



Tivano is committed to bringing diners exquisite menus of authentic Italian cuisine crafted from the finest seasonal ingredients. The culinary team at the award-winning restaurant makes every dining experience truly exceptional and memorable.

Tivano 意大利餐厅以个性鲜明的意式美味盛宴而闻名。拥有薄饼石炉的开放式厨房是 Tivano 的亮点之一，搭配两侧落地式豪华酒架，客人落座即可欣赏厨师团队精心烹饪的各款意大利经典美食。才华横溢的厨师团队们保持着对美食的热情，以精致的烹饪手法带来经典且创新的佳肴。

Chef Riccardo Baronchelli

Chef de Cuisine at Tivano

Tivano 意大利餐厅主厨

Riccardo Baronchelli, born and raised in Milan, Italy, was drawn to the city's rich culinary heritage and the warmth of Italian family cooking. His passion for food was sparked by his grandparents, who introduced him to the true essence of Italian cuisine.

A passionate traveller, Riccardo draws inspiration from diverse cultures, blending global flavours with traditional Italian techniques. At Tivano, he continues to celebrate Italy's timeless culinary legacy through dishes that are both authentic and innovative.



Riccardo Baronchelli 出生于意大利米兰，融合了深厚文化底蕴与卓越美食传统的的地方，而这座城市成就了他对烹饪的热爱。从小在祖父母的厨房中耳濡目染，他被意式料理的温暖所深深吸引。

作为一名旅行爱好者，Riccardo 从全球各地汲取灵感，将多元文化融入意大利料理的创新之中。如今，他在 Tivano 继续传承意大利风味，以简约、温暖的美食哲学，为食客带来回味无穷的味觉体验。

A handwritten signature in black ink, reading "Riccardo Baronchelli".

Cederic, 姚翔

Head Sommelier at Upper House Chengdu

成都居舍首席侍酒师

We all carry the mark of our roots, and wine is no exception. Cederic Yao, with the tenacity and warmth of his Hunan roots, arrived in France and began an unexpected journey. He had originally planned to study ancient architecture, to uncover the echoes of history. But perhaps propelled by his passion for life, wine slowly became an essential part of his world.

In Cederic's life, wine has become a melody of vibrant notes. In 2019, he officially entered the world of wine. Working alongside the renowned sommelier Olivier Poussier, he was profoundly influenced by his professionalism and passion. He later started his sommelier career in Burgundy.

Now, as Head Hotel Sommelier at Upper House Chengdu, Cederic looks forward to sharing the stories behind each bottle of wine with the guests and exploring the natural terroir within every glass.



每个人身上都带着故土的印记，葡萄酒亦是如此。而姚翔，带着潇湘大地的执着与爽直，踏上法国的土地，开启了一场意外的旅程。他本想学习古建筑，探寻历史的踪迹。但或许是对生活的热情，葡萄酒渐渐融入了他的生活。

在姚翔眼中，葡萄酒在他的生活中演绎出多彩的音符。2019年，他正式踏入葡萄酒研究领域，有幸与知名侍酒师 Olivier Poussier 共事，受其专业精神与热爱深深影响，在之后的时日以待酒师的身份工作于勃艮第。

如今，作为首席侍酒师的姚翔，期待在成都居舍为更多客人讲述每一瓶葡萄酒背后的故事，探索杯中的自然风土。

A handwritten signature in black ink, likely reading 'Cederic Yao'.

ANTIPASTI

头 盘

Embark on a gastronomic journey with our meticulously curated
appetiser selections—indulge in the symphony of flavors.

以各式精心挑选的开胃菜，开启醇正意式美味之旅。

ANTIPASTI 头盘

Chef's Recommendation 主厨推荐

Crudo di Tonno 吞拿鱼生鱼片 RMB 258

Maldivian Yellowfin Tuna Crudo, Marinated Zucchini, Mint, Lemon Caviar
马尔代夫黄旗吞拿鱼生鱼片，腌制西葫芦，薄荷，柠檬珍珠
Sashimi-grade yellow fin tuna from the Maldives, sliced with precision and served simply. Delicately marinated zucchini adds a gentle sweetness and soft texture, lifted by fresh mint. Finished with lemon caviar, offering a bright, clean acidity to balance the dish.
马尔代夫黄鳍吞拿鱼生切呈现，口感纯净细腻。腌制西葫芦带来柔和甜感与层次，新鲜薄荷与柠檬鱼子酱点缀，用清爽的口感平衡整道菜肴。

Insalata di Arance 橙子沙拉 RMB 98

Fresh Orange Salad, Fennel Carpaccio, Olives, Pickled Onion
新鲜橙子沙拉，茴香薄片沙拉，橄榄，洋葱泡菜
Juicy orange meets finely sliced fennel, crisp and lightly aromatic. Briny olives and pickled onion cut through the sweetness, bringing contrast and freshness in every bite.
橙子的清甜与茴香的爽脆相互呼应，橄榄的咸鲜与腌制洋葱的酸度点亮风味。清爽、利落，入口恰到好处。

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Glera, Ca' Di Rajo, Terre di Rai, Prosecco DOC, Treviso, Veneto, Italy, NV
格雷拉，凯迪拉约莱越系列普罗塞克起泡葡萄酒，特雷维索，威尼托，意大利

Tartare di Manzo 牛肉塔塔 RMB 198

Raw Beef Tartare, Cured Egg Yolk Mayo, Truffle, Potato Chips
生牛肉塔塔，腌制蛋黄酱，黑松露，土豆脆片
Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款
Champagne Charles Heidsieck, Brut Réserve, France, NV
查尔斯海瑟克珍藏香槟（起泡葡萄酒），法国

All prices quoted are inclusive of service charge & VAT
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ANTIPASTI 头盘

Burrata 布拉塔芝士

RMB 168

Italian Burrata Cheese, Grilled Heirloom Tomatoes, Anchovies, Pine Nuts

意大利布拉塔芝士, 扒田园番茄, 鳀鱼柳, 松子仁

(Serve 2 Persons) (可供 2 人享用)

Uova e Tartufo 松露鸡蛋

RMB 98

Poached Egg, Potato Espuma, Black Truffle, Crispy Pasta

水波蛋, 土豆泡沫, 黑松露, 香脆意面

Fritto Misto 酥炸海鲜

RMB 168

Fried Squids, Prawns, Fish and Soft-Shell Crab with Spicy Mayo, Aioli, Tzaziki

炸鱿鱼, 虎虾, 鱼柳和软壳蟹, 配辣味蛋黄酱, 蒜香蛋黄酱, 酸奶黄瓜酱

Insalata Mista 混合生菜沙拉

RMB 88

Mix Lettuce Salad, Cherry Tomatoes, Fresh Citrus, Shaved Parmesan, Lemon Dressing

混合生菜沙拉, 樱桃番茄, 时令柑橘水果, 现刨帕马森芝士片, 柠檬油醋汁

Tagliere di Salumi 冷切肉拼盘

RMB 188

Selection of Italian Cold Cuts,
Served with Pickled Vegetables and Gnocco Fritto

精选意式冷切肉拼盘, 配腌菜和炸面团

Tagliere di Formaggi 芝士拼盘

RMB 208

Selection of Italian Cheeses,
Served with Mostarda di Frutta, Shangri-La Mountains Honey and Nuts

精选意式芝士拼盘, 配芥末油渍水果, 香格里拉蜂巢和坚果

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ZUPPA

汤

Warm your soul with our soup, crafted with care that brings comforting
flavours and aromatic richness.

精心烹制的汤带来舒适口感和浓郁香气，让心灵得到温暖慰藉。

ZUPPA 汤

Zuppa di Carote 胡萝卜汤

RMB 108

Carrot Soup, Roasted Multicolored Carrots, Herb Cream, Hazelnuts

胡萝卜汤, 烤混合颜色萝卜, 香草奶油, 榛子

Minestrone 蔬菜汤

RMB 98

Seasonal Roasted Vegetables, Orzo Pasta, Chicken Broth, Parmesan Crisp

时令焗烤蔬菜, 米型意面, 鸡肉高汤, 帕玛森芝士脆片

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ZUPPA 汤

Zuppa di Pesce 海鲜汤

RMB 148

Seafood Soup, Prawns, Scallops, Clams, Mussels, Cherry Tomato

海鲜汤, 大虾, 扇贝, 大蛤, 青口, 樱桃番茄

Canederli 面包丸子汤

RMB 128

Traditional Bread Dumpling, Smoked Speck, Parmesan, Rich Beef Broth

传统面包丸子, 烟熏猪五花肉, 帕玛森芝士, 浓郁牛高汤

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PASTA & RISOTTO

意面和烩饭

Indulge in the heartiness of our Housemade pasta and risotto selections,
promising you an authentic journey through Italian flavours.

尽情品尝我们各式意大利面和意大利烩饭，
感受手工自制的意大利面和浓郁烩饭带来的意大利风味之旅。

PASTA & RISOTTO 意面和烩饭

Chef's Recommendation 主厨推荐

Ravioli di Fegato 肥肝饺子

RMB 168

Handmade Ravioli, Stuffed with Foie Gras and Chicken Liver,
Parmesan Fondue, Chicken Reduction

手工意式饺子，酿鸭肝和鸡肝馅，帕玛森芝士奶油，浓鸡汤

Handmade ravioli filled with a smooth blend of foie gras and chicken liver. Served with a velvety Parmesan fondue and finished with a deep, concentrated chicken reduction. Rich, comforting, and quietly indulgent.

手工意式饺子包裹细腻的鸭肝与鸡肝内馅，搭配柔滑的帕玛森芝士奶油与浓缩鸡汁。层次丰厚，却不失平衡。

Risotto Zucca e Capesante 扇贝配南瓜烩饭

RMB 168

Carnaroli Rice, Pumpkin Puree, Butter Seared Scallops, Fish Jus

卡纳罗利米，南瓜泥，黄油香煎扇贝，鱼肉汁

Slow-stirred Carnaroli rice folded with sweet pumpkin purée, smooth and comforting. Butter-seared scallops bring a gentle sweetness from the sea, finished with a light drizzle of fish jus to bring everything together.

卡纳罗利米慢火烹制，融入南瓜泥的自然甜感，口感绵密。黄油香煎扇贝鲜甜细嫩，鱼汁轻轻收尾，让整道菜品温润而完整。

Spaghetti ai Frutti di Mare 海鲜细面

RMB 188

Housemade Spaghetti Chitarra, Prawns, Squid, Scallops, Mussels, Lobster Bisque

自制奇塔拉细面，大虾，鱿鱼，扇贝，青口，龙虾汁

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PASTA & RISOTTO 意面和烩饭

Gnocchetti Speck e Gorgonzola 培根配蓝纹芝士贝壳面 RMB 148

Small Gnocchetti Pasta, Smoked Speck, Gorgonzola Fondue

迷你贝壳面, 烟熏火腿, 蓝纹芝士奶油

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Verdeca, Manduria Alice Verdeca IGT, Puglia, Italy

维戴卡, 曼都利亚凤尾鱼白葡萄酒, 普利亚, 意大利

Pappardelle al Ragu d'Anatra 鸭肉肉酱宽面 RMB 148

Housemade Pappardelle, Duck Ragu, Parmesan Fondue

自制意式宽面, 鸭肉肉酱, 帕玛森芝士奶油

Strozzapreti Ragu e Funghi 牛肉酱蘑菇手搓意面 RMB 168

Housemade Strozzapreti, Beef Ragu and Mushrooms

手工手搓意面, 牛肉肉酱和蘑菇

Lasagne alla Genovese 青酱千层面 RMB 158

Traditional Ligurian Lasagna, Basil Pesto, Mozzarella

传统里古利亚千层面, 罗勒青酱, 马苏里拉芝士

Risotto al Pesto 青酱烩饭 RMB 148

Carnaroli Rice, Basil Pesto, Stracciatella, Sundried Tomatoes

卡纳罗利米, 罗勒青酱, 丝滑芝士, 风干番茄

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PIZZA

披 萨

Experience our pizza creations, featuring signature combinations
on a canvas of perfectly baked crust.

通过窑烤炉精心烤制的饼皮，领略各式特色组合，感受披萨的别样创意。

PIZZA 披萨

Chef's Recommendation 主厨推荐

Tartufo 松露披萨

RMB 238

Mozzarella, White Truffle Sauce, Burrata, Black Truffle

马苏里拉芝士, 白松露酱, 布拉塔芝士, 黑松露

Our signature pizza, newly reimagined with a refined truffle sauce and the fresh creaminess of burrata. Topped with delicate black truffle shavings, every bite balances the fragrance of the mountains with rich, lingering flavours.

招牌披萨焕新升级, 巧妙融合松露酱及清爽的布拉塔芝士, 再以黑松露片轻轻点缀。每一口都带来山野的自然气息与醇厚奶香, 层层递进, 唇齿留香。

Bufalina 水牛芝士披萨

RMB 168

Buffalo Mozzarella, Fresh Cherry Tomatoes, Tomato Sauce, Mozzarella, Basil

水牛芝士, 新鲜樱桃番茄, 番茄酱, 马苏里拉芝士, 罗勒

Sichuan Pepperoni 川味腊肠披萨

RMB 158

Sichuan Spicy Sausage, Asparagus, Fresh Green Chilies and Red Chili Flakes, Tomato Sauce and Mozzarella Cheese

四川腊肠, 芦笋, 卡拉玛塔黑橄榄, 青辣椒和红辣椒粉, 番茄酱和马苏里拉芝士

Frutti di Mare 海鲜披萨

RMB 208

Squid Ink Black Crust, Mussels, Calamari, Prawns, Tomato Sauce, Mozzarella Cheese

墨鱼汁脆边, 青口, 鱿鱼, 大虾, 番茄酱, 马苏里拉芝士

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PIZZA 披萨

Quattro Formaggi 四种芝士披萨

RMB 128

Mozzarella, Fontina, Gorgonzola, Parmesan, Basil
马苏里拉芝士, 芳蒂娜芝士, 蓝纹芝士, 帕马臣芝士, 罗勒

Prosciutto 帕尔马火腿

RMB 168

Cured Ham, Parmesan Cheese, Arugula, Tomato Sauce, Mozzarella Cheese
腌制火腿, 帕玛森芝士, 芝麻菜, 番茄酱, 马苏里拉芝士

Diavola 魔鬼披萨

RMB 148

Spicy Italian Salami, Garlic, Tomato Sauce, Chili Oil, Oregano
辣味萨拉米香肠, 大蒜, 番茄酱, 辣椒油, 牛至叶

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SECONDI
主 菜

Elevate your dining experience with our main course selections, where culinary mastery meets exquisite ingredients. From succulent meats to delectable poultry and flavourful fish options, each dish is a testament to our commitment to exceptional taste and quality.

精选的各式主菜以精湛的烹饪技艺与精致的食材融合，从鲜嫩多汁的肉类到美味可口的禽类，再到风味独特的鱼类，每道菜肴带来卓越口味和绝佳用餐体验。

SECONDI 主菜

Chef's Recommendation 主厨推荐

Merluzzo 烤鳕鱼

RMB 398

Oven-Baked Cod Fillet, Jerusalem Artichoke Puree, Mushroom Consommé

烤鳕鱼柳，洋姜泥，菌菇清汤

Oven-baked cod, tender and flaky, set on a smooth Jerusalem artichoke purée. A clear mushroom consommé surrounds the dish, adding depth without weight. Simple, nourishing, and quietly elegant.

烤至细嫩松软的鳕鱼，搭配顺滑的洋姜泥，再以清澈的菌菇清汤环绕盘边，入口即刻感受到味觉得到滋养。

Lombata di Agnello 羊脊肉

RMB 408

Fried New Zealand Lamb Loin, Potato Puree, Caramelized Onions, Mint Lamb Jus

酥炸新西兰羊排，土豆泥，焦糖洋葱，薄荷羊肉汁

New Zealand lamb loin, crisp on the outside and tender within. Served with silky potato purée and sweet caramelised onions, finished with a mint-scented lamb jus for freshness and depth.

新西兰羊脊肉煎至外酥内嫩，搭配细腻土豆泥与焦糖洋葱，而收尾的薄荷羊肉汁则带来清新而悠长的回味。

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SECONDI 主菜

Trota 鳟鱼

RMB 268

Pan-Fried Mountain Trout, Sauteed Fennel, Trout Roe, Beer Sauce

香煎喜马拉雅鳟鱼, 炒茴香头, 鳟鱼籽, 啤酒酱

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Albariño, Compañía de Vinos Tricó, Rías Baixas, Spain

阿尔巴利诺, 萃歌干白葡萄酒, 下海湾, 西班牙

Guancia di Manzo 牛脸肉

RMB 228

Overnight Braised Beef Cheek, Polenta, Charred Broccolini and Baby Carrots

隔夜慢炖牛脸肉, 玉米糊, 迷你西兰花和萝卜

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Cabernet Sauvignon, Amourvino, California, USA

赤霞珠, 爱慕酒庄红葡萄酒, 加州, 美国

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GRIGLIA

烤类

Choose your own adventure in the world of grilling, where prime Wagyu cuts and carefully selected seafood reveal stories of tenderness and indulgence.

在各式高品质烤物中开启探索之旅，感受口感鲜嫩可口的各式牛排及精选海鲜。

DALLA GRIGLIA 精选烤类

300g Rib-Eye M5 RMB 698
肉眼 M5 300 克

300g Striploin M6 RMB 798
西冷 M6 300 克

220g Tenderloin M7 RMB 928
牛柳 M7 220 克

200g Flank Steak Tagliata RMB 488

烤切片腹侧牛排

(Served with Arugula and Parmesan) (搭配芝麻菜和帕玛森芝士沙拉)

1.2kg Tomahawk M5 RMB 1,888

战斧牛排 M5 1.2 公斤

Include Choices of 2 Side Dishes 包含两种配菜选择

(Serve 2-3 Persons 可供 2-3 人享用)

Sauce 汁酱

Choice Of Black Peppercorn Sauce, Mustard Or Mushroom Sauce

可选黑胡椒汁, 芥末酱或蘑菇汁

Sides 配菜

French Fries RMB 58
炸薯条

Arugula Salad with Red Wine Dressing RMB 58
芝麻菜沙拉配红葡萄酒汁

Duck Fat Potatoes RMB 58
鸭油炸小土豆

Roasted Broccolini With Garlic RMB 58
烤蒜香迷你西兰花

Truffle Potato Mash RMB 68
松露土豆泥

Sauteed Mixed Vegetables RMB 58
炒混合蔬菜

Sauteed Mixed Mushroom RMB 58
炒混合蘑菇

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DALLA GRIGLIA 精选烤类

Green Lobster (3 pieces) RMB 558
青龙虾 (3 只)

Tiger Prawns (12 pieces) RMB 168
黑虎虾 (12 只)

Cod Fish (250g) RMB 398
银鳕鱼 (250 克)

Salmon (250g) RMB 298
三文鱼 (250 克)

Grigliata di Pesce RMB 628
扒烤海鲜拼盘
Grilled Lobster, King Prawns, Squid, Octopus Leg and Salmon
扒龙虾, 黑虎虾, 鱿鱼, 八爪鱼腿和三文鱼
(Serve 2-3 Persons 可供 2-3 人享用)

Sauce 汁酱

Choice Of Aioli, Tzaziki Or Salsa Verde
搭配蒜香蛋黄酱, 酸奶黄瓜酱, 青酱

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DOLCI

甜品

Wrap up your dining experience on a sweet note with our dessert offerings as a perfect finale.

垂涎欲滴的甜点是味觉之旅的点睛之笔。

DOLCI 甜品

Chef's Recommendation 主厨推荐

Semifreddo alle Fragole 草莓意式冰糕

RMB 88

Italian Semifreddo, Strawberry Jam, Fresh Strawberries

意大利冰糕，草莓果酱，新鲜草莓

A light, creamy semifreddo housemade at Tivano, layered with vibrant strawberry jam and fresh strawberries. Cool, fragrant, and gently sweet—capturing strawberries at their seasonal best.

口感顺滑的 Tivano 自制意式冰糕，搭配自制草莓果酱与新鲜草莓。清甜明亮，以季节的美好味道呈现。

Torta Pere e Cioccolato 巧克力香梨蛋糕

RMB 88

Pear and Chocolate Cake, Zabaglione Sauce, Chocolate Ice Cream

香梨和巧克力蛋糕，萨巴庸酱，巧克力冰淇淋

A warm pear and chocolate cake, pairing with velvety zabaglione and rich chocolate ice cream, offering a comforting and nostalgic finish to the meal.

柔软的香梨与巧克力交织的温热蛋糕，佐以顺滑萨巴庸酱与巧克力冰淇淋，让甜品时刻值得温柔对待。

Tiramisu 提拉米苏

RMB 98

Mascarpone Sauce, Ladyfingers, Espresso

马斯卡彭芝士酱汁，手指饼干，意式浓缩

Chef Riccardo brings his family's traditional Milanese recipe to Tivano. Layers of velvety mascarpone and espresso-soaked ladyfingers melt in the mouth. A timeless Italian dessert, reimagined with elegance and authenticity.

来自米兰的主厨 Riccardo 带来家中传统的提拉米苏配方。马斯卡彭芝士酱汁与浸泡在意式浓缩中的手指饼干完美融合，入口湿润且柔滑，每一勺都是层次丰富的味觉之旅，诠释着这款经典意大利甜品的永恒魅力。

All prices quoted are inclusive of service charge & VAT

价格已包含服务费和增值税

DOLCI 甜品

Millefoglie al Kiwi 奇异果千层酥

RMB 88

Puff Pastry Millefeuille, Vanilla Cream, Fresh Kiwi, Kiwi Compote

酥皮千层酥, 香草奶油, 新鲜奇异果, 奇异果果酱

Wine Recommendation by Cederic, Head Sommelier 首席侍酒师姚翔推荐酒款

Sacred Snow, Hualuoxiangyun Ice Wine, Shangri-la, Yunan, China,

雪山秘境, 花落祥云冰酒, 香格里拉, 云南, 中国

Mela Cotta 炖苹果

RMB 88

Poached Apple, Sugar-Coated Hawthorn, Warm Vanilla Sauce

炖苹果, 糖山楂, 肉桂, 香草酱

Selezione di Gelato (3 scoops) 精选冰淇淋 (3 球)

RMB 68

Selection of Assorted Gelato

精选意式冰淇淋

Affogato 阿芙佳朵

RMB 58

Vanilla Ice Cream, Espresso, Nuts

香草冰淇淋, 浓缩咖啡, 坚果

Dolce Grande 甜品拼盘

RMB 248

Ultimate Selection of Tivano Favourite Desserts

精选意大利甜品

(Serve 3-4 Persons 可供 3-4 人享用)

All prices quoted are inclusive of service charge & VAT

价格已包含服务费和增值税