

# BENCOTTO

## ANTIPASTI | 前菜

- TAGLIERE DI SALUMI E FORMAGGI**  1,980  
精選冷肉火腿及乳酪拼盤、自製醃漬蔬菜 (適合 2-3 人享用)  
黑標伊比利臘腸 (豬肉原產地: 西班牙) | Salame Black Label Iberia Chorizo-Bellota (Spain)  
窖藏級風乾火腿 (豬肉原產地: 西班牙) | Serrano Prosciutto (Spain)  
摩德代拉 (豬肉原產地: 台灣) | Mortadella (Taiwan)  
帕瑪森乳酪 DOP36 個月 | DOP 36 months aged Parmesan cheese  
塔雷吉歐乳酪 | Taleggio 蒙塔西奧乳酪 | Montasio  
Served with Homemade Vegetables Giardiniera (Recommended for 2 to 3 Persons)
- SAUTÉ DI VONGOLE**   920  
本地白酒蛤蜊、大蒜、番茄、荷蘭芹  
Verdicchio White Wine Sautéed Local Clams, Garlic, Fresh Tomatoes, Parsley
- CARPACCIO DI MANZO**   900  
生牛肉薄片、鵝鶉蛋、綠蘆筍、醃漬洋葱、油封乾蔥醬、酸豆、芥末葉 (牛肉原產地: 澳洲)  
Cured Wagyu Beef Carpaccio, Soft Quail Egg, Green Asparagus, Pickled Onion, Confit Shallots Emulsion, Capers, Mustard Leaves (Beef Origin: Australia)
- INSALATA AUTUNNALE**    680  
綜合生菜、紅菊苣、松露蜂蜜醬汁、菲達乳酪、榛果、葡萄  
Mixed Lettuce Leaves, Red Endive, Truffle Honey Dressing, Feta Cheese, Hazelnut, Grapes
- BURRATA**  680  
在地布拉塔乳酪、番茄、豌豆、雪豆、番茄冷湯  
Taiwanese Burrata Cheese, Tomatoes, Peas, Snow Peas, Gazpacho
- FOCACCINO** 780  
手工佛卡夏、窖藏級風乾火腿、絲綢乳酪、橄欖、櫻桃番茄、芝麻葉 (豬肉原產地: 西班牙)  
Housemade Focaccino with Serrano Prosciutto, Stracciatella Cheese, Olive Crumble, Cherry Tomatoes, Rocket Salad (Pork Origin: Spain)
- POLPO MEDITERRANEA**  900  
炭烤本地章魚、馬鈴薯泥、黑橄欖碎、西洋芹、綠胡椒油  
Charred Octopus, Creamy Potatoes, Olive Crumble, Celery, Green Peppercorn Oil
- MELANZANA TONNATA**  680  
烤茄子、酸豆鮪魚醬、油封番茄、羅勒  
Baked Eggplant, Capers and Tuna Emulsion, Confit Tomatoes, Basil

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

 Gluten Free 無麥麩

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## ZUPPA | 湯品

**ZUPPA DI FUNGHI**   620  
時令蘑菇濃湯、烤蘑菇、酸奶、蝦夷蔥  
Seasonal Mushroom Soup, Roasted Mushroom, Sour Cream, Chives

**MINISTRONE DI VERDURE**    620  
經典義式蔬菜湯、青醬  
Classic Garden Vegetable Minestrone, Basil Pesto

## PASTA & RISOTTO | 手工自製義大利麵及燉飯

**CASARECCE AL RAGU DI ANATRA**  820  
傳統西西里螺旋麵、威尼斯式慢燉鴨肉、鼠尾草  
Traditional Sicilian Pasta with Venetian-Style Slowly Stewed Duck Ragout, Fried Sage

**LINGUINE ALLE VONGOLE**   900  
手工細扁麵、大蒜、蛤蜊、巴西里、烏魚子  
Homemade Linguine, Garlic, Clams, Parsley, Bottarga

**CASONCELLI AI GAMBERI E ZUCCHINE**   920  
大蝦麵餃、櫛瓜、辣味黃番茄醬、巴西里  
King Prawns Ravioli, Zucchini, Yellow Tomato Arrabbiata Sauce, Parsley

**SPAGHETTI ALL'ASTICE**   1,780  
手工細直麵、台灣澎湖龍蝦、櫻桃番茄醬  
Homemade Spaghetti, Taiwanese Penghu Lobster, Cherry Tomato Ragout

**FUSILLI AL PESTO**   820  
手工義大利螺旋麵、羅勒青醬、松子、絲綢乳酪  
Fusilli Pasta with Basil Pesto, Pine Nuts, Stracciatella Cheese

**RISOTTO AI FUNGHI**   900  
特選米燉飯、羊肚菌菇、洋菇、牛肝菌菇粉、酒糟乳酪  
Special Acquerello Riserva Rice, Morels, Button Mushrooms, Porcini Powder, "Ubriaco" Cheese

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## SECONDI PIATTI | 主菜

### TAGLIATA DI MANZO 2,280

碳烤 M4-5 和牛紐約客、胡蘿蔔、油封紅蔥、嫩薑、紅酒醬汁 (牛肉原產地: 澳洲)

Charred Wagyu M4-5 N.Y. Striploin, Carrots, Shallot Fondant, Ginger, Valpolicella Red Wine Jus (Beef Origin: Australia)

### POLLO ALLA DIAVOLA 980

燉烤雞肉、辣味麵包碎、甜椒、檸檬雞汁 (雞肉原產地: 台灣/美國)

Braised and Roasted Chicken, Spicy Breadcrumbs, Capsicum, Lemon Chicken Jus (Chicken Origin: Taiwan / USA)

### OMBRINA ARROSTITA 980

香煎本地刺花斑、綠卷、松子、葡萄乾、大蒜鯷魚醬

Pan-Seared Local Flower Garoupa Fillet, Frisée Tossed with Pine Nuts and Raisins, Bagna Cauda

### CACIUCCO 1,480

傳統托斯卡納海鮮湯、海鱸魚、蛤蜊、淡菜、透抽、大蝦

Traditional Tuscany Seafood Soup with Toothfish, Clams, Mussels, Squid, Prawns

### BRACIOLA DI MAIALE 2,880

燻烤豬排、鴻喜菇、榛果、蜜汁珍珠洋蔥、豬肉汁 (建議 2 人享用)

(豬肉原產地: 台灣)

Roasted Pork Chop, Shimeji Mushroom, Hazelnut, Glazed Pearl Onion, Pork Jus (Recommended for 2 Persons) (Pork Origin: Taiwan)

(桌邊服務、適合 3-4 人享用)

Served Tableside (Recommended for 3 to 4 Persons)

### COSTATA DI MANZO 5,680

燻烤頂級帶骨肋眼牛排、馬鈴薯泥、綠花椰菜、炒蘑菇 (牛肉原產地: 美國)

Roasted Bone-In Prime Beef Rib Eye, Mashed Potatoes, Broccoli, Sautéed Mushrooms, Beef Roasting Jus (Beef Origin: USA)

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

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## LE NOSTRE PIZZE | 北義披薩

### LA REGINA MARGHERITA

780

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、羅勒、水牛乳酪、奧勒岡

S. Marzano Tomatoes, Mozzarella Fior di Latte, Basil, Buffalo Mozzarella, Oregano

### IL CRUDO

1,080

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、風乾火腿、芝麻葉、布拉塔乳酪、風乾番茄

(豬肉原產地: 西班牙)

S. Marzano Tomatoes, Mozzarella Fior di Latte, Serrano Gran Riserva Ham, Arugula, Burrata,

Sundried Tomatoes

(Pork Origin: Spain)

### DAL MARE

1,280

莫札瑞拉乳酪、紅蝦、海大蝦、干貝、黑橄欖碎、瑞可達乳酪

Mozzarella Fior di Latte, Red Shrimp, Prawns, Scallops, Black Olive Crumble, Ricotta

### DAL NORD AL SUD

880

聖馬爾扎諾番茄醬汁、莫札瑞拉乳酪、古岡左拉、辣味薩拉米、辣椒、核桃

(豬肉原產地: 西班牙)

S. Marzano Tomatoes, Mozzarella Fior di Latte, Gorgonzola, Spicy Spanish Salami, Chili, Walnuts

(Pork Origin: Spain)

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## DOLCE | 甜點

<b>TIRAMISÙ</b> 提拉米蘇 Mascarpone Cream, Ladyfingers Cookie, Espresso	<b>400</b>
<b>INSALATA DI FRUTTA</b>   季節水果沙拉佐百香果雪酪 Seasonal Fresh Fruit Selection with Passion Fruit Sorbet	<b>380</b>
<b>MOUSSE AL COCCO</b>   椰子慕斯、白巧克力碎、草莓雪酪 Coconut Mousse, White Chocolate Crumble, Strawberry Sorbet	<b>380</b>
<b>TARTELLETTA AL FRUTTO DELLA PASSIONE</b>  百香果塔、義式蛋白霜 Passion Fruit Curd with Italian Meringue	<b>400</b>
<b>MILLEFOGLIE DI CIOCCOLATO</b>   巧克力千層、可可餅 Chocolate Variations, Cocoa Waffle	<b>400</b>
<b>AFFOGATO</b>  阿芙佳朵咖啡冰淇淋 Florence's Style Espresso Coffee Served on Home-made Vanilla Gelato	<b>380</b>
<b>SELEZIONE DI GELATI</b>  每日精選義式手工冰淇淋 Daily Selection of Ice Cream	<b>180 PER SCOOP</b>
<b>SELEZIONE DI SORBETTI</b>  每日精選水果雪酪 Daily Selection of Fruit Sorbet	<b>160 PER SCOOP</b>

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