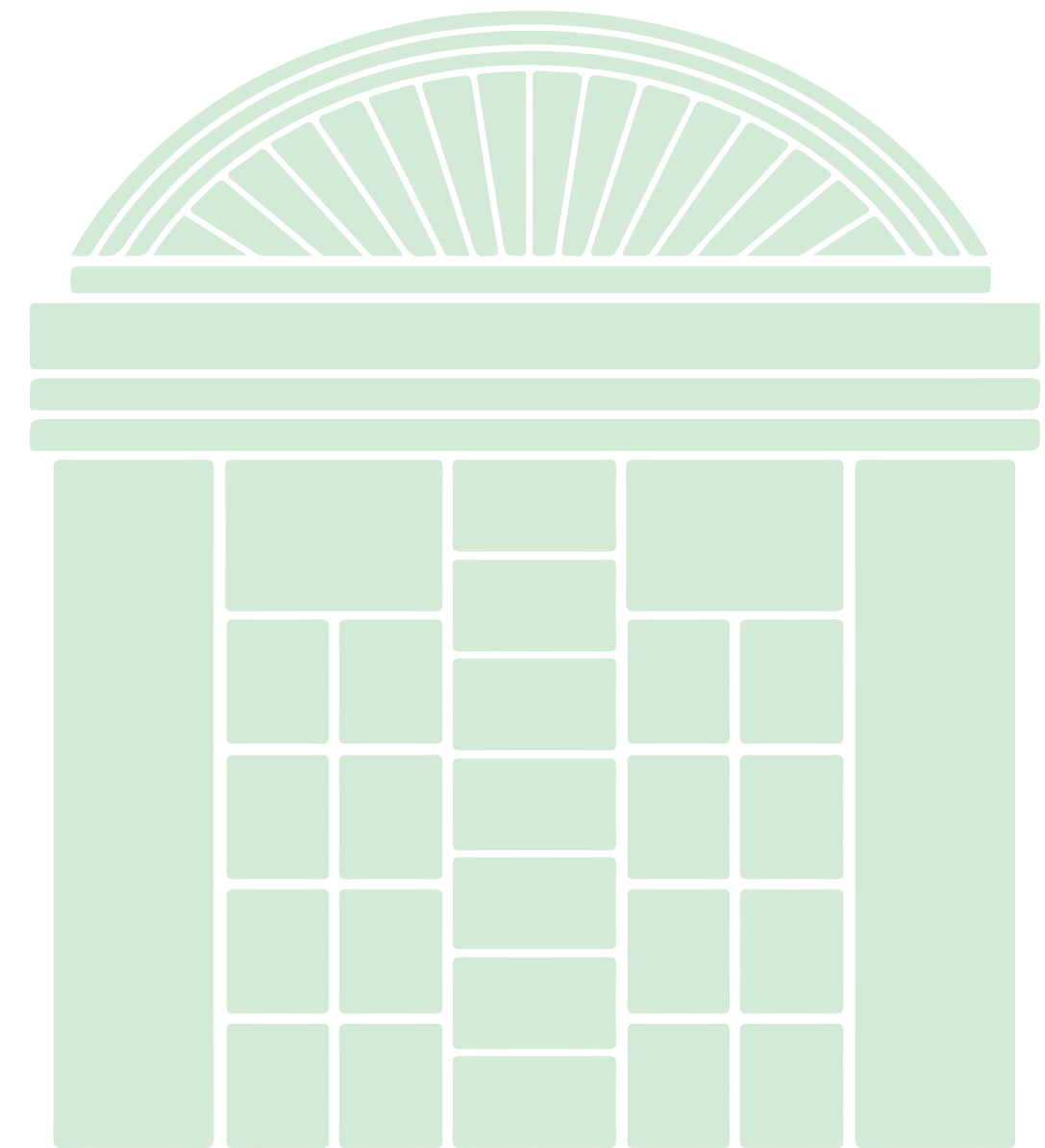


# 迷上 PRADA 荣宅



No. 186 North Shaan Xi Road, Jing'an District, Shanghai  
上海市静安区陕西北路186号



## RAVIOLI 意大利饺子

*Classic Italian ravioli, artfully paired with the most exquisite Chinese ingredients. An elegant balance of heritage and innovation, crafted to perfection.*

经典意大利饺子巧妙融合了精选中式食材。传承与创新的优雅平衡，精心打造至臻完美。

### Ricotta and spinach fagottini ¥ 318

butter and fine black truffle

乳清干酪与菠菜馅方形意饺 | 配黄油与顶级黑松露

### Cappelletti with vegetable ragù ¥ 228

fresh tomato and 18-month aged Parmesan

蔬菜酱圆形意饺 | 配新鲜番茄与18个月熟成帕马森芝士

### Mezzelune with scallops ¥ 368

crustacean sauce

扇贝馅半月形意饺 | 佐壳类海鲜汁

### Agnolotti del Plin ¥ 298

roast beef jus

牛肉馅意饺 | 佐烤牛肉浓汁

*Savor each creation as a single masterpiece or indulge in a curated tasting journey.*

细品每道佳肴杰作；亦可尽享精心搭配的品鉴之旅。

## CAVIAR RITUAL 鱼子酱品鉴

*An experience that explores the finesse of caviar through its distinctive and refined notes, perfect for those seeking an authentic and sophisticated taste.*

独特且细致的鱼子酱寻味体验。为追求地道和醇厚口感的食客量身定制。

### Perseus Superior Oscietra 30g with blinis, crème fraîche and chives ¥ 888

珀尔修斯至尊奥斯切特拉鱼子酱30克, 配小圆饼、酸奶油和细香葱

### Perseus Superior Oscietra 50g with blinis, crème fraîche and chives ¥ 1388

珀尔修斯至尊奥斯切特拉鱼子酱50克, 配小圆饼、酸奶油和细香葱

## STARTERS 开胃菜

### Amberjack crudo with roasted cherry tomatoes ¥ 328

taggiasca olives and shiso

鰾鱼刺身薄片配烤樱桃番茄 | 配塔基亚斯卡橄榄与紫苏

### Warm king crab ¥ 358

green asparagus, crustacen sauce, and dill oil

温热帝王蟹肉 | 配青芦笋、佐海鲜汁与莳萝油

### Vitello tonnato ¥ 298

caper leaves and roast jus

金枪鱼酱小牛肉薄片 | 配刺山柑叶, 佐烤牛肉浓汁

### Roasted mushrooms ¥ 248

salsa verde, fried capers, and pancetta

香烤菌菇 | 佐绿莎莎酱、配炸刺山柑与意式五花熏肉

### Pak – choi with cacio e pepe sauce ¥ 228

almonds, croutons and aromatic leaves

小青菜佐奶油胡椒酱 | 配杏仁、面包丁与香叶

### Italian antipasto ¥ 788

Sharing platter for two

意式开胃菜拼盘 | 双人共享

## SECOND COURSE 主菜

### Roasted black cod ¥ 428

white turnips and saffron broth

香烤黑鳕鱼 | 配白萝卜与藏红花高汤

### Roasted lobster (for two) ¥ 1388

Butter and herbs

烤龙虾 (双人份) | 配黄油与香草

### Citrus-glazed duck breast ¥ 588

citrus compote

柑橘风味烤鸭胸 | 佐柑橘蜜酱

### Pan Seared Wagyu Beef Sirloin (for two) ¥ 998

green pepper sauce

香煎西冷和牛 (双人份) | 佐青椒酱

## FIRST COURSE 头盘

### Parmigiana risotto ¥ 328

25-year-old balsamic vinegar and fine black truffle

帕尔玛干酪烩饭 | 配25年陈意大利黑醋与上等黑松露

### Spaghetti with seafood ¥ 418

fresh cherry tomatoes and basil

海鲜意大利面 | 配新鲜樱桃番茄与罗勒

### Anolini with chicken ¥ 308

ginger and lemongrass scented chicken consomme

鸡肉馅Anolini意饺 | 配生姜与香茅风味鸡汤

## SIDES 配菜

### Smoked fingerling potatoes ¥ 88

butter and parsley

熏烤小土豆 | 配黄油与欧芹

### Braised green beans ¥ 88

tomato and basil

炖煮四季豆 | 配番茄与罗勒

### Roasted broccoli ¥ 88

garlic and chili pepper

烤西兰花 | 配大蒜与辣椒

### Pan roasted mixed mushrooms ¥ 88

extra virgin olive oil

香煎什锦蘑菇 | 配特级初榨橄榄油

If you or your companion have food allergies, special dietary requirements, or other specific needs, please inform our staff before ordering for us to make appropriate arrangements. While we maintain stringent hygiene protocols in our kitchen, please note that trace amount of allergens may still be present in certain dishes due to the simultaneous handling of various ingredients during food preparation. The prices are subject to service charge and including VAT. A service charge of [10%] will be applied based on the final bill amount.

如您及同行人员有食物过敏、特殊餐食或其他需求，请于点餐前告知工作人员，以便我们进行相应处理。尽管我们将采取严格的卫生操作流程，由于厨房同时处理多种不同食材，特定菜品仍可能会存在微量过敏残留，敬请谅解。本菜单所示价格已包含增值税，但不包含服务费。服务费将根据最终消费金额的[10%]计收。