

MENU

IL GUSTO DI
XINGE
DIM SUM

— *English / Chinese* —

BEFORE

ORDERING

Our dishes are designed to be shared, courses are often made up of 3 or 4 pieces.

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

This is why we advise you to choose different dishes, to taste, to ask and to dare.

DIM SUM and BAO are prepared when you order, so we ask you for a little patience. In the meantime, with a soup or a salad, the wait will be even tastier.

DIM

SUM

Touch the heart. This is the meaning of Dim Sum. Dishes to share, in a ritual made of complicity and discovery. Conviviality made of gestures and complicity, an ancient yet always new ritual, to be interpreted and explored. Our Dim Sum are conceived as stages of a journey through taste, emotions and desires. Those of chef Xinge and those of those who choose to find out what her path is. Have a good trip!

Simple and very rich. Soft and crunchy. Delicate and tasty, a fusion of universes that are seemingly distant. Sheng Jian Bao, also known as Sheng Jian Mantou, is a popular Shanghainese dish. They began as a simple sandwich stuffed with pork, cooked in a pan with oil and water instead of steamed. But defining these Bao, conceived and created by the chef, as sandwiches is an understatement,

They are more similar to round ravioli with a classic dough, with flavors inside coming from the East and the West. Japanese curry, foie gras, balsamic vinegar of Modena and Tuscan truffles: worlds that at first glance may seem distant, merge in a warm and tasty embrace.

HOT

TO

BEST ENJOY

A BAO

- 01 / Make a small hole in your bao by pinching the dough at the top with your teeth (be careful to only bite into the dough).
- 02 / Wait for it to cool.
Warning: it's hot!
- 03 / Drink all the broth by sucking it straight from the bao.
- 04 / If desired, pour the rice vinegar inside the bao.
- 05 / Now you can fully enjoy your bao in safety!

SHENG JIAN

生煎包

BAO

Pan-fried buns, both soft
and crunchy.

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

Pork and foie gras 法式鹅肝生煎

/ 3 PCS 13€

Bao stuffed with pork and authentic French foie gras – from ungorge ducks – enriched with Modena balsamic vinegar perlage. It melts in your mouth with every bite! [1] [6] [11] [14]

Chinese pork and garlic 猪肉韭菜生煎

/ 3 PCS 10€

Chinese garlic is a plant used since ancient times for its healing properties. With an intense flavor, it's well-appreciated in China. These baus are embellished with a very fragrant "sesame oil caviar". [1] [6] [11] [14]

Pork and sea urchin 海胆生煎

/ 3 PCS 13€

Fresh pork and Sardinian sea urchin pulp, garnished with katsuobushi – dried tuna flakes. Watch the tuna dance! [1] [5] [6] [11] [14]

Pork and prawn 猪肉大虾生煎包

/ 3 PCS 10€

Fresh pork belly with 70% lean meat, flavorful and tasty. A whole shrimp, soft and sweet. One of our most popular baus, not to be missed. [1] [2] [6] [11] [14]

Pork and truffle 黑松露生煎

/ 3 PCS 12€

A tantalizing filling, made with fresh pork and Tuscan black truffle. Ingredients that intertwine with each other, giving life to the encounter between two cultures and two flavors.

[1] [6] [11] [14]

Chicken curry 咖喱鸡肉生煎

/ 3 PCS 10€

A special curry of chicken, potatoes and carrots. A Japanese specialty wrapped in bao dough. Creamy and tasty! [1] [6] [9]

Vegetable and mushroom 素馅生煎

/ 3 PCS 10€

A bao dedicated to vegetarians, filled with zucchini, eggs, Buddha ear mushrooms and glass noodles.

[1] [3] [5] [6]

3 Treasures 御膳三宝生煎

/ 3 PCS 16€

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

[1] [2] [4] [6] [14]

Meng Ding beef and onions 老北京门钉肉饼

/ 2 PCS 9€

A very ancient dish, with the name that recalls the nails on the doors of the forbidden city of Beijing, made with fresh beef from la Chianina and sweet onion from Tropea. [1] [3] [5] [6] [11] [14]

Emotion 情绪

TARO PASTE STUFFED WITH EDAMAME PUREE,
COVERED WITH BAMBOO FUNGUS

/ 3 PCS 13€

One step. Back, to see the whole. Then another one.

To be able to find the voice and learn to listen to it, in silence.

Many times we seek peace and silence in our heads, to alienate ourselves and distance ourselves from our emotions and find order in Chaos. This is how this dish was born, where the self is hidden, like a precious treasure, to be cherished and unveiled. [1] [4] [5] [6] [11]

Shumai Goldfish 金鱼烧麦

FILLED WITH TURKEY, SHIITAKE MUSHROOMS,
PRAWNS AND PARSLEY, STEAMED

/ 3 PCS 18€

*I would like to be a fish, to swim on the surface
of the water away from the chaos and noise of the city.*

We followed the traditional recipe of master Lou – dim sum chef from Hong Kong – adding parsley give the dish a fresh and fragrant note. Topped with salmon and lumpfish roe to highlight the prawns' flavor.

[1] [2] [4] [11]

Har Gow 吉祥虾饺

FILLED WITH BAMBOO AND PRAWNS, STEAMED

/ 3 PCS 16€

*Red like maple and like fire that lights up passion.
Light as a gold leaf dancing in the wind.*

Starting with the traditional Guangzhou Har Gow recipe with prawns, bamboo shoots and pork fat, we added lumpfish roe to give a decisive and savory touch. A bud ready to blossom, a contemporary and très chic allure. [2] [4] [11]

Petit Voyage 多菌菇黑松露饺

VEGAN DUMPLING FILLED WITH MUSHROOMS
AND TRUFFLES, STEAMED

/ 5 PCS 16€

The scent of the earth rises among charged clouds.

Waiting for raindrops, breaking light, broken silence.

The inspiration for our Petit Voyage comes from the almost purple leaden sky of a rainy day, with the humid scent of earth and mushrooms. We used champignons, shiitake mushrooms and truffle. For the sauce we took inspiration from a classic French mustard sauce, using soy milk instead of cream and with a sweet honey mustard. [1] [4] [6] [8] [10] [13]

Taro Lime 青柠芋饺

DUMPLINGS FILLED WITH TURBOT AND SHRIMP, STEAMED

/ 3 PCS 16€

Tears are lost in the sea, melted in the waves.

And salt becomes sweet, like a memory.

We used the traditional Taro dumpling dough that originated in southern China. The texture is silky and soft, and the flavor is slightly sweet. The filling is Mediterranean turbot, fish tofu and shrimp. [1] [4] [5] [6] [11]

Saffron rice pearls with prawns 藏红花糯米大虾丸子

PORK MEATBALLS WITH MUSHROOMS AND PRAWNS

/ 3 PCS 13€

An ancient story, in a grain of sand. In the future, flashes of mother-of-pearl that show themselves to those who know patience.

The flavor of the earth blends with the scent of the sea in these pork meatballs with mushrooms, water chestnuts and a whole prawn. The outer layer is saffron glutinous rice. [1] [2] [3] [6] [11] [14]

Lion's head 红茶卤蛋狮子头

PORK MEATBALL IN DARK SAUCE, STEAMED

/ 13€

The future is shiny with promises and green with resolutions.

It roars, it won't let itself be tamed.

Shizitou - literally "lion's head" - is a very famous traditional dish oftentimes prepared on New Year's Eve, also because it signifies good fortune. It's a large meatball of braised meat topped with a dark sauce, its shiny brown color set against the emerald of the greens. Our version is made with pork, as is tradition, and stuffed with an egg marinated in black tea. Served with Pak Choi. [1] [2] [3] [6] [11] [14]

Zen Bao 蟹肉朝鲜蓟包

XIAO LONG BAO WITH PORK, CRAB AND ARTICHOKE
XIAO LONG BAO, STEAMED

/ 3 PCS 16€

*The hero's journey, from the destruction of the self
to the return to a new, complex, surprising form.*

The inspiration for this dish is the book "The Hero with a Thousand Faces" by Joseph Campbell, which identifies three stages in the hero's journey. The first is the departure, with the hero venturing into the quest. The second is the initiation, with the hero having to overcome some trials in their path. The third is the return, the journey home of the hero who finally goes back to their life. Similarly, the artichoke is first deconstructed, then transformed and combined with other elements, and finally reassembled in its original form in this Xiao Long Bao garnished with truffles, stuffed with pork, crab and fresh artichokes, filled with a flavorsome soup.

[1] [2] [3] [4] [6] [11] [14]

Glu Glu Bao 咕嚕咕嚕包

SOFT CHINESE BUN WITH TURMERIC, PORK BELLY
AND MUSTARD LEAVES, STEAMED

/ 11€

*Childhood memory. A cold autumn evening, leaves underfoot.
The scent of smoke in the air as you hurry home.*

A food that warms body and soul and takes you home, a soft, steamed, turmeric bun stuffed with braised pork belly, black cabbage and mustard leaves. Garnished with purple Shiso leaves, and smoked with cherry wood to evoke the evoke Xinge's childhood memory. [1] [3] [6] [10] [14]

Xiao Long Bao beef and carrots 牛肉胡萝卜小笼包

SOFT PASTA STUFFED WITH BEEF AND CARROTS STEAMED
IN BAMBOO BASKET

/ 4 PCS 10€

*Open your lips, a breath of warm wind.
Sweetness is revealed only to those who dare.*

Fresh beef with its flavorful meat, and the crunchy sweetness of organic carrots. A perfect couple! [1] [3] [6] [11] [14]

Dream of Red Chambers 红楼梦荔枝小龙虾球

FRIED SCAMPI AND MOZZARELLA BALLS

/ 7 PCS 23€

Sunset between your fingers.

Rare fruit and pearl from the emperor, a gift to share with those you love.

Dream of Red Chamber is inspired by the same name Chinese book. Sharing is very important to us, so we thought of a dish to share. Sharing a happy moment like picking fruit from a tree: Lychee Shape's meatballs made with scampi and stringy cheese inside, placed on a composition of dry leaves and branches.

The dish is meant to be a moment of family and friendship celebration. [1] [2] [7]

Spring between your fingers 指间的春天

FRIED ROLLS WITH VEGETABLE FILLING

/ 3 PZ 5€

*Welcome, I let myself be melted. I dive into a hot wave
and let myself be burned, ready to amaze.*

Not the classic spring roll, with all the flavors of spring. An international-flavored recipe with an unmistakeable taste and crunchiness. [1] [6]

心格的梦之梦

Cave Calvisius 特级黑鱼籽酱

SINGLE PORTION OF CAVIARE CALVISIUS
WITH SHRIMP CHIPS

/ 20€

RECOMMENDED FOR TWO PEOPLE

Pearls like drops, fireworks. Will I ever be able to ride the dragon?

The intense flavor of the best Italian caviare to blend with the lightness of dragon clouds. A combination of flavor and texture that surprises and conquers. [1] [2] [7]

Sexy bones 性感的骨头

PORK RIBS WITH GARLIC AND BLACK BEANS

/ 16€

*When bodies embrace, souls merge.
Under the ash, the fire burns silently.*

Pork ribs with fermented garlic and black beans, steamed in a precious lotus leaf. A traditional Hong Kong recipe, a warm hug that pampers and supports you. [1] [6] [11]

ChaZen 禅曾

SACCOTTINI OF PRAWNS AND CHINESE GARLIC
IN A BROTH OF TEA AND OSMANTO

/ 4PCS 15€

*Above all, I remember your smell. I carry it inside me,
guarded like a flower between the pages of a book that
I keep browsing through.*

A light and fragrant broth welcomes delicate saccottini with an intense and sweet flavor. The Chinese shrimp and garlic in a perfect balance. [1] [2] [6] [11]

VEGETABLES AND

凉菜

SIDE DISHES

Alone, to explore new paths.

By your side, for a journey that never ends.

Four happiness salad 四喜烤麸

SAVORY, FESTIVE AND FLAVORSOME

/ 7€

One of Shanghai's most famous cold dishes, used to accompany baos. Traditionally cooked around New Year's Eve, with shiitake mushrooms, golden needles, Buddha ear mushrooms, carrots, peanuts, and a special yeast dough soaked in soy sauce and sugar. [V] [GF] [6] [11]

Marinated seaweed 凉拌海带丝

SALINE, CRUNCHY AND SAVORY

/ 6€

The taste of the sea with the delicacy of the waves. [V] [GF]

Freshness 最新鲜

ALIVE, COLOURFUL, ENERGETIC

/ 8€

A dish consisting of Pak Choi, curly cabbage and colored chard, scalded in water and served on ice with sesame sauce. [V] [GF] [11]

BEVERAGES

San Pellegrino sparkling water 75cl / 4€

Panna still water 75cl / 4€

Coca Cola/CocaCola ZERO 33cl / 4,50€

Beer

Il Gusto di Xinge Scotch Ale 33cl / 7€

Il Gusto di Xinge Strong Honey Ale 33cl / 7€

Il Gusto di Xinge Golden Ale 33cl / 7€

Coffee

Espresso / 2,50€

Americano / 3€

Cappuccino / 3,50€

Orzo / 3€

Ginseng / 3€

CHINESE TEA

Royal chrysanthemum / 10€

Xinjiang — China
Herbal, floral

Fiore di loto / 15€

Taiwan — China
Herbal, fragrant

Longjiing tea

GREEN / 8€

Zhejiang — China
Scents of chestnut, vegetal

Black tea jinjunmei / 16€

Fujian — China
Scents of malt and honey

Green tea jasmine dragon pearls / 9€

Fujian — China
Sweet, jasmine, honey

Daihong tea from Yunnan

BLACK / 8€

Yunna — China
Smooth, sweet

Eight treasures tea / 8€

Hebei — China
Sweet, nuts, citrus

Tieguanyin tea

GREEN / 9€

Fujian — China
Floral, fresh ,fruits

Litchi black tea / 8€

Guangxi — China
Fresh, fruits

Baimudan white tea

WHITE POENIA / 9€

Fujian — China
Floral, fresh

SUBSTANCES OR PRODUCTS THAT CAUSE
ALLERGIES OR INTOLERANCE

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 del Reg. UE1169/201

[1] 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

[2] Crustaceans and crustacean products

[3] Eggs and egg products

[4] 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

[5] Peanuts and peanut products

[6] 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.

[7] Milk and milk-based products including lactose, except:

- a. whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin
- b. Lattiole

[8] 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.

[9] 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 SO₂ 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