



歡迎來到La Piola義大利餐廳，在此您可以品嚐到義大利這個美麗國度不同地區的道地特色料理。為了提供給您最佳的義式用餐體驗，請您閱讀以下行政主廚Cristian給予的建議：

Welcome to "La Piola," a typical Italian Restaurant, where you could taste many different authentic regional recipes and wine from the "Bel Paese." Here we would like to give you some suggestions to get a real Italian meal experience in the best way.



葡萄酒 WINE

在義大利，用餐時搭配一兩杯葡萄酒是不可少的。葡萄酒可以幫助開胃與消化，也為餐點加分。一般來說：

- 白葡萄酒可搭配開胃菜、海鮮料理或蔬菜湯
- 紅酒適合美味的冷切肉、起司與肉類餐點

我們的葡萄酒單囊括來自義大利各地區約30種酒款，您可參考行政主廚Cristian在酒單上關於餐酒搭配的建議。

我們每週提供5款以杯計費的葡萄酒選項與相關優惠！

In Italy we are used to drinking 1 or 2 glasses of wine during our meal. Wine helps opening your stomach and digestion, also giving food a better taste.

- Usually you should pair a white wine, still or sparkling, with the appetizers and the most delicate main dishes like fish or vegetable soup.
- Red wine could be paired with the more savory dishes, like cold cuts, cheese, and grilled, roasted or stewed meat.

Please check our Wine List with over 30 labels from all the Italian regions and keep an eye on the food-pairing suggestions that our Executive Chef Cristian puts to help you choosing.

We also offer a weekly "wine-by-glass" list with 5 different kinds of wine to choose from.



餐點 FOOD

義大利家庭習慣以分食方式用餐。我們建議您從開胃菜、冷切肉、起司、醃漬蔬菜、沙拉開始，在享用例湯後，再與親朋好友分享幾道我們的義大利麵食、燉飯(Primi Piatti)與主餐(Secondi Piatti)，接著以我們新鮮現做的甜點留下甜美滋味

一般而言除了開胃菜以外，義大利菜皆為熱食，行政主廚建議餐點一上桌就開始享用，確保菜色最佳的色香味。點餐後，我們會依照順序一道一道精心烹煮，如須調整上菜速度，您可向外場服務人員反映。

除了單點菜單上的菜色，La Piola每日特餐由行政主廚每日精心開發，以當天市場採購最新鮮的食材烹煮，不可錯過！

在餐點的最後別忘了來杯濃縮咖啡以及我們的檸檬風味餐後酒Limoncello為美好義大利餐點劃下完美句點！順帶一提，La Piola的自製辣味橄欖油也有整瓶賣喔！

祝您用餐愉快！謝謝！

Italian families are used to sharing dishes with all diners at the same table.

We usually start with appetizers, cold cuts, cheeses, pickled vegetables and salads, a little soup to clean the mouth, and then share a couple of "Primi Piatti" or "Secondi Piatti" and at the end a fresh and sweet dessert to leave a good taste of sweet in the mouth.

Generally, all Italian dishes should be eaten very hot, so you can better appreciate the taste and scents. Our culinary team prepares your dishes one by one; in this way, you could appreciate all dishes at their best. If you would like your dishes to be served faster or more slowly, please let us know.

In addition to our à la carte menu, you could try our "Daily Special" which is made fresh every day with the best ingredients from the market.

Don't forget to complete the meal with a "Caffè Espresso" and a little shot of "Limoncello." We also sell our homemade "Spicy Olive Oil" by bottle.

Buon Appetito! Grazie and Enjoy!

Cristian Parolini
La Piola行政主廚
The Executive Chef of La Piola

Gli Antipasti

Appetizers

開胃菜

La Coppa di maiale con formaggio caprino gratinato e marmellata in agrodolce di cipolle rosse \$540

Italian "Coppa" (pork neck ham) with graten fresh goat cheese and sour red onion jam

義大利特色豬頸冷切肉佐焗烤山羊起司與酸紅洋蔥醬

Il Salmone affumicato con crostini di pane integrale e indivia belga e creme fraiche all'aneto \$520

Homemade smoked salmon with wholemeal crispy bread, endive and dill creme fraiche

手工煙燻鮭魚搭全麥酥脆麵包, 菊苣與蒔蘿法式奶油

L'Insalata di Mare tiepida con patate, pomodori disidratati, olive taggiasche e capperi \$480

Warm seafood salad with potatoes, dried tomatoes, "Taggiasche" olives and capers

溫海鮮沙拉佐馬鈴薯、風乾蕃茄、塔加斯卡橄欖與酸豆

La "Carne salada" Trentina in Carpaccio con rucola, scaglie di parmigiano e funghi pioppini sott'olio \$480

Marinated Australian Wagyu beef carpaccio with rucola salad, cherry tomatoes, parmesan flakes and pickled mushrooms

鹽漬澳洲生和牛肉佐芝麻葉沙拉、櫻桃蕃茄、帕瑪森起司薄片與油漬柳松菇

La Burrata Pugliese con prosciutto crudo essiccato e pomodorini confit, capperi fritti ed origano fresco \$550

Parma ham with "Puglia" burrata cheese, confit cherry tomatoes, deep fried capers and fresh oregano

帕瑪火腿搭南義普利亞布拉塔乳酪、油封櫻桃蕃茄、酥炸酸豆與新鮮奧勒岡葉

Il Tagliere misto di affettati e formaggi Italiani con verdure alla griglia, sottaceto e bruschette \$780
for 2 guests 兩人份
per extra portion 兩位以上每人份加價 +\$360

Wood plank with mixed Italian cold cuts & cheeses, grilled vegetable, pickles and bruschette

行政主廚精選義式綜合木盤開胃菜, 含冷切肉、起司、烤時蔬、醃漬蔬菜、微脆手工麵包搭每日特製家鄉餡料



Free Flow Water 60NT per person. 水資每人60元

All Prices include VAT 5%, and are subject to 10% service charge. 以上價格已含5%稅金, 不含10%服務費。

I primi piatti

Pasta and Risotto

義大利麵、義大利燉飯

Gli Gnocchi di patate saltati al gorgonzola, speck, noci ed erba cipollina \$540

Potatoes gnocchi pan fried with gorgonzola cheese, smoked ham, nuts and chives

義式馬鈴薯麵疙瘩搭果岡左拉起司、煙燻火腿、堅果與細香蔥

Gli Spaghetti tirati al nero di seppia e spadellati ai frutti di mare con pomodorini, aglio e prezzemolo \$620

Squid's black ink spaghetti with fresh seafood, cherry tomatoes, garlic and parsley

海鮮墨魚麵搭櫻桃蕃茄、香蒜與巴西里

Le Farfalle caserecce con ragu' di maiale e funghi trifolati \$520

Home made "butterfly" short pasta with pork Bolognese and mushroom sauce

"蝴蝶結"手工短麵搭波隆那豬肉醬與蘑菇醬

I Garganelli fatti a mano con grano saraceno e saltati con salsa all'Amatriciana \$520

Handmade "garganelli" short pasta Amatriciana with tomato sauce, bacon and onions

手工"溝紋管麵"搭蕃茄醬、培根與洋蔥

Il Risotto carnaroli mantecato al tartufo nero e fontina con cialda di parmigiano croccante \$560

Creamed "carnaroli" risotto with black truffle, fontina cheese and crunchy parmesan waffle

義大利頂級卡納羅利燉飯佐黑松露、芳提娜起司與脆皮帕瑪森起司鬆餅

La zuppa del giorno

Daily soup

當日例湯 \$200

I Tortelloni caserecci ripieni con ricotta e spinaci e conditi al sugo di pomodoro, burro e salvia \$580

Hand made "tortelloni" stuffed with spinach and ricotta cheese and seasoned with butter, sage and tomato sauce

手工義式小餛飩包菠菜與瑞可達起司，以奶油、鼠尾草與蕃茄醬調味



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I secondi piatti

Main courses

主菜

I Calamari grigliati alla pescatora con pesto all'aglio, \$680
prezzemolo e peperoncino

Fisherman style grilled squid with garlic, chili and parsley pesto
漁夫風味香烤花枝佐香蒜、辣椒與青醬

Il galletto primaverile arrosto con erbe aromatiche \$740
e paprika affumicata

Low temperature cooked spring chicken, panfried with herbs &
smoked paprika powder

低溫慢烤春雞搭香草與煙紅椒粉

Le costolette d'agnello "Scottadito" con coulis di \$860
mela e mentuccia, scalogno al balsamico e sale al rosmarino

New Zealand lamb rack with apple/mint coulis, balsamic shallots
and rosemary salt

紐西蘭羊排搭薄荷蘋果醬、巴薩米克醋漬紅蔥與迷迭香風味鹽

La Braciola di maiale rosolata al burro e salvia con \$880
testa d'aglio al forno e salsa barbeque piccante al miele

Roasted pork chop with butter & sage, baked garlic head and spicy
honey bbq sauce

香烤豬肉排搭奶油與鼠尾草、烤蒜球與香辣蜂蜜BBQ醬

La tagliata di manzo Wagyu Australiano servita con \$1680
rucola, pomodorini e parmigiano a scaglie

14 oz Australian Wagyu beef striploin steak with rucola salad,
cherry tomatoes and parmesan flakes

14 盎司澳洲和牛紐約客牛排搭芝麻葉沙拉、櫻桃蕃茄與帕瑪森起司薄片

Snacks & contorni

Snacks & side dishes

小食與配菜

L'Insalata mista \$180

Mixed salad

綜合沙拉

L'Insalata ricca dello chef \$380

Chef's salad

主廚沙拉

Le Verdure alla griglia \$340

Grilled vegetable with "Bagna Cauda" sauce

烤蔬菜佐皮耶蒙特特色"熱水澡"沾醬

La Caponata siciliana \$240

Sicilian ratatouille

西西里島燉菜



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I dolci
Desserts
甜點

Il Tiramisù \$320
Classic Italian Mascarpone cream with savoiardi biscuit and coffee
義大利經典手工提拉米蘇 馬斯卡彭起司、手指餅乾與咖啡

Il semifreddo alla nocciola con meringa croccante e salsa al cioccolato \$280
Iced hazelnut cream with crunchy meringue and chocolate sauce
榛果雪藏蛋糕搭脆口蛋白糖霜與巧克力醬

Il carpaccio d'Ananas marinato all'anice e vino moscato con gelato \$280
Marinated pineapple carpaccio with star anise, moscato wine sauce and ice cream
醃漬鳳梨切片佐八角茴香與甜白酒醬、冰淇淋

La pannacotta agli agrumi con frutta fresca di stagione e meringa croccante \$280
Citrus fruit Pannacotta with fresh seasonal fruit sauce and crunchy meringue
義式柑橘風味奶酪搭時令水果醬與脆口蛋白糖霜

Il crumble di banana e cioccolato con gelato alla menta piperita \$280
Banana's and Chocolate crumble with fresh peppermint ice cream
新鮮薄荷冰淇淋搭香蕉與巧克力碎屑

Il gelato alla vaniglia con salsa al caramello salato \$240
Vanilla Ice Cream with salted caramel sauce
義式香草冰淇淋搭鹹甜焦糖醬

