

IL GUSTO DI  
**XINGE**  
DIM SUM

# IL GUSTO DI XINGE

Our dishes are designed to be shared,  
courses are often made up of three or  
four pieces.

For us, food is discovery and exploration,  
it is a ritual that takes on even more flavor  
when it is done in company.

**STARTERS**

**DIM SUM**

**SHENG JIAN BAO**

**DREAM OF THE DREAM**

**DESSERT**

**WINE**

**SAKE**

**ICED TEA**

**CHINESE TEA**

**SOFT DRINKS**

**COFFEE**

## STARTERS

## 开胃菜

### 红楼梦荔枝小龙虾球

9 PCS 28€

### Dream of red chambers

Fried shrimp and mozzarella meatballs.

Dream of Red Chamber is inspired by the homonymous Chinese masterpiece. Lychee Shape's meatballs made of prawns and cheese, placed on a composition of dry leaves and branches. This dish is meant to be shared.

[1·2·7]

### 特级黑鱼籽酱

35€

### Cave calvisius

Caviar calvisius with shrimps chips.

The intense flavor of the best Italian caviar paired with the lightness of shrimp chips.

[2·4]

### 指间的春天

3 PCS 5€

### Spring between your fingers

Fried rolls filled with zucchini, egg, mushroom and soy noodles.

[1·3·4·6]

## 上海桂花熏鱼

18€

### Shanghai smocked fish

Seabass bites marinated and smoked Shanghai style.

[1·4·6·14]

## 四喜烤麸

7€

### Four happiness salad

Shiitake mushrooms, lily flowers, black fungus, carrots, and seitan bites soaked in soy sauce.

One of Shanghai's most famous cold dishes traditionally cooked around New Year's Eve.

[1·6]

## 凉拌海带丝

7€

### Marinated seaweed

The taste of the sea with the softness of the waves.

[1·6·11]

## 最新鲜

8€

### Freshness

A dish made of chinese cabbage Pak Choi, sesame sauce and lotus chips.

[1·5·6·11]

# DIM SUM

点心

Small, bite-sized portions of steamed dishes originating from Cantonese culinary tradition, Dim Sum are not just a dish, but a way of reasoning food and sharing among diners.

Chef Xinge's Dim Sum are designed as stages of a journey through taste, emotions, and desires. We recommend at least two or three portions per person.

Enjoy the journey!

情绪

3 PCS 15€

## Emotion

Taro paste gnocchi covered with bamboo mushroom and served with an aji amarillo chili, cilantro, and lime sauce.

Finding order in chaos, this is how this dish is born. Where the inner self is hidden, like a treasure to be guarded and revealed.

[6 · 11 · 14]

金鱼烧麦

3 PCS 18€

## Shumai goldfish

Shumai with turkey, shiitake mushrooms, prawns, parsley and salmon roe.

We followed the traditional recipe of master Lou – dim sum Chef from Hong Kong – adding parsley in order to give the dish a fresh and fragrant note.

[1 · 2 · 4 · 11]

吉祥虾饺

3 PCS 16€

## Har gow

Stimed dumpling filled with bamboo and prawns.

Traditional Har Gow recipe from Guangzhou with shrimp and bamboo shoots, elevated with lumpfish roe to give a bold and savory touch.

[2 · 4 · 11]

## 多菌菇黑松露饺 Petit voyage

5 PCS 16€

Steamed dumpling filled with mushrooms and truffles.

The inspiration for our Petit Voyage comes from the purple sky on a rainy day, with the damp scent of earth and mushrooms. For the sauce we took inspiration from a classic French mustard sauce, using soy milk instead of cream paired with a sweet honey mustard.

[1 · 4 · 6 · 10]

## 青柠芋饺 Taro lime

3 PCS 16€

Steamed dumplings filled with turbot and shrimp.

We used the traditional dough of Taro dumplings originated in southern China for this dish. The texture is silky and soft, and the flavor is slightly sweet. The filling is Mediterranean turbot, fish tofu and shrimp.

[2 · 4 · 6 · 9 · 11]

## 蟹肉朝鲜蓟包 Zen bao

3 PCS 16€

Steamed xiao long bao with pork, crab and artichoke.

The inspiration for this dish comes from the book “The Hero with a Thousand Faces” by Joseph Campbell, which identifies three phases in the hero’s journey: departure, initiation, and return. Similarly, the artichoke is first broken down, then transformed, and finally recomposed into its original form.

[1 · 2 · 6 · 11 · 14]



## 咕嚕咕嚕包

12€

### Glu glu bao

Steamed soft Chinese bun with turmeric, pork belly and mustard leaves.

A food that warms body and soul and takes you home.

[1 · 3 · 6 · 10]

## 黑松露小笼包

4 PCS 12€

### Xiao long bao with pork and truffle

Soft dough filled with pork and black truffle, steamed in a bamboo basket.

[1 · 6 · 11 · 14]

## 牛肉胡萝卜小笼包

4 PCS 10€

### Xiao long bao beef and carrots

Dumplings stuffed with beef and carrots steamed in bamboo basket.

Recommended for children as well.

[1 · 3 · 6 · 11 · 14]

## 盛开

2 PCS 12€

### Blooming

Squid ink dumplings with mascarpone cheese, swordfish, celery, and marinated cabbage served with a foam made with gin, ginger and lime.

The idea blossoms, nourished by tears and memories. When it blooms, smiles once thought lost resurface. A treasure chest of flavor that opens revealing intensity and delicacy.

[1 · 4 · 7 · 9 · 14]

# SHENG JIAN BAO

生煎包

Small juicy stuffed bao,  
pan-fried with oil and water,  
crispy on the outside and tender on the inside.

A treasure chest to open, a journey that begins.  
A destination to discover, one step after another.

## HOW TO ENJOY A BAO

- 01 Make a small hole in your bao by pinching the dough at the top with your teeth. Be careful, it's hot!
- 02 Drink all the broth by sucking it straight from the bao.
- 03 If desired, pour some rice vinegar inside the bao, only the ones stuffed with pork.
- 04 Now you can fully enjoy your bao!

## 法式鹅肝生煎

3 PCS 16€

### Pork and foie gras

Bao stuffed with pork and authentic French foie gras enriched with Modena balsamic vinegar perlage.

It melts in your mouth with every bite.

[1·6·11]

## 海胆生煎

3 PCS 16€

### Pork and sea urchin

Fresh pork and Sardinian sea urchin pulp, garnished with katsuobushi – dried tuna flakes.

Watch the tuna dance!

[1·5·6·11·14]

## 咖喱鸡肉生煎

3 PCS 12€

### Chicken curry

A special curry of chicken, potatoes and carrots. Japanese specialty wrapped in bao dough.

Creamy and tasty.

[1·6·9]

## 御膳三宝生煎

3 PCS 16€

### Three treasures

A bao stuffed with scallops, glass noodles, cooked garlic and whole prawns.

[1·2·4·6·14]

# DREAM OF THE DREAM

特色菜

## Special dishes

龙吟 38€  
**Dragon twist**

Steamed lobster tail, with kataifi, yuzu honey sauce, garlic and lime zest.

[1·2]

东坡肉 19€  
**Dong po pork**

Selected pork belly slow-cooked fillet marinated with Shanghai spices, steamed with black pepper, cardoncelli mushrooms and asparagus in Cantonese style.

[1·6]

菠菜肠粉 16€  
**Canton cheung fun**

Steamed Cannelloni made of fermented red rice, filled with crispy shrimp and cashews, served with Pan Yu sauce.

[1·2·6·8]

菠菜芦笋肠粉

16€

## Guangzhou cheung fun

Steamed cannelloni made with spinach, filled with asparagus and cashews, served with Pan Yu sauce.

[1·6·8]

黑椒牛柳配羊肝菌

33€

## That black pepper filetto

Beef fillet marinated with Shanghai spices, steamed with black pepper, cardoncelli mushrooms and asparagus in Cantonese style.

[1·5·6·14]

四川芝麻鸡

16€

## Sesame chicken

Chicken with sesame, coriander and red Sichuan oil.

[5·6·11]

茶曾

15€

## Chazen

A light and fragrant broth welcomes delicate saccottini with an intense and sweet flavor.

Chinese shrimp and garlic in a perfect balance.

[1·2·6·11]

怀旧.一碗龙虾面

22€

## Nostalgia for noodles

A chinese version of Italian tagliatelle with lobster and scallops.

A dish that combines two cultures and warms your heart.

[1·2·9·14]

一碗阳春面

13€

## Plain noodles soup

A bowl of simple noodles carries the taste of home and holds memories of my grandmother. Clear broth, a few drops of soy sauce, a sprinkle of chopped scallions, and some goji berries. Handmade noodles... such a simple bowl, yet it warms the heart through time, conveying deep affection in its simplicity.

[1·6]

茉莉花茶米饭

4€

## Steamed jasmine rice

## 一轮明月在口中 Moon

13€

Fried ball of glutinous rice dough and sesame with red azuki bean filling, placed on a cloud of cotton candy. Served with artisanal fior di latte gelato and truffle honey.

[1·6·7·11]

## 葡式蛋挞 Pasteis de nata

3 PCS 12€

Portuguese egg tart.

The pasteis de nata or pasteis de belem are Portuguese sweets, made of puff pastry and cream, famous all over the world and widespread in all Portuguese-speaking countries, including Macao, from where they arrived in China, becoming a much-loved dessert.

[1·3·6·7]

## 酸奶柚子酪

12€

### Take me to

Spoon dessert with soia milk, yogurt and yuzu honey.

Indulge in the sweetness and long tranquillity of autumn, while yuzu, fruit of the season, diffuse its fragrance. It is so easy to stay with you, in silence.

[6 · 7]

## 黑芝麻金桔兰巴达

15€

### Lambada

Cream, sesame and egg mousse. With a mandarin kumquat jelly on the inside and white chocolate mirror glaze on the outside.

[3 · 7 · 11]



## SPARKLING WINE

### Champagne Grand Cru Millésimé Brut Lallier

Chardonnay, Pinot noir – France

75cl bottle 120€

### Champagne Brut Moët Imperial Moët & Chandon

Chardonnay, Pinot noir, Pinot meunier – France

75cl bottle 120€

### Champagne Brut Alfred Gratien

Pinot nero, Pinot meunier, Chardonnay – France

75cl bottle 90€

glass 20€

### Brut 0 Domaine Graobot-Barbara

Gamay – Loira, France

75cl bottle 35€

### Riva Rinetti Pas Dose Oltrepò Pavese Metodo Classico DOCG

#### Calatroni Vini

Pinot nero – Lombardy, Italy

75cl bottle 55€

glass 12€

### Asolo Prosecco DOCG Superiore Extra Brut Bele Casel

Glera – Veneto, Italy

75cl bottle 30€

glass 8€

# WHITE WINE

## Italian white wine

### Puntacroce Bianco DOP

Costa d'Amalfi 2015

Raffaele Palma

Falangina, Biancolella, Ginestra – Campania, Italy

75cl bottle **65€**

glass **15€**

### Blanc de Morgex et de La Salle

Valle D'Aosta DOP 2022

Ermes Pavese

Prié blanc – Valle d'Aosta, Italy

75cl bottle **35€**

glass **9€**

### Podere Sassaie 2019

Fattoria di Petreto

Sauvignon, Semillon, Chenin blanc – Tuscany, Italy

75cl bottle **35€**

glass **9€**

### Gewürztraminer Trentino DOC

Conti D'Arco

Gewürztraminer – Trentino, Italy

bottiglia 75cl **30€**

calice **8€**

### Timorasso Piccolo Derthona

Boveri Giacomo

Timorasso – Piedmont, Italy

75cl bottle **30€**

glass **8€**

### Giato Grillo Catarratto DOC

Sicilia 2022

Centopassi

Grillo, Catarratto – Sicily, Italy

75cl bottle **28€**

glass **7€**

# WHITE WINE

French white wine

**Chardonnay Ouillé 2021**  
**Domaine Overnoy-Crinquand**  
Chardonnay – Jura, France

75cl bottle **50€**

**Chablis**  
**Jaffelin**  
Chardonnay – Bourgogne, France

75cl bottle **45€**

**Calcinaires 2022 Côtes Catalanes IGP**  
**Domaine Gauby**  
Grenache blanc, Bourboulenc, Vermentino – Roussillon, France

75cl bottle **35€**  
glass **9€**

## ROSÉ WINE

### Etna Rosato DOC Contrada Volpare Maugeri

Nerello mascalese – Sicily, Italy

75cl bottle **45€**

glass **10€**

### Bouquet 2023 Terre Siciliane IGT Rosato Tenuta Rapitalà

Uve autoctone – Sicily, Italy

75cl bottle **28€**

glass **7€**

### Apérichy Rosé de Litchi Takamaka Boutique Winery

Litchi – Mauritius

75cl bottle **60€**

glass **15€**

## ORANGE WINE

Vino III 2021

L'Ancestrale

Malvasia, Catarratto – Sicily, Italy

75cl bottle **40€**

Bombino Macerato IGP Puglia Bio 2020

Tenuta Demaio

Bombino – Apulia, Italy

75cl bottle **30€**

glass **8€**

Valforcina 2022 IGT Toscana Bianco

Podere la Botta

Trebbiano, Vermentino, Grillo, Malvasia – Tuscany, Italy

75cl bottle **30€**

glass **8€**

## RED WINE

### Pinot Nero Fioravanti Calatroni Vini

Pinot nero – Lombardy, Italy

75cl bottle **36€**

glass **9€**

### Balze Verdi IGT Toscana I Balzini

Sangiovese, Mammolo – Tuscany, Italy

75cl bottle **30€**

glass **8€**

## DESSERT WINE

### Spess vino da uve passite Cascina Gentile

Cortese – Piedmont, Italy

75cl bottle **45€**

glass **15€**

### Coteaux du Layon Rochefort 2022 Château Pierre Bise

Chenin – Coteaux du Layon, France

37,5cl bottle **40€**

glass **10€**

# SAKE

Selected by the Italian Sake School

## Tatenokawa Seiryu

Fresh – Crisp – Delicate

72cl bottle **80€**

Type – Junmai Daiginjo / Prefecture – Yamagata

Rice – Dewa Sanzan

50% polishing ratio / 14% vol

## Hakushika Tokubetsu Yamadanishiki

Clean – Refreshing – Crystal clear

72cl bottle **60€**

glass **15€**

Type – Honjozo / Prefecture – Hyogo

Rice – Yamada Nishiki

70% polishing ratio / 15% vol

## Konishi Kokuagari

Creamy – Flavourful – Spicy – Herbal

72cl bottle **50€**

Type – Junmai / Prefecture – Hyogo

Rice – undeclared

70% polishing ratio / 17% vol



## ICED TEA

### Litchi iced tea

12€

Litchi black tea, cranberry juice, simple syrup,  
jasmine tea soda water

### Tie Guan Yin iced tea

12€

Tie guan yin tea, guava juice, simple syrup,  
grapefruit soda

### Hibiscus iced tea

12€

Hibiscus tea, ginger, osmantus flower syrup,  
lemongrass soda water

# CHINESE TEA

## Pu erh

Region – Yunnan / Woody flavour – Herbal

16€

## Royal chrysanthemum

Region – Xinjiang / Herbal – Floral

12€

## Lotus flower

Region – Taiwan / Herbal – Fragrant

15€

## Longjiing green tea

Region – Zhejiang / Scents of chestnut – Vegetal

10€

## Jin jun mei black tea

Region – Fujian / Scents of malt – Honey

16€

## Jasmine dragon pearls green tea

Region – Fujian / Sweet – Jasmine – Honey

10€

## Dian hong black tea

Region – Yunnan / Smooth – Sweet

10€

## Eight treasures tea

Region – Hebei / Sweet – Nutty – Citrusy

10€

## Tie guan yin green tea

Region – Fujian / Floral – Fresh – Fruity

10€

## Litchi black tea

Region – Guangxi / Fresh – Fruity

10€

## Bai mu dan white tea

Region – Fujian / Sweet – Jasmine – Honey

12€

## BEER

Il gusto di Xinge golden ale

33cl 7€

## SOFT DRINKS

Coca-Cola

33cl 4,5€

Coca-Cola zero

33cl 4,5€

## WATER

Acqua Panna still water

75cl 4€

San Pellegrino sparkling water

75cl 4€

## COFFEE

Espresso	2,5€
Americano	3€
Cappuccino	3,5€
Barley	3€
Ginseng	3€

Cover charge 3,5€

**STARTERS**

**DIM SUM**

**SHENG JIAN BAO**

**DREAM OF THE DREAM**

**DESSERT**

**WINE**

**SAKE**

**ICED TEA**

**CHINESE TEA**

**SOFT DRINKS**

**COFFEE**

# SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCE

- 01 Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrid strains and derivative products except:
  - a wheat-based glucose syrups including dextrose;
  - b wheat-based maltodextrins;
  - c barley-based glucose syrups;
  - d cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 02 Crustaceans and crustacean products.
- 03 Eggs and egg products.
- 04 Fish and fish products, except:
  - a fish gelatin used for vitamin or carotenoid support;
  - b gelatin or isinglass used for fining in beer and wine.
- 05 Peanuts and peanut products.
- 06 Soy and soy products, except:
  - a refined soybean oil and fat;
  - b natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol, natural D-alpha tocopherol succinate from soy.

- 07 Milk and milk-based products including lactose, except:
- a whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
  - b lattiolo.
- 08 Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans [*Caria illinoensis* (Wangenh.) K. Koch .], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadam nuts or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
- 09 Celery and celery products.
- 10 Mustard and mustard products.
- 11 Sesame seeds and sesame seed products.
- 12 Sulfur dioxide and sulphites in concentrations higher than 10 mg/Kg or 10 mg/ litre in terms of total SO<sub>2</sub> to be calculated for products as offered for consumption or reconstructed in accordance with the manufacturers' instructions.
- 13 Lupins and lupin products.
- 14 Shellfish and shellfish products.

All dishes and cocktails on our menu may contain traces of other allergens. The list of all allergens is shown in the attachment number II of Reg. UE1169/201.