

# BENCOTTO

## DESSERT | 甜點

### 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 🌱

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

### AFFOGATO AL CAFFÉ 🌱

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

### GELATO 🌱

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

## SPECIAL COFFEE | 摩卡咖啡

### ITALIAN CAFFÉ MOKA

摩卡咖啡  
Traditional Moka pot Coffee  
suggested for 2 to 3  
(建議 2-3 人享用)



## 🌱 NUTS 堅果類

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## SWEET WINE SELECTION | 甜酒精選

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

2006 Tommasi, Recioto della Valpolicella,  
Veneto, Italy 380

## ITALIAN DIGESTIVE SELECTION

義式餐後酒 290

Original Sgroppino (tableside preparation,  
minimum 2 persons, price per person)  
Homemade Lemon Gelato, Limoncello, Grappa,  
Franciacorta Italian sparkling

Limoncello 290  
檸檬甜酒

Frangelico 290  
富蘭葛利榛果香甜酒

Amaretto Di Saronno 290  
莎蘿娜杏仁香甜酒

Sambuca 290  
杉布卡茴香甜酒

Carpene 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

## DINNER SET MENU | 晚間套餐

4 COURSES 四道精選佳餚 2,150

5 COURSES 五道精選佳餚 2,500

## APPETIZER | 開胃菜

Please choose one or two 請選擇一或兩道

### ANTIPASTO DI MARE 🌱

干貝、章魚、帝王蟹、鮮蝦及海膽  
Poached scallop, octopus, king crab, shrimp, sea urchin

### INSALATA DI PORCHETTA

爐烤伊比利豬里肌佐醃漬蔬菜及瑞可達乳酪沙拉  
Roasted Iberico pork loin, pickled vegetables, ricotta cheese,  
mix greens

### POLPO E PATATE

嫩煮章魚襯洋芋與及橄欖碎佐檸檬醬汁  
Sautéed king octopus, parsley potatoes, olives crumble,  
lemon dressing

## PASTA | 義大利麵

Please choose one 請選擇一道

### MEZZE MANICHE AI GAMBERI 🌱🌱

辣味蕃茄水管麵佐鮮蝦、羅勒青醬及布拉塔乳酪  
Fresh hand cut pasta, shrimps, pesto sauce, burrata,  
arrabbiata sauce

### PAPPARDELLE

手切寬麵佐白蘆筍搭松露醬及拜雍火腿  
Fresh pappardelle, white asparagus, truffle butter,  
Bayonne ham

### GNOCCHI ALLA ROMANA

羅馬式麵疙瘩佐澳洲小牛肉紅酒醬  
Australian Veal ragu, Taleggio sauce, Chianti wine reduction

## 🌱 SHELLFISH 貝類 | 🌱 NUTS 堅果類

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## Bencotto Wine Flight

3 glasses (sparkling, white or red, sweet) 900

三杯精選 (氣泡酒、白酒或紅酒、甜酒)

4 glasses (sparkling, white, red, sweet) 1,300

四杯精選 (氣泡酒、白酒、紅酒、甜酒)

## MAIN COURSE | 主菜

Please choose one 請選擇一道

### CAPOCOLLO IBERICO

嫩伊比利豬搭綠蘆筍、朝鮮薊泥及紫洋芋

Braised Iberico pork nod, green asparagus, jerusalem  
artichoke purée, purple potatoes

### CONTROFILETTO DI WAGYU

爐烤美國沙朗搭迷迭香洋芋及炒羽衣甘藍佐肉汁  
Roasted US Wagyu sirloin, rosemary potatoes, sautéed kale,  
roasting jus

### PESCE NAPOLEONE

香煎石老魚佐時蔬、檸檬醬及蛤蜊汁  
Scarbreast fish fillet, green vegetables, lemon purée,  
clam sauce

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

### 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

## APPETIZER | 開胃菜

**ANTIPASTO MISTO** [suggested for 2 to 3] 1600  
(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

**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, served with condiments

**POLPO STUFATO** suggested for 2 to 3 1050  
傳統嫩章魚搭配白豆 (建議 2-3 人享用)  
Octopus stew, cannellini beans

**CANNELLONE DI MELANZANE** 450  
家傳千層茄子捲佐蕃茄青醬  
Nonna's goat cheese stuffed eggplant cannelloni, San Marzano tomato, pesto sauce


**RICCIOLA E CAVIALE**  780  
生鱈魚薄片佐海膽醬汁及蘆筍沙拉、奧賽佳魚子醬  
Amberjack carpaccio, sea urchin dressing, asparagus salad, Oscietra caviar

**ASTICE**  950  
波士頓龍蝦佐香蒜洋芋泡沫襯橄欖  
Simmer Boston lobster, potato and garlic foam, olive crumble

**INSALATA BENCOTTO** 720  
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 Wagyu tenderloin, arugula, Parmesan cheese, semi dry tomatoes, Porcini dressing

**POLPETTE AL POMODORO** 480  
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

## ZUPPE | 湯品

**CACCIUCCO**  900  
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** 750  
莫札瑞拉乳酪、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

**REGINA MARGHERITA** 480  
瑪格麗特披薩  
San Marzano tomato, fior di latte mozzarella, oregano

## 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

**CAVATELLI AL SUGO DI ASTICE**  1050  
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

**SEDANINI BOLOGNESE** 2150  
[suggested for 3 to 4]  
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 cheese

**TORTELLI ALLE MELANZANE AFFUMICATE E BURRATA** 580  
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

**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 ASPARAGI E ANATRA AFFUMICATA** 680  
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

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

## MAIN COURSE | 主菜

**FILETTINO DI MAIALE GIAPPONESE** 1100  
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 artichoke purée, purple potatoes

**FILETTO DI MANZO E TARTUFO** 1480  
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, sauteed mushrooms, black truffle sauce

**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

**AGNELLO** 1200  
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

**MERLUZZO ALLE VERDURE** 780  
香煎鱈魚佐季節時蔬、番紅花醬汁  
Pan fried cod fish fillet, seasonal green vegetables, saffron sauce

**BISTECCA ALLA FIORENTINA** 3450  
[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

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