



MENU

WELCOME TO PASTA FRESCA



Message from the CEO

...TO all my dear & valued patrons, old and new

At Pasta fresca, we have a commitment to strive for the best. This is our tradition built over the years. Our products and services are maintained at good value and quality. We take an interest in our customers and aspire to meet their expectations. Commitment and reliability in our company start with our team of dedicated works from the Managerial to the Production and service staff, and even our suppliers are co-partners with us to deliver the best to our customers. We have a strong ensemble of the latest technology and expertise that is competent in meeting the demands of service and product quality at a competitive price.

You can always take confidence in our expertise and professionalism. And whether dining at our restaurants or conducting business, we want to develop a long-term relationship with you . Taking a personal interest in our customers is our recipe for success and will always be part of our service to you.

Welcome to the healthy world of fresh pasta at Pasta Fresca da Salvatore!!!!

Carecci Salvatore

Entrepreneur, Chef, Waiter & Friend

Caffetteria – Coffeehouse – 咖啡屋

(Ask your waiter for decaffeinated coffee)

如要无咖啡因的咖啡请咨询您的服务员

Espresso

Black Italian-style coffee

RMB 30.00

Macchiato

Espresso with a dash of milk

RMB 30.00

Caffe' Nero

Regular black coffee

RMB 30.00

Doppio

Double Espresso Italian-style

RMB 40.00

Corretto

Espresso with a hint of
Sambuca liqueur or Grappa

RMB 50.00

Chinato

Espresso with a drop of Fernet
Branca herb Liqueur

RMB 50.00

Cappucino

Regular black coffee topped with milk foam

RMB 40.00

Latte

Chilled or hot milk

RMB 30.00

Caffelatte

Hot milk with an Espresso

RMB 40.00

Black tea

RMB 25.00

Green tea

RMB 25.00

Jasmine tea

RMB 25.00

Sughi a base di pesce – Seafood base sauces – 海鲜酱

Sughi vegetariani – Vegetarian sauces – 蔬菜酱

Tonno, olive e capperi

Tuna, black olives, and capers tossed with butter
金枪鱼, 黑橄榄和酸豆配黄油

RMB 85.00

Vongole al pomodoro e basilico

Sautéed clams in extra virgin olive oil with tomato sauce
初榨橄榄油炒蛤蜊配番茄酱

RMB 85.00

Vongole al vino bianco e prezzemolo

Sautéed clams in extra virgin olive oil with white wine
初榨橄榄油炒蛤蜊配白葡萄酒

RMB 85.00

Salmon affumicato e zucchine

Smoked salmon and courgettes tossed with fresh cream
烟熏三文鱼和胡瓜配新鲜奶油

RMB 95.00

Gamberi e carciofini

Sautéed prawns and artichokes with tomato sauce and a dash of cream
番茄酱和少许奶油炒大虾和朝鲜蓟

RMB 105.00

Marinara

Mixed seafood with tomato sauce
混合海鲜配番茄酱

RMB 105.00

Aglio, olio e peperoncino

Garlic and chilly pepper tossed in extra virgin olive oil
大蒜和辣椒配初榨橄榄油

RMB 85.00

Arrabbiata

Tomato sauce, garlic and chilli
番茄酱、大蒜和辣椒

RMB 85.00

Fiorentina

Spinach and ricotta cheese tossed with cream and Parmesan cheese
菠菜和乳清干酪配奶油和帕马桑奶酪

RMB 85.00

Funghi ed asparagi

Mushrooms, asparagus and cherry tomatoes with cream
蘑菇、芦笋和樱桃番茄配奶油

RMB 85.00

Pomodoro

Tomato and basil sauce
番茄和罗勒酱

RMB 85.00

Siciliana

Tomato sauce, eggplant, black olives, and oregano
番茄酱、茄子、黑橄榄和牛至

RMB 85.00

Pesto alla Genovese

Pine nuts, fresh basil, parmesan cheese and extra virgin olive oil
松仁、新鲜罗勒、帕玛桑奶酪和初榨橄榄油

RMB 95.00

Quattro formaggi

Four cheese sauce
混合奶酪酱

RMB 95.00

Porcini

Sautéed ceps with a dash of cream
野菌菇配少许奶油

RMB 105.00

Pizze – Pizzas – 匹萨

(Ask your waiter for calzone shape – only for large pizzas)

匹萨具体形状请咨询您的服务员 - 只针对大号匹萨

Margherita

Tomato sauce, mozzarella cheese and fresh basil
番茄酱、马苏里拉奶酪和新鲜罗勒

Large RMB 75.00

Small RMB 55.00

Diavola

Tomato sauce, mozzarella cheese and spicy salami
番茄酱、马苏里拉奶酪和辣意大利香肠

Large RMB 85.00

Small RMB 60.00

Prosciutto e funghi

Tomato sauce, mozzarella cheese, cooked ham and mushrooms
番茄酱、马苏里拉奶酪和熟火腿和蘑菇

Large RMB 90.00

Small RMB 65.00

Tonno e cipolla

Tomato sauce, mozzarella cheese, tuna and onions
番茄酱、马苏里拉奶酪、金枪鱼和洋葱

Large RMB 95.00

Small RMB 65.00

Vegetariana

Tomato sauce, mozzarella cheese and sautéed mixed vegetables
番茄酱、马苏里拉奶酪配混合蔬菜

Large RMB 95.00

Small RMB 65.00

Napoletana

Tomato sauce, mozzarella cheese, anchovies and capers
番茄酱、马苏里拉奶酪、凤尾鱼和酸豆

Large RMB 100.00

Small RMB 70.00

Quattro formaggi

Tomato sauce, mozzarella cheese, Emmenthal cheese,
Gorgonzola cheese and Parmesan cheese
番茄酱、马苏里拉奶酪、埃曼塔尔干酪、
戈尔贡佐拉干酪、帕马桑奶酪

Large RMB 100.00

Small RMB 70.00

Quattro stagioni

Tomato sauce, mozzarella cheese, artichokes,
cooked ham, black olives and mushrooms
番茄酱、马苏里拉奶酪、朝鲜蓟、
熟火腿、黑橄榄和蘑菇

Large RMB 100.00

Small RMB 70.00

Primi piatti – Pasta first course – 首道菜

(Combine your choice of pasta shape with your favorite sauce)

请您自选您喜欢的面条形状和酱料来搭配

Le paste di Casa Carecci – Carecci's home-made egg-pasta selection

卡雷奇自制鸡蛋意大利面条

Noodles pasta: spaghetti, linguine, tagliolini, fettuccine, pappardelle, capellini

面条: 实心面, 实心幼面, 实心细扁面, 实心粗扁面, 实心宽扁面, 实心细面

Short macaroni: penne, maccheroni, rigatoni, fusilli, conchiglie

短通心面: 幼通心面, 通心面, 粗通心面, 螺丝面, 贝壳状通心面

Filled parcels: tortellini (filled with beef), ravioli (filled with spinach and ricotta cheese)

意大利陷饺: 环状陷饺 (内有牛肉), 方型陷饺 (内有菠菜和乳酪)

Special pasta: orecchiette (ear shaped drum wheat macaroni), gnocchi

特殊面条: 耳型面 (耳朵型, 由著名的杜伦小麦精制), 马铃薯团子

Lasagne all'Emiliana

Oven baked layers of fresh pasta sheets alternate
with meat sauce, béchamel, and Parmesan cheese

由新鲜面条片和肉酱、贝夏美酱及帕马桑奶酪交替迭加后烤制而成

RMB 90.00

Sughi a base di carne - Meat base sauces - 肉酱

Amatriciana

Bacon and onion with tomato sauce and Parmesan cheese
培根和洋葱配番茄酱和帕马桑奶酪

RMB 85.00

Bolognese

Ground beef in tomato sauce
番茄牛肉酱

RMB 85.00

Carbonara

Bacon and black pepper with egg yolk,
Parmesan cheese and fresh cream
培根和黑胡椒配蛋黄、帕马桑奶酪和新鲜奶油

RMB 85.00

Panna, prosciutto e piselli

Ham and peas tossed with cream
火腿和青豆配奶油

RMB 85.00

Salsiccia e carciofini

Pork sausage and artichokes tossed with cream and Parmesan cheese
猪肉肠和朝鲜蓟配奶油和帕马桑奶酪

RMB 90.00

Secondi piatti – Second course – 第二道菜

Carne – Meat – 肉类

Cotoletta di pollo alla Valdostana

Breadcrumb coated chicken breast topped with roasted ham and mozzarella cheese – accompanied by mixed vegetables
面包屑裹鸡胸和烤火腿和马苏里拉奶酪 – 配混合蔬菜

RMB 150.00

Agnello allo scottadito

Grilled lamb chops seasoned with rosemary and garlic – accompanied by mixed vegetables
烤羊排配迷迭香和大蒜 – 配混合蔬菜

RMB 180.00

Filetto di manzo alla griglia

Grilled beef tenderloin, served with a choice of: black pepper, green peppercorns and cognac, or red wine sauce – accompanied by mixed vegetables
烤牛柳配上等黑胡椒、绿胡椒粒和干邑白兰地或红葡萄酒酱 – 配混合蔬菜

RMB 180.00

Filetto di manzo ai Porcini

Sautéed beef tenderloin with ceps – accompanied by mixed vegetables
煎牛柳配野菌菇和混合蔬菜

RMB 180.00

Medaglioni di vitello al Pepe Verde e Cognac

Pan fried veal medallion with green peppercorn and cognac sauce – accompanied by mixed vegetables
煎小牛肉配绿胡椒粒和白兰地酱 – 配混合蔬菜

RMB 180.00

Scaloppine di vitello alla Parmense

Veal escallops topped with grilled eggplant, Parma ham and mozzarella cheese – accompanied by mixed vegetables
小牛柳配烤茄子，帕尔玛火腿和马苏里拉奶酪 – 配混合蔬菜

RMB 180.00

Tagliata di manzo con rucola, scaglie di Parmigiano e riduzione al balsamico

Sliced beef tenderloin, rocket lettuce, Parmesan cheese flakes, and balsamic vinegar reduction
烤牛柳片、芝麻菜、帕马桑奶酪薄片和意大利黑醋

RMB 180.00

Grigliata mista di carni e vegetali

Mixed grilled meats and vegetables plate – suitable for two persons
什锦烤肉和蔬菜拼盘适合二人享用

RMB 220.00

Insalate – salads – 色拉

Insalata con rucola, Parmigiano e pomodorini al balsamico

Rocket lettuce and cherry tomatoes tossed with balsamic vinegar emulsion, garnished with Parmesan cheese shaving
芝麻菜和樱桃番茄凉拌意大利黑醋酱和帕马桑奶酪

RMB 60.00

Insalata mista

Mixed lettuce, cherry tomatoes, onions and cucumber salad tossed with lemon emulsion
混合蔬菜、樱桃番茄、洋葱和黄瓜色拉拌柠檬汁

RMB 60.00

Insalata Caesar

Roman lettuce tossed with mayonnaise, garlic, anchovies, and capers dressing
罗马生菜拌蛋黄酱、大蒜、凤尾鱼和酸豆

RMB 80.00

Insalata caprese

Slices of fresh tomatoes and fresh mozzarella cheese with basil
新鲜番茄片和新鲜马苏里拉奶酪配新鲜罗勒

RMB 80.00

Insalata dello chef

Chef's salad – ask your waiter for details
主厨色拉 – 详情请询问您的服务员

RMB 100.00

Antipasti caldi – Hot appetizers – 温开胃菜

Verdure alla griglia con aceto balsamico

Grilled mixed vegetables with balsamic vinegar
烤混合蔬菜配意大利黑醋

RMB 75.00

Parmiggiana di melanzane

Eggplant timbale with tomato sauce, fresh mozzarella cheese, Parmesan cheese and basil
茄子夹番茄酱、新鲜马苏里拉奶酪、帕玛桑奶酪和罗勒

RMB 80.00

Involtini di speck e mozzarella

Mountain ham roll filled with fresh mozzarella cheese
烟熏火腿卷配新鲜马苏里拉奶酪

RMB 95.00

Insalata di mare tiepida con asparagi e speck

Warm mixed seafood salad with lettuce, asparagus and mountain ham with lemon dressing
混合海鲜色拉配生菜、芦笋、烟熏火腿和柠檬汁

RMB 100.00

Bruschetteria – Italian style's tossed bread – 意大利面包

Bruschetta all'aglio

Extra virgin olive oil, garlic and parsley "Bruschetta"
初榨橄榄油、大蒜和芹菜意式面包

RMB 40.00

Bruschetta ai pomodorini e basilico

Extra virgin olive oil, cherry tomatoes and basil "Bruschetta"
初榨橄榄油、樱桃番茄和罗勒意式面包

RMB 40.00

Bruschetta con provola affummicata

Smoked cheese and garlic "Bruschetta"
烟熏奶酪和大蒜意式面包

RMB 60.00

Secondi piatti – Second course – 第二道菜

Pesce – Fish – 鱼类

Braciola di pesce spada alla griglia

Grilled swordfish escallop – accompanied by mixed salad
烤剑鱼 – 配混合色拉

RMB 160.00

Braciola di pesce spada all'Ischitana

Pan fried swordfish escallop coated in herb and breadcrumb crust – accompanied by mixed salad
煎剑鱼扇贝，外表上撒香草和面包屑 – 配混合色拉

RMB 160.00

Branzino all'acqua pazza

Baked sea bass fillet with cherry tomatoes and white wine – accompanied by mixed salad
烘海鲈鱼片配樱桃番茄和白葡萄酒 – 配混合色拉

RMB 160.00

Sogliola alla mugnaia

Baked sole in lemon and parsley sauce – accompanied by mixed salad
烘龙利鱼配柠檬汁 – 配混合色拉

RMB 160.00

Trancio di branzino alla griglia

Grilled sea bass fillet – accompanied by mixed salad
烤海鲈鱼片 – 配混合色拉

RMB 160.00

Trancio di salmone alla griglia

Grilled salmon fillet – accompanied by mixed salad
烤三文鱼片 – 配混合色拉

RMB 160.00

Frittura mista di pesce con salsa Tartara

Deep fried mixed seafood – accompanied by mixed salad and Tartar sauce
炸什锦海鲜 – 配混合色拉和塔塔酱

RMB 180.00

Gamberoni al brandy

Sautéed tiger prawns in tomato and brandy sauce – accompanied by mixed vegetables
煎明虾配番茄和白兰地酱 – 配混合蔬菜

RMB 180.00

Spiedino di gamberoni e vegetali alla griglia

Grilled tiger prawns and mixed vegetables skewer – accompanied by mixed salad
烤明虾和混合蔬菜 – 配混合色拉

RMB 180.00

Grigliata mista di pesce e vegetali

Mixed grilled seafood and vegetables plate – suitable for two persons
烘什锦海鲜和蔬菜 – 适合二人享用

RMB 220.00

Soft drinks

软饮料

Aperitifs & Cocktails

开胃酒和鸡尾酒

Beer

啤酒

Antipasti freddi – Cold appetizers – 冷开胃菜

Coke RMB 25.00
Diet Coke RMB 25.00
Sprite RMB 25.00
Iced lemon tea RMB 25.00
Fruit juices (Apple, Grapefruit, Orange, Pineapple, Tomato) RMB 30.00
Fruit punch RMB 35.00
Tonic water RMB 25.00
Bottled water (Still water – 550ml) RMB 20.00
San Pellegrino (Italian sparkling water – 250ml) RMB 35.00
Perrier (Sparkling water – 330ml) RMB 35.00
San Benedetto (Italian sparkling water – 750ml) RMB 70.00

Bitter Campari RMB 50.00	Tsing Tao RMB 40.00
Martini Bianco RMB 50.00	Carlsberg RMB 45.00
Martini Rosso RMB 50.00	Corona RMB 45.00
Bacardi & Coke RMB 55.00	Heineken RMB 45.00
Campari Orange RMB 55.00	Moretti RMB 45.00
Gin tonic RMB 60.00	Tiger RMB 45.00
Dry Martini RMB 60.00	Tiger Draught
Tequila sunrise RMB 60.00	Mug RMB 40.00
Negroni RMB 60.00	Jug RMB 120.00

Cocktail di gamberi Prawns salad with cocktail sauce 大虾色拉配鸡尾酒沙司	RMB 90.00
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Carpaccio di manzo al limone Thinly sliced raw beef tenderloin with rocket lettuce, Parmesan shaves and lemon dressing 生牛柳薄片配芝麻菜、帕玛桑奶酪和柠檬汁	RMB 100.00
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Carpaccio di salmone e pesce spada al pepe verde Thinly sliced raw salmon and swordfish seasoned with green peppercorn 生三文鱼薄片和剑鱼配绿胡椒粒	RMB 100.00
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Bresaola della Valtellina con rucola, limone e scaglie di Parmigiano Air dried beef with rocket lettuce, Parmesan shaves and lemon emulsion 风干牛肉配芝麻菜，帕玛桑奶酪和柠檬汁	RMB 105.00
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Prosciutto di Parma e mozzarella Slices of Parma ham and fresh mozzarella cheese 帕尔玛火腿薄片配新鲜马苏里拉奶酪	RMB 110.00
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Antipasto misto di salumi, formaggi e verdure sott'olio Combination of assorted Italian cold cuts, cheeses, and marinated vegetables 什锦意大利冷盘配奶酪和烤 蔬菜	
For one person 一人享用	RMB 120.00
For two persons 二人享用	RMB 180.00
For three or more persons 三人或以上	RMB 240.00

Dolci – Dessert – 甜点

Liquors & Spirits 烈酒

one scoop(每份)

Piccola selezione di gelati

(Small selection of Italian ice cream)

意大利冰淇淋

RMB 20.00

Crème caramel

(Vanilla crème caramel)

焦糖色香草奶油

RMB 45.00

Affogato al caffè'

(Vanilla or Chocolate ice cream soaked coffee)

香草或巧克力冰淇淋配热咖啡

RMB 50.00

Panna cotta con salsa ai frutti di bosco

(Fresh cream pudding with berries coulis)

新鲜奶油布丁配果酱

RMB 50.00

Sorbetto al limone affogato al Limoncello

(Lemon sorbet poached in lemon liquor)

柠檬冰淇淋配柠檬酒

RMB 50.00

Mousse al cioccolato bianco, mandorle e salsa al caramello

(White chocolate mousse, bitter almonds and butterscotch sauce)

白巧克力摩丝，苦杏仁和黄油苏格兰酱

RMB 55.00

Tiramisu' al mascarpone e caffè'

Layers of ladyfinger biscuits soaked in coffee with mascarpone cheese cream)

贵妇手指饼干在咖啡里浸泡后和马苏里拉奶酪奶油迭加而成

RMB 55.00

Tortino tiepido al cioccolato con gelato alla vaniglia

(Warm chocolate cake with vanilla ice cream)

温热巧克力蛋糕配香草冰淇淋

RMB 55.00

Sorbetto al limone affogato al Campari

(Lemon sorbet poached in Campari bitter)

柠檬冰糕配金巴利苦酒

RMB 60.00

Digestives and liquors

Amaretto

RMB 50.00

Sambuca

RMB 50.00

Selection of Italian Digestive

RMB 50.00

Grand Marnier

RMB 60.00

Cognac

Hennessy VSOP

RMB 100.00

Remy Martin XO

RMB 100.00

Spirits

Absolut Blue Label

RMB 50.00

Bacardi Superior

RMB 50.00

Ballantine's

RMB 50.00

Gordon

RMB 50.00

Jack Daniel's

RMB 50.00

Jim Beam

RMB 50.00

Johnnie Walker RL

RMB 50.00

Josè Cuervo

RMB 50.00

Mountain Gay Rum

RMB 50.00

Chivas Regal 12 yrs

RMB 60.00

Selection of Italian Grappa

RMB 60.00

Zuppe – Soups – 汤类

Minestrone di verdure

(Mixed vegetables soup garnished with “ditali” shape pasta)
混合蔬菜汤配段状通心粉

RMB 60.00

Vellutata di asparagi

(Cream of asparagus)
奶油芦笋汤

RMB 60.00

Zuppa di funghi misti

(Cream of mixed mushrooms)
奶油蘑菇汤

RMB 60.00

Zuppa di pesce misto

(Mixed seafood soup and tomato sauce)
混合海鲜汤配番茄酱

RMB 80.00

Risotti — Rice Italian style – 意大利米饭

(Minimum order for 2 people – please allow 20 minutes to cook)
最少二人起定 – 请稍候20分钟

Risotto ai funghi porcini

(Italian style rice with ceps mushrooms)
意大利米饭配野菌菇

RMB 110.00

Risotto alla pescatora

(Italian style rice with mixed seafood and tomato sauce)
意大利米饭配混合海鲜和番茄酱

RMB 110.00

Risotto con salsiccia e zafferano

(Italian style rice with pork sausage and saffron)
意大利米饭配猪肉香肠和藏红花

RMB 120.00

Calzone Napoletano

(Folded pizza with tomato sauce, mozzarella cheese, ricotta cheese, salami, ham and eggs)
折叠的匹萨包番茄酱、马苏里拉奶酪乳清干酪、意大利香肠、火腿和鸡蛋

Large RMB 105.00

Porcini e salsiccia

(Tomato sauce, mozzarella cheese, sautéed ceps and pork sausage)
番茄酱、马苏里拉奶酪、野菌菇和猪肉肠

Large RMB 105.00

Small RMB 75.00

Salmone affummicato

(Tomato sauce, mozzarella cheese, smoked salmon, rocket lettuce and a touch of cream of marscarpone cheese)

Large RMB 105.00

Small RMB 75.00

番茄酱、马苏里拉奶酪、烟熏三文鱼芝麻菜和少许马斯卡波尼干酪

Marinara

(Tomato sauce, mozzarella cheese, mixed seafood and black olives)
番茄酱、马苏里拉奶酪、混合海鲜和黑橄榄

Large RMB 110.00

Small RMB 75.00

Speck e rucola

(Tomato sauce, mozzarella cheese, rocket lettuce and mountain ham)
番茄酱、马苏里拉奶酪、芝麻菜和烟熏火腿

Large RMB 110.00

Small RMB 75.00

Pizza dello chef

(Chef's special pizza – ask your waiter for details)
厨师特别匹萨 – 详情请咨询您的服务员

Large RMB 90.00

Small RMB 65.00

Additional toppings: 附加配料

Mozzarella cheese, spicy salami, cooked ham, mushrooms, tuna, onions, mixed vegetables, anchovies, capers, artichokes, black olives, Parmesan cheese, rocket lettuce, egg

马苏里拉奶酪、辣意大利香肠、熟火腿、蘑菇、金枪鱼、洋葱、混合蔬菜、凤尾鱼、酸豆、朝鲜蓟、黑橄榄、帕马桑奶酪、芝麻菜、鸡蛋
RMB 15.00

Gorgonzola cheese, Emmenthal cheese, mixed seafood, smoked salmon, mountain ham, sautéed ceps, pork sausage, ricotta cheese

戈尔贡佐拉干酪、埃曼塔尔干酪、混合海鲜、烟熏三文鱼、烟熏火腿野菌菇、猪肉肠、乳清干酪
RMB 30.00