

da Leo

## SEASONAL SET MENU 时令套餐

### AMUSE BOUCHE 餐前小食

### STARTER 前菜

SLOW-COOKED VEAL TENDERLOIN WITH TUNA MOUSSE AND ROCKET SALAD  
和牛小牛肉配金枪鱼慕斯和迷你芝麻菜

### SOUP 汤

TURBOT SEAFOOD SOUP WITH CLAMS, ANCHOVIES, OLIVES AND CAPERS  
多宝鱼海鲜汤配蛤蜊，银鱼柳，橄榄和水瓜柳

### PASTA 意面 / RISOTTO 烩饭

ASSORTED SEAFOOD LINGUINE WITH SHRIMPS, CALAMARI, SCALLOPS, TOMATO AND BASIL PESTO  
海鲜意面配虾仁，鱿鱼，鲜贝和番茄罗勒酱

OR 或

SQUID INK RISOTTO WITH SHRIMPS, SCALLOPS AND GREEN ASPARAGUS  
墨鱼汁烩饭配虾仁，鲜贝和绿芦笋

### MAIN COURSE 主菜

AUSTRALIAN WAGYU M5 BEEF TENDERLOIN WITH FOIE GRAS AND BLACK TRUFFLE SAUCE  
澳洲M5和牛牛里脊配香煎鹅肝和黑松露酱

OR 或

CARABINERO RED PRAWN AND WHITE TUNA WITH SEASONAL VEGETABLES,  
MASHED POTATOES AND GREEN BEAN PUREE  
西班牙红虾和白金枪鱼配时令蔬菜，土豆泥和青豆泥

### DESSERT 甜品

PRALINE CRUNCH WITH HAZELNUT DACQUOISE, CHOCOLATE SLAB AND RASPBERRY SORBET  
杏仁榛子脆配榛子饼，牛奶巧克力和树莓冰霜

RMB 888 PER PERSON  
套餐888元每位

ALL PRICES ARE IN RMB AND SUBJECT TO 10 % SERVICE CHARGE  
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## STARTERS 前菜

### RAW SEAFOOD 生鲜

FRESH FRENCH GILLARDEAU OYSTER No.2 88/PIECE  
WITH RED WINE VINEGAR, FRESH LEMON 508/ HALF DOZEN  
新鲜空运法国吉拉多生蚝2号配红酒洋葱醋, 新鲜柠檬 988 / DOZEN

MIXED SEAFOOD PLATTER 988  
WITH NEW ZEALAND SCAMPI, FRENCH GILLARD OYSTER No.2,  
SCALLOPS, BOSTON LOBSTER (HALF), STURGEON CAVIAR 10 G  
海鲜拼盘配新西兰鳌虾, 法国吉拉多生蚝2号, 扇贝,  
波士顿龙虾 (半只), 鲟鱼籽10克

### COLD CUTS 冷盘

S. 5J IBERICO DE BELLOTA HAM 48 MONTHS (60G) 428  
5J 顶级48个月西班牙伊比利亚橡果黑毛猪火腿(60克)

MIXED COLD CUTS (COPPA, PARMA HAM, SALAMI, MORTADELLA) 328  
WITH HOMEMADE PICKLED VEGETABLES, MINI PICKLES, TRUFFLE PEACH  
意式顶级冷肉拼盘(意式风干脖肉, 帕尔马火腿, 意大利萨拉米,  
莫塔台拉肠) 配自制腌蔬菜, 迷你酸黄瓜, 松露桃子

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## SALADS 色拉

CLASSIC ROCKET SALAD WITH FRESH CHERRY TOMATOES, BALSAMIC DRESSING 经典芝麻菜色拉配新鲜樱桃番茄和黑醋汁	138
BUFFALO MOZZARELLA CAPRESE WITH TOMATOES, BALSAMIC REDUCTION 水牛芝士色拉配番茄和意大利浓缩黑醋	168
MIXED SEAFOOD SALAD WITH TIGER PRAWN, SCALLOPS, CALAMARI, AVOCADO, MANGO, LEMON MUSTARD HONEY DRESSING 混合色拉配越南黑虎虾, 扇贝, 鱿鱼, 牛油果, 芒果, 柠檬芥末蜂蜜汁	188

## RECOMMENDATIONS 推荐菜品

<b>S.</b> KING CRAB AVOCADO TARTAR WITH STURGEON CAVIAR, LEMON SORBET 阿拉斯加帝王蟹肉牛油果塔塔配鲟鱼籽酱和柠檬冰霜	238
FRESH BURRATA CHEESE WITH MINI BASIL, ORGANIC TOMATO DRESSING 新鲜布拉达芝士配迷你罗勒叶, 有机番茄汁	168
SLOW-COOKED VEAL TENDERLOIN WITH TUNA MOUSSE AND ROCKET SALAD 和牛小牛肉配金枪鱼慕斯和迷你芝麻菜	188
BEEF CARPACCIO WITH ROCKET SALAD, PARMESAN CHEESE, LEMON OLIVE OIL DRESSING 生牛肉薄片配迷你芝麻菜, 帕玛森芝士, 柠檬橄榄油汁	188

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S. TRUFFLE SPRING EGG 138  
WITH 59.5°C LOW TEMPERATURE COOKED SPRING EGG,  
CREAMY TRUFFLE SAUCE, HERB MUSHROOMS  
59.5°C 低温慢煮温泉蛋配新鲜黑松露汁和意式香草蘑菇

S. FOIE GRAS COMBINATION 188  
FOIE GRAS TERRINE WITH RED WINE JELLY AND  
PAN-FRIED FOIE GRAS WITH BALSAMIC REDUCTION  
肥肝双吃：鹅肝冻配红酒啫喱&香煎鹅肝配浓缩黑醋

## SOUPS 汤

S. CREAMY PORCINI MUSHROOM SOUP 138  
WITH MINI MUSHROOMS  
混合奶油蘑菇菌汤配香草小蘑菇

PUMPKIN SOUP 128  
WITH ROASTED ALMONDS, MILK FOAM  
香浓南瓜汤佐香烤杏仁片，枫叶糖浆和牛奶泡沫

MIXED SEAFOOD SOUP 168  
WITH SCAMPI, SCALLOPS, CALAMARI, TOMATOES  
混合海鲜汤配鳌虾，扇贝，鱿鱼和番茄

SUMMER MINISTRONE SOUP 128  
WITH BASIL PESTO  
夏季米兰蔬菜浓汤配罗勒青酱

S. CHICKEN CONSOMMÉ 138  
WITH MATSUTAKE, JOSELITO HAM AND BLACK TRUFFLE PASTE  
鸡肉清汤配松茸，小何赛火腿和黑松露酱

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## PASTA & RISOTTO 意面 & 烩饭

### PASTA 意面

- S.** TRADITIONAL LOBSTER FETTUCCHINE 298  
WITH CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL  
传统波士顿龙虾宽扁面配新鲜樱桃番茄和特级初榨橄榄油
- KING CRAB FUSILLI 218  
WITH ASPARAGUS, SUN DRIED TOMATOES, WHITE WINE  
帝王蟹肉螺丝面配芦笋, 风干番茄, 白葡萄酒
- PRIMAVERA TAGLIATELLE 168  
WITH SEASONAL VEGETABLES, TOMATO PASTE  
意大利卷面配时令鲜蔬和番茄汁
- SQUID INK SPAGHETTI 258  
WITH FRESH SPOTTED CRAB MEAT, SUN DRIED TOMATOES  
(SEASON DISH, FOR MORE INFORMATION PLEASE ASK OUR SERVICE STAFF)  
新鲜花蟹墨鱼汁面配风干番茄 (季节限定, 详情请询问服务人员)

### RISOTTO 烩饭

- TOMATO-BASED MIXED SEAFOOD RISOTTO 218  
WITH SCAMPI, OCTOPUS, CLAMS  
混合海鲜番茄烩饭配鳌虾, 八爪鱼, 蛤蜊
- SAFFRON RISOTTO 198  
WITH TIGER PRAWNS, FRESH ASPARAGUS  
意式米兰烩饭配越南黑虎虾, 新鲜芦笋和藏红花
- SAUSAGE RISOTTO 188  
WITH ITALIAN PORK-SAUSAGES, PUMPKIN AND PARMESAN CHEESE  
香肠南瓜烩饭配帕玛森芝士
- S.** CARABINERO RISOTTO 288  
WITH CARABINERO RED SHRIMP AND SEA GRAPES  
西班牙红虾烩饭配海葡萄

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## MAIN COURSE 主菜

### SEAFOOD 海鲜类

- S.** DA IVO BAKED HALIBUT WRAPPED IN SEA SALT AND CHOCOLATE 598  
(800G, 25MINS PREPARATION, ONLY 6 PORTIONS PER DAY)  
DA IVO主厨招牌巧克力盐烤冰岛深海比目鱼  
(800g, 准备约25分钟, 每日限量六份)
- S.** SLOW-COOKED FRENCH CODFISH 368  
WITH ARTICHOKE, YUZU DRESSING  
慢烤法国鳕鱼配洋蓍和柚子汁
- GRILLED BOSTON LOBSTER 528  
WITH FENNEL SALAD, FRESH GRAPEFRUIT  
香烤整只波士顿龙虾配新鲜茴香色拉和西柚
- GRILLED NEW ZEALAND SCAMPI 488  
WITH SEASONAL VEGETABLES  
香烤新西兰鳌虾配时令鲜蔬
- MIXED STEW SEAFOOD 398  
WITH SCALLOPS, CODFISH, NEW ZEALAND SCAMPI, SALMON AND TOMATO SAUCE  
烩海鲜配扇贝, 鳕鱼, 新西兰鳌虾, 三文鱼和番茄汁

### MEAT 肉类

- ROASTED LAMB RACK 368  
WITH DIJON MUSTARD AND HERB CRUMB  
碳烤澳洲羊排配第戎芥末和香草面包碎
- S.** AUSTRALIAN WAGYU M9 BEEF SIRLOIN 588  
WITH SEASONAL VEGETABLES, MASHED POTATOES ,  
POTTER RED WINE SAUCE (150G)  
澳洲M9 和牛西冷配时令鲜蔬, 土豆泥及波特红酒汁 (150G)

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AUSTRALIAN WAGYU M5 BEEF TENDERLOIN  
WITH SEARED FOIE GRAS, BLACK TRUFFLE SAUCE (150G)  
澳洲M5和牛牛里脊配香煎鹅肝及黑松露汁(150G)

498

AUSTRALIAN WAGYU M5 PRIME RIBEYE  
(MIN 1000G, 25MIN PREPARATION)

1.5/G

澳洲M5级带骨肉眼 (1000G 起售, 约25分钟)

## DESSERTS 甜品

S. CREAMY CHANTILLY WHITE CHOCOLATE 108  
WITH LOW TEMPERATURE COOKED RASPBERRY, SEASONAL FRUITS  
香缇利奶油白巧克力配低温莓果和时令水果

CLASSIC TIRAMISÙ 118  
WITH LADY FINGER SPONGE, MASCARPONE CREAM, COFFEE ICE-CREAM  
提拉米苏配手指饼干, 马斯卡彭奶油和咖啡冰淇淋

FRESH RASPBERRY CHEESE CAKE 118  
WITH RASPBERRY ICE-CREAM, HOMEMADE YOGURT  
新鲜树莓芝士蛋糕配树莓冰淇淋和自制酸奶

S. 72% VALRHONA DARK CHOCOLATE FONDANT 128  
WITH VANILLA ICE-CREAM, SESAME SEEDS NOUGATINE  
72%法芙纳黑巧克力熔岩蛋糕配香草冰淇淋和芝麻碎

AMARETTO OATMEAL CAKE 128  
WITH PISTACHIO GANACHE, ICE-CREAM  
杏仁甜酒燕麦蛋糕配开心果甘纳许和冰淇淋

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RELIGIEUSE 128  
WITH VANILLA CREAM AND SEASONAL FRUITS  
修女泡芙配香草奶油和时令鲜果

PRALINE CRUNCH 128  
WITH HAZELNUT DACQUOISE, CHOCOLATE SLAB AND RASPBERRY SORBET  
杏仁榛子脆配榛子饼, 牛奶巧克力和树莓冰霜

S. MAGIC MIRROR 368  
(A SELECTION OF DA IVO'S SEPECIAL DESSERTS)  
威尼斯魔镜 (DA IVO 甜品精选)

SEASONAL MIXED FRUITS PLATE  
时令混合果盘  
SMALL PORTION 小份  
BIG PORTION 大份

128  
168

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TO KEEP UP WITH OUR UPCOMING EVENTS AND PROMOTIONS AT DA IVO

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HOW WAS YOUR EXPERIENCE?  
PLEASE SHARE YOUR OPINIONS ON TRIP ADVISOR

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