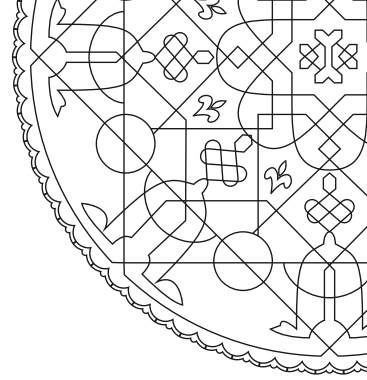


STARTERS



DON CIPRIANI'S CAPRESE



350,000

Burrata served with a confit of tomato varieties, fresh basil leaves and good drizzle of top quality extra virgin olive oil

Phô mai Burrata ăn kèm với cà chua, lá húng quế tươi và dầu ô liu nguyên chất hảo hạng

The recipe for this renowned salad, which features the colors of the Italian flag, comes from the beautiful island of Capri, just outside the coast of Naples.

PARMIGIANA DI MELANZANE



230,000

Layered eggplant lasagna with a pure tomato sauce, Parmesan cheese, Mozzarella and fresh basil leaves

Mỳ dẹt và cà tím xếp lớp với sốt cà chua nguyên chất, phô mai Parmesan, phô mai Mozzarella và lá húng quế tươi

A typical southern Italian dish, both the regions of Campania and Sicily claim the authentic recipe. Nowadays it is served all over the world and in many different variations.

BRUSCHETTA ALLA DON CIPRIANI'S



240,000

Lightly toasted sliced bread topped with eggplant puree and Parma ham

Bánh mì lát nướng với cà tím nghiền và giăm bông Parma

Bruschetta originated in Italy during 16th century. However, stems of the dish can be traced back to Ancient Rome, when olive growers would bring their olives to a local olive press and taste a sample of their freshly pressed oil using a slice of bread.

CARPACCIO DI MANZO



350,000

Raw, thinly sliced premium Black Angus tenderloin served with cherry tomatoes, rocket salad, Parmesan cheese and extra virgin olive oil

Thăn ngoại bò Black Angus tươi thượng hạng thái lát mỏng, phục vụ cùng cà chua bi, rau rocket và dầu ô liu nguyên chất

The Carpaccio was invented by Guiseppe Cipriani, founder of Harry's bar in Venice. It was based on a traditional Piedmont dish and named after the 15th century painter Vittore Carpaccio, who was known for his use of meat red tones in his art work.

INSALATA DI POLIPO



275,000

Mediterranean octopus salad with potatoes, celery, black pepper, crostini and a firm squeeze of lemon

Salad bạch tuộc Địa Trung Hải với khoai tây, cần tây, tiêu đen, crostini và một vắt chanh

Octopus salad is a true taste of the Mediterranean. You will find dishes like this throughout the whole coast line of Southern Italy and is best to be enjoyed with a delicious cool glass of white wine.

CONTAINS | THÀNH PHẦN

 Fish/Seafood Cá/Hải sản	 Vegetarian Chay	 Pork Thịt heo
 Milk Sữa	 Nuts/Tree nuts Đậu/Hạt	 Gluten Tinh bột mì



Halal-friendly dishes are prepared using certified halal chicken and beef.

Các món ăn thân thiện Halal được chế biến từ thịt gà và thịt bò Halal đã được chứng nhận.

All prices are in Vietnamese Dong, and subject to 5% Service Charge and Prevailing Government Tax

Giá tiền tính theo Việt Nam đồng, chưa bao gồm 5% phí phục vụ và thuế GTGT



SOUP

CACCIUCCO

495,000

Authentic Tuscan fish soup, generously filled with prawns, lobster, squid, clams and cherry tomatoes

Súp cá truyền thống của vùng Tuscany với tôm sú, tôm hùm, mực, nghêu và cà chua bi

Cacciucco is an Italian fish stew native to the western coastal towns of Tuscany and Liguria. It is a hearty soup consisting of different fishes and seafood.

PASTA E FAGIOLI

250,000

Veneto style beans soup and manicotti pasta finished with a touch of fragrant rosemary oil

Súp đậu kiểu Venice và mì ống manicotti với một chút dầu hương thảo thơm

Pasta e fagioli is a typical Italian dish, simple and poor, which has its origins in the countryside tradition. There is no official recipe for pasta and beans, but a recipe for almost every region and it is prepared from the Alps to the Mediterranean.

PASTA AND RISOTTO

GNOCCHI AL TARTUFO



495,000

Potato gnocchi with Parmesan cream and black truffle

Bánh khoai tây nấu với kem Parmesan và nấm truffle

Gnocchi are light and airy potato dumplings. Gnocchi originated in the north of Italy, where the colder climate is more suitable for planting potatoes instead of grain.

SPAGHETTI ALLA BOLOGNESE



320,000

Spaghetti with a classic Bolognese ragout

Mỳ Ý với sốt bò băm cổ điển

The origins of the Bolognese ragù are related to those of the French ragoût, a stew of ingredients reduced to small pieces, which became popular in the 18th century.

SPAGHETTI ALLA CARBONARA



320,000

Spaghetti with egg, black pepper, Pecorino cheese and Guanciale

Mỳ Ý với trứng, tiêu đen, phô mai Pecorino và thịt má heo Guanciale

Spaghetti alla Carbonara was created in the Second World War when the allied forces came ashore in Italy with bacon and eggs. The Italians had the pasta and they blended it together into this great dish.

TAGLIATELLE AL NERO DI SEPPIA ALLO SCOGLIO



495,000

Squid ink tagliatelle pasta tossed with lobster, prawn and tomatoes

Mỳ mực đen với tôm hùm, tôm sú và cà chua

Pasta allo Scoglio is pasta with frutti di mare (seafood) and is typical for the Campania / Neapolitan cuisine. The pasta is colored black with the fresh ink of octopus.

LINGUINE ALLE VONGOLE



350,000

Linguine pasta tossed with fresh clams and extra virgin olive oil and flavored with garlic & chili

Mỳ Ý xào ngao tươi và dầu ô liu đặc biệt nguyên chất, có vị tỏi và ớt

Linguini is a pasta specialty from Genoa in the Liguria region in the north west of Italy. The name linguini means little tongues and traditionally the pasta is served with seafood or pesto.

RISOTTO ALLA ZUCCA,TALEGGIO E AMARETTI



365,000

Risotto with baked pumpkin, creamy Taleggio cheese and crispy Amaretti biscuits

(30 minutes preparation)

Cơm Ý với bí đỏ nướng, kem phô mai Taleggio và bánh quy giòn Amaretti (Thời gian chế biến: 30 phút)

The legend of risotto goes back to 1574 when an apprentice glassmaker, who used saffron to color glass, put saffron in the main rice dish at the wedding of his master's daughter in Milan. However he planned it as a joke the dish was an instant success.

MAIN COURSES

TAGLIATA DI MANZO



995,000

Sliced okan pardoo wagyu beef steak with rocket salad, Parmesan cheese and matured balsamic vinegar
Bit tết bò Okan Pardoo Wagu thượng hạng thái lát với rau rocket, phô mai Parmesan và giấm balsamic ủ chín
The base of “Tagliata” is to be found in Tuscany, exactly in Florence. “Bistecca alla Fiorentina” is a very famous and celebrated Tuscan dish that is probably the ancestor of Tagliata that seems to be its modernised version.

BRANZINO PISELLI E MORCHELLE



820,000

Baked Sea bass with green peas, morel mushrooms and a delicate fish mayonnaise
Cá chẽm nướng với đậu xanh, nấm hương và sốt mayonnaise cá vị thanh nhẹ
Sea bass is one of the most popular fishes represented in the Italian cuisine. It has a delicate, slightly sweet flavor. It is a very versatile fish that can be used for many different preparations.

SIDE DISHES

POMODORI GRATINATI



120,000

Oven baked tomato with garlic and olive oil
Cà chua đút lò với tỏi và dầu ô liu
Tomatoes are from American origin and were brought into the Italian diet in the 16th and 17th century. Tomatoes truly hit their stride in the 19th century when dishes as pasta al pomodoro and pizza Margherita became popular.

INSALATA MISTA



120,000

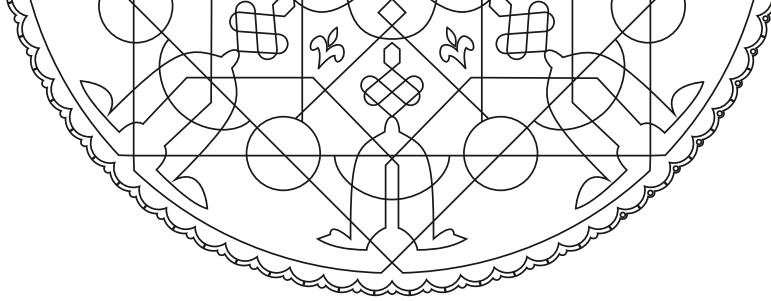
Rocket salad, lettuce, tomato and carrot served with a Balsamic dressing
Rau rocket, rau diếp, cà chua và cà rốt dùng kèm với sốt Balsamic
The Romans and ancient Greeks were the first to eat mixed greens with dressing, a sort of mixed salad. Balsamic vinegar is dark, concentrated and intensely flavored vinegar from Modena in the region of Emilia-Romagna.

PUREA DI PATATE ALLO ZAFFERANO



120,000

Mashed potatoes enriched with butter and saffron
Khoai tây nghiền với bơ và nghệ tây
Saffron is originated in Asia Minor and the Romans imported this precious spice for medicinal purposes. Since then saffron played an important role in the Italian cuisine and there are several legends involving saffron including the origin of risotto.



The story of pizza is a long one. From the Greeks to the Egyptians, from the Persians to the Indians, there have been incarnations of pizza served throughout history. Flatbreads, naan, and plakountos are all early preparations that could be considered cousins to the modern pizza, but there isn't a consensus as to which is first and whether these could even be considered precursors to pizza at all.

In reality, pizza was likely born in Naples, Italy decades after the tomato was first introduced to Europe. At the very least, this was likely the first use of the word "pizza." Initially a dish for poor people, the original Neapolitan pizza was sold in the streets with a diverse range of toppings. The first Italian pizza restaurant, Antica Pizzeria Port'Alba, began baking pizzas in 1738 as the dish grew in popularity, especially with tourists visiting Naples.

Then, in 1889, modern pizza was born when pizza maker Raffaele Esposito created the "Pizza Margherita" for the Queen consort of Italy, Margherita of Savoy. It contained only tomatoes, mozzarella, and basil to represent the colors of the Italian flag.

PIZZA

PIZZA MARGHERITA FURAMA	  	275,000
Tomato sauce, Mozzarella cheese and basil <i>Xốt cà chua, phô mai Mozzarella và húng quế</i>		
PIZZA QUATTRO FORMAGGI	  	325,000
Mozzarella cheese, Gorgonzola cheese, Taleggio cheese, and Parmesan cheese <i>Phô mai Mozzarella, phô mai Gorgonzola, phô mai Taleggio và phô mai Parmesan</i>		
PIZZA CAPRICCIOSA	  	325,000
Tomato sauce, Mozzarella cheese, artichoke, Parma ham, and black olives <i>Xốt cà chua, phô mai Mozzarella, bông a ti sô, giăm bông Parma và ô liu đen</i>		
PIZZA PROSCIUTTO COTTO E FUNGHI	  	350,000
Tomato sauce, Mozzarella cheese, cooked ham and mushrooms <i>Xốt cà chua, phô mai Mozzarella, giăm bông và nấm</i>		
HAWAIIAN PIZZA	  	295,000
Tomato sauce, Mozzarella cheese, pineapple and ham <i>Xốt cà chua, phô mai Mozzarella, dứa và giăm bông</i>		
MEAT LOVER PIZZA	  	350,000
Tomato sauce, Mozzarella cheese, spicy salami, sausages, bacon and chili pepper <i>Xốt cà chua, phô mai Mozzarella, xúc xích các loại, thịt xông khói và ớt đỏ</i>		

DESSERTS

TIRAMISU 230,000

Lady finger biscuits dipped in coffee, layered with whipped Mascarpone cream and flavored with a touch of cocoa powder

Bánh que nhúng cà phê, phủ kem Mascarpone đánh bông và một chút bột cacao

The most famous dessert of Italy, which literally means “pick me up”, comes from the north east of Italy. Both regions of Veneto and Friuli-Venezia-Giulia claim the authenticity of this recipe.

PANNA COTTA ALLE ARANCE 220,000

Panna cotta with caramelized orange

Bánh kem pudding truyền thống kiểu Ý

Panna cotta, cooked cream in Italian, is a traditional pudding from the Langhe region of the Piedmont in the north west of Italy. It is thought that a Hungarian lady brought the recipe over in the early 1900s.

FRUTTA 175,000

Selection of seasonal exotic fruits

Trái cây tươi theo mùa

Fruit is the first dessert in history. Before desserts were created, ancient people were long eating fruit at the ending of their meal for the high sugar content, vitamins and antioxidants.

PIZZA ALLA NUTELLA 175,000

Pizza with Nutella hazelnut chocolate paste

Pizza nhân sô cô la Nutella vị hạt phi

Just after the Second World War, Pietro Ferrero, a pastry maker from Piedmont in Italy, ingeniously created this world famous sweet paste from hazelnuts, sugar and a little of very rare cocoa.

ICE-CREAM

SUNNY MORNING 195,000

Mango, pistachio ice cream with strawberry sauce and topped with fresh fruits

Kem xoài, kem hạt dẻ với sốt dâu tươi

FURAMA PARADISE 195,000

Bailey's, coconut and tomato ice cream with butter. Scotch sauce and topped with dragon fruits

Kem Bailey, kem dừa, kem cà chua với sốt sô cô la

ADDITIONAL SCOOP ICE CREAM 68,000

Flavour: Vanilla, chocolate, coconut, mango, pistachio, strawberry, bailey's

Kem tự chọn