

BENCOTTO

APPETIZER | 開胃菜

SELECTION OF FINEST COLD CUTS

精選頂級火腿

Bayonne ham 法國拜雍火腿	800
Iberico Paleta 伊比利前腿肉火腿	1600
Salami 澳洲臘腸	450

ANTIPASTO MISTO suggested for 2 to 3 (建議 2-3 人享用) 🍷 精選頂級火腿、乳酪、迷迭香佛卡夏 Premium selection of cold cuts, cheese and pickles	1600
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TRECCIA CAMPANA DI BUFALA suggested for 2 to 3 獨家辦子莫札瑞拉水牛乳酪 (建議 2-3 人享用) Exclusively produced for Bencotto, handmade buffalo mozzarella from Naples, served with condiments	1650
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POLPO STUFATO suggested for 2 to 3 傳統燉章魚搭配白豆 (建議 2-3 人享用) Octopus stew, cannellini beans	1050
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CANNELLONE DI MELANZANE 🌿 家傳千層茄子捲佐蕃茄青醬 Nonna's goat cheese stuffed eggplant cannelloni, San Marzano tomato, basil pesto	450
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RICCIOLA E CAVIALE suggested for 2 (建議 2 人享用) 🍷 🌿 生鱈魚薄片佐海膽醬汁及蘆筍沙拉、奧賽佳魚子醬 Amberjack carpaccio, seurchin dressing, asparagus salad, oscietra caviar	1600
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ASTICE 🌿 波士頓龍蝦佐香蒜洋芋泡沫橄欖 Simmer Boston lobster potato and garlic creme, olive crumble	950
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INSALATA BENCOTTO 🍷 慢烤澳洲和牛菲力沙拉佐芝麻葉、帕瑪森乾酪、 風乾蕃茄配牛肝蕈醬汁 Slow roasted Australian Waygu tenderloin, arugula, Parmesan cheese, semi dry tomatoes, Porcini dressing	720
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ZUPPE | 湯品

CACCIUCCO 🌿 季節海鮮湯佐蕃茄、大蒜及麵包 Hearty seasonal seafood soup, tomato, garlic, bread	900
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MINISTRONE 🌿 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, basil pesto, 24-month aged Parmesan	450
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PIZZA | 披薩

PIZZA AL TARTUFO 🍷 莫札瑞拉乳酪、黑松露醬、白玉香脂 Mozzarella, caciocavallo, black truffle paste, lardo	750
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BENCOTTO 布拉塔乳酪、拜雍火腿 DOP burrata cheese, Bayonne ham	950
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TOSCANA 🍷 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	850
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GAMBERI 🌿 蕃茄醬、莫札瑞拉乳酪、蘆瓜、風乾蕃茄、鮮蝦、黑橄欖、大蒜 Tomato sauce, mozzarella, sautéed zucchini, semi dry tomatoes, prawn tails, black olives, garlic	850
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PASTASCIUTTA | 義式麵食

CHITARRA AI FRUTTI DI MARE 🌿 🍷 季節海鮮義大利麵 Fresh spaghetti, seasonal seafood, aglio and olio, chili, anchovies, cherry tomatoes	900
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CAVATELLI AL SUGO DI ASTICE 🌿 🍷 義式手工拐杖麵佐波士頓龍蝦、羅勒、大蒜 Handmade fresh pasta, Boston lobster, basil, garlic, baby spinach	1050
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SEDANINI BOLOGNESE suggested for 2 to 3 家傳手工筆管麵佐美國波隆那牛肉醬、 24 個月熟成帕瑪森乳酪 (建議 3-4 人享用) Original recipe with 24-month aged Parmesan	2150
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TORTELLI ALLE MELANZANE AFFUMICATE E BURRATA 🌿 義式茄子麵餃襯布拉塔乳酪及油封蕃茄 Smoked eggplant stuffed tortelli, burrata cheese, tomato confit	580
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SPAGHETTI AL GRANO ARSO 🍷 古早味義大利麵搭配蘆瓜、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	570
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RISOTTO | 燉飯

SPECIAL SELECTION CARNAROLI ACQUERELLO RISOTTO,
AGED FOR 12 MONTHS | 特選 Acquerello 品牌陳年 Carnaroli 米

RISOTTO ASPARAGI E ANATRA AFFUMICATA 白蘆筍燉飯佐煙燻鴨胸搭陳年紅酒醋 White asparagus risotto, smoked duck breast, aged balsamic vinegar	680
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RISOTTO AI RICCI DI MARE 🌿 🍷 海膽燉飯搭配鮭魚卵及檸檬 Sea urchin risotto, Franciacorta reduction, salmon roe, lemon	1300
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MAIN COURSES | 主菜

FILETTINO DI MAIALE GIAPPONESE 🍷 爐烤鹿兒島豬里肌襯青蘋果、朝鮮薊泥及紫洋芋 Roasted Kagoshima pork tenderloin, green apple, jerusalem artichokes purée, purple potatoes	1100
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FILETTO DI MANZO E TARTUFO 澳洲和牛菲力佐迷迭香洋芋、炒野菇與黑松露醬汁 Australian Wagyu beef tenderloin, rosemary baby potatoes, sautéed mushrooms, black truffle sauce	1450
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ANATRA AI FICHI 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	990
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AGNELLO 香酥嫩煎羊肋排佐蒜泥、茄子與雪豆 Breaded Australian lamb rack, garlic purée, baked eggplant, snow peas	1200
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MERLUZZO ALLE VERDURE 🍷 香煎鱈魚佐季節時蔬、番紅花醬汁 Pan fried cod fish fillet, seasonal green vegetables, saffron sauce	780
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POLPETTE AL POMODORO suggested for 2 to 3 美國特選牛豬肉丸佐蕃茄羅勒及 24 個月熟成帕瑪森乳酪 (建議 2-3 人享用) US prime beef and pork meatballs, tomato, basil, 24-month aged Parmesan	1200
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BISTECCA ALLA FIORENTINA suggested for 2 to 4 美國頂級帶骨肋眼牛排搭炒野菇、迷迭香洋芋(建議 2-4 人享用) 1000 gram US prime whole roasted bone-in rib eye, sautéed wild mushrooms, rosemary potatoes, natural roasting sauce	3700
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🍷 HEALTHY LIGHT 健康輕食 | 🌿 SHELLFISH 貝類 | 🍷 CHEF'S SPECIAL 主廚精選 | 🌿 NUTS 堅果類 | 🌿 VEGETARIAN 素食 | 🌿 SPICY 香辣

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

The corkage charge per bottle at this restaurant is NT\$1,000 for wines and spirits.

若您有任何飲食上的特殊需求，務請事先告知我們的服務人員。以上所有價格為新台幣含稅價格，外加 10% 服務費。自備酒水服務費 葡萄酒、烈酒每瓶 NTD 1,000。

BENCOTTO

DESSERT | 甜點

390

TORTA DI RISO

義式烤香米塔佐南瓜萊姆冰淇淋、陳年紅酒醋
Baked rice tarte, pumpkin and rum ice cream,
balsamic reduction

PANNA COTTA AL BASILICO,

SORBETTO ALLE MORE

羅勒奶酪佐黑莓雪酪
Basil scented panna cotta, blackberry sorbet

ZUPPETTA DI FRAGOLE

草莓冷湯襯蘋果西芹雪酪
Strawberry soup, celery sorbet

TIRAMISU

特製提拉米蘇
Mascarpone, Savoiardi biscuit, espresso

TRONCHETTO AL CIOCCOLATO

榛果巧克力卷佐牛奶冰淇淋
Chocolate and gianduja roll, milk ice cream

GELATO

每日特製冰淇淋
Daily ice cream served with toppings

AFFOGATO AL CAFFÉ

香草冰淇淋、脆餅、義式濃縮咖啡
Vanilla ice cream, tuile, espresso

250

320

SWEET WINE SELECTION | 甜酒精選

Glass

2014 Vietti, Moscato d'Asti, Cascinetta, 320
Piemonte, Italy

2006 Tommasi, Recioto della Valpolicella, 380
Veneto, Italy

ITALIAN DIGESTIVE SELECTION | 義式

餐後酒

Original Sgroppino (tableside preparation, 290
minimum 2 persons, price per person)

Homemade Lemon Gelato, Limoncello, Grappa,
Franciacorta Italian sparkling

Limoncello

檸檬甜酒

Frangelico

富蘭葛利榛果香甜酒

Amaretto Di Saronno

莎蘿娜杏仁香甜酒

Sambuca

杉布卡茴香甜酒

Carpenè Malvolti Fine Vecchia Grappa Riserva 350

卡沛妮陳年蒸餾白蘭地

Grappa di Verdicchio Garofoli 450

凱福林蒸餾白蘭地

Erbaluna La Morra Grappa Di Nebbiolo 660

內比歐羅蒸餾白蘭地

Grappa Ben Rye Donnafugata 800

風之子蒸餾白蘭地

HEALTHY LIGHT 健康輕食 | SHELLFISH 貝類 | CHEF'S SPECIAL 主廚精選

NUTS 堅果類 | VEGETARIAN 素食 | SPICY 香辣

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以上所有價格為新台幣含稅價格，外加 10% 服務費。自備酒水服務費 葡萄酒、烈酒每瓶 NTD 1,000。