BENCOTTO

Tartufo Bianco 白松露

Often referred to as the “white diamond”, the white truffle is a rare product from Piedmont, in northern Italy, used by Chef Loris Pistillo to enhance unique and authentic dishes.
白松露通常被稱為“白鑽石，是意大利北部皮埃蒙特（Piedmont） 的稀有產品，
由主廚 Loris Pistillo 烹調他獨特而正宗的菜餚。





CREMA DI TOPINAMBUR 2,500
耶路撒冷朝鮮薊湯佐白松露
Jerusalem artichoke soup, white truffle

UOVO AFFOGATO 2,500
水波蛋佐綠蘆筍襯帕瑪森乳酪醬汁、白松露
Soft poached egg, green asparagus, Parmesan cheese sauce, white truffle

RISOTTO 2,800
陳年義大利米、帕瑪森乳酪及白松露
Acquerello rice, Parmesan cheese, white truffle

HOMEMADE SPAGHETTI 2,800
手工義大利麵佐帕瑪森乳酪及白松露
Spaghetti, butter, Parmesan cheese, white truffle

以上所有價格為新台幣含稅價格,外加 10% 服務費。
Prices are in Taiwan dollars, included of applicable government taxes and subject to a 10% service change.
自備酒水服務費，葡萄酒、烈酒每瓶 NTD 1,000。
The corkage per bottle at this restaurant is NT$1,000 for wines and spirits.

河洛 EMPORIUM
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