

BENCOTTO

A' LA CARTE

APPETIZER | 開胃菜

ANTIPASTO MISTO [suggested for 2 to 3] 1600
精選頂級火腿、乳酪、迷迭香佛卡夏
(建議 2-3 人享用)
Premium selection of cold cuts, cheese and pickles

TRECCIA CAMPANA DI BUFALA 480
獨家辮子莫札瑞拉水牛乳酪
Exclusively produced for Bencotto, handmade buffalo mozzarella from Naples

POLPO STUFATO [suggested for 2 to 3] 1050
傳統嫩章魚搭配鷹嘴豆、蕃茄醬汁、大蒜
(建議 2-3 人享用)
Octopus stew, chickpeas, tomato sauce, garlic

ASTICE 950
波士頓龍蝦、羅勒蕃茄清湯、普尼耶魚子醬
Boston Lobster, basil, tomato consomme, Prunier caviar

MELANZANA ALLA PARMIGIANA 480
家傳烤茄子佐帕瑪森乳酪、羅勒、蕃茄醬汁
Traditional baked eggplant, Parmesan cheese, mozzarella, basil, tomato sauce

POLPETTE AL POMODORO 520
美國特選牛豬肉丸佐蕃茄羅勒及
24 個月熟成帕瑪森乳酪
US prime beef and pork meatballs, tomato, basil, 24-month aged Parmesan cheese

INSALATA BENCOTTO 720
慢烤美國頂級牛肋眼沙拉佐芝麻葉、
帕瑪森乾酪、風乾蕃茄配牛肝蕈醬汁
Slow roasted US prime ribeye, arugula, Parmesan cheese, semi dry tomatoes, porcini dressing

SARDE BECCAFICO 520
傳統西西里烤沙丁魚佐葡萄乾、松子及香料麵包丁
Traditional sicilian baked sardines, raisin, pine nuts, aromatic bread crumbs, orange

ZUPPE | 湯品

CACCIUCCO 800
季節海鮮湯佐蕃茄、大蒜及麵包
Hearty seasonal seafood soup, tomato, garlic, bread

MINISTRONE 450
傳統義式蔬菜湯佐羅勒青醬及
24 個月熟成帕瑪森乳酪
Traditional vegetables soup, pesto sauce, 24-month aged Parmesan cheese

PIZZA | 披薩

PIZZA AL TARTUFO 720
莫札瑞拉乳酪、卡喬卡瓦洛乳酪、
黑松露醬、白玉香脂
Mozzarella, caciocavallo, black truffle paste, lardo

BENCOTTO 880
布拉塔乳酪、拜雍火腿
DOP burrata cheese, Bayonne ham

TOSCANA 820
洋芋、牛肝蕈、莫札瑞拉乳酪、塔雷吉歐乳酪、
義式豬肉腸、迷迭香
Crushed potato, porcini mushrooms, mozzarella, Taleggio cheese, pork sausage, rosemary

GAMBERI 850
蕃茄醬、莫札瑞拉乳酪、櫛瓜、風乾蕃茄、鮮蝦、
黑橄欖、大蒜
Tomato sauce, mozzarella, sautéed zucchini, semi dry tomatoes, prawn tails, black olives, garlic

MARGHERITA 520
蕃茄醬、莫札瑞拉水牛乳酪、羅勒
Tomato sauce, mozzarella, basil

PASTASCIUTTA | 義式麵食

CHITARRA AI FRUTTI DI MARE 880
季節海鮮義大利麵
Fresh spaghettoni, seasonal seafood, aglio and olio, chili, anchovies, cherry tomatoes

RAVIOLI DI ZUCCA 580
南瓜麵餃佐美國牛肉醬
Pumpkin stuffed ravioli, US beef ragu'

SEDANINI BOLOGNESE 2150
[suggested for 3 to 4]
家傳手工筆管麵佐波隆那牛肉醬(美國牛)、
24 個月熟成帕瑪森乳酪 (建議 3-4 人享用)
Original recipe with 24-month aged Parmesan cheese

TAGLIATELLE ALL'ASTICE 1180
波士頓龍蝦手工寬麵
Fresh homemade pasta, Boston lobster

SPAGHETTI AL GRANO ARSO 520
古早味義大利麵搭配櫛瓜、新鮮蕃茄、
拜雍火腿與瑞可達乳酪
Artisanal toasted flour pasta, zucchini, fresh tomato compote, Bayonne ham, ricotta cheese

RISOTTO | 燉飯

RISOTTO CASTAGNE E ANATRA 680
煙燻鴨肉燉飯搭栗子及義式培根
Smoked duck, chestnut, pancetta

RISOTTO AI RICCI DI MARE 1300
海膽燉飯搭配鮭魚卵及檸檬
Sea urchin risotto, Franciacorta wine reduction, salmon roe, lemon

A' LA CARTE

MAIN COURSE | 主菜

PESCE TOGOLA 820
香煎馬頭魚佐時蔬、洋芋襯海鮮高湯
Pan seared amadai tile fish fillet, seafood broth, boiled potatoes, basil

CODA DI ROSPO 850
嫩煎鮫鱈魚佐青豆、番紅花、淡菜
Pan seared monkfish, green peas, gremolata, saffron, mussels

FILETTINO DI MAIALE GIAPPONESE 1100
爐烤鹿兒島豬里肌襯洋芋泥、義式培根、白菜
Roasted Kagoshima pork tenderloin, crushed potatoes, pancetta, bok choi

FILETTO DI MANZO 1280
美國安格斯牛菲力佐洋芋泥、
芝麻葉糕、羊肚菌醬汁
Roasted US Angus beef tenderloin, mashed potatoes, rucola flan, morel mushrooms jus

AGNELLO 1200
澳洲羊肋排佐嫩茄子、薄荷
Chargrilled Australian lamb chops, eggplant caponata, mint

ANATRA AI FICHI 990
嫩煎鴨胸佐無花果泥、肉桂醬汁及紅菊苣
Pan seared duck breast, figs purée, cinnamon sauce, red endive

BISTECCA ALLA FIORENTINA 3450
[suggested for 2 to 4]
美國頂級帶骨肋眼牛排搭炒野菇、洋芋泥
(建議 2-4 人享用)
1000 gram US prime whole roasted bone-in ribeye, sautéed wild mushrooms, mashed potatoes

 SHELLFISH 甲殼類 |  NUTS 堅果類 |  VEGETARIAN 素食

Menu selections are subject to change without prior notice. 菜單品項將不定期更換，恕不另行通知。

For special dietary requests please ask your server. 若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。

Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge.

以上所有價格為新台幣含稅價格，外加 10% 服務費。

The corkage charge per bottle at this restaurant is TWD 1,000 for wines and spirits. 自備酒水服務費 葡萄酒、烈酒每瓶 TWD 1,000。