

BENCOTTO

ANTIPASTI | 前菜 (適合 2-3 人享用、僅提供單點)

Appetizer for Sharing - Recommended for 2 to 3 Persons

TAGLIERE DI SALUMI E FORMAGGI  1,980

精選冷肉火腿及乳酪拼盤、自製醃漬蔬菜

辣味薩拉米 (豬肉原產地: 西班牙) | Spicy salami (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 home-made vegetables giardiniera

SAUTÉ DI VONGOLE   920

本地白酒蛤蜊、大蒜、番茄、荷蘭芹

Verdicchio white wine sautéed local clams with garlic, fresh tomatoes and parsley

CARPACCIO DI MANZO   880

生牛肉薄片、美乃滋、醃漬珍珠洋蔥、在地芥末、帕馬森乳酪、檸檬 (牛肉原產地: 澳洲)

Beef carpaccio, mayonnaise, pickled pearl onions, local wasabi, Parmesan, lemon
(Beef origin: Australia)

INSALATA PRIMAVERILE    680

綜合生菜、紅菊苣、桃子、櫻桃蘿蔔、小黃瓜、櫻桃番茄、白巴薩米克醋醬汁

Mixed lettuce leaves, red endive, peach, radish, cucumber, cherry tomato, white balsamic dressing

BURRATA E ZUCCHINE MARINATE    680

在地布拉塔乳酪、櫛瓜、油封番茄、杏仁

Local burrata cheese, grilled and marinated zucchini, confit tomatoes and almond

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)

House-made Focaccino filled with Serrano prosciutto, Stracciatella cheese, olives crumble, cherry tomatoes and rocket salad
(Pork origin: Spain)

POLPO ARROSTITO   880

本地章魚、馬鈴薯泥、開心果、水田芥沙拉

Charred octopus, mashed potatoes, pistachio and watercress salad

 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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若您有任何飲食上的特殊需求，服務團隊將竭誠為您服務。

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 1,000 元。

All seafood in this menu is sustainably sourced.

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ZUPPA | 湯品

ZUPPA DI FUNGHI

時令蘑菇濃湯、烤蘑菇、酸奶、蝦夷蔥

Seasonal mushroom soup, roasted mushroom, sour cream and chives

580

MINISTRONE DI VERDURE

經典義式蔬菜湯

Classic garden vegetable minestrone with basil pesto

580

PASTA and RISOTTO | 手工自製義大利麵及燉飯

CASARACCE AL RAGU DI ANATRA

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 and fried sage

810

CONCHIGLIE CON VONGOLE E ASPARAGI VERDI

手工貝殼麵、大蒜、蛤蜊、綠蘆筍

Homemade shellfish shape pasta, garlic, clams and green asparagus

880

CAPPELLACI AGLI SCAMPI

台灣海螵蝦麵餃、椰子香茅醬、青檸油、海鮮醬汁

Taiwanese langoustine ravioli, coconut and lemongrass reduction, kaffir oil, bisque sauce

910

LINGUINA ALL'ASTICE

手工細扁麵、台灣青龍蝦、櫻桃番茄醬

Homemade linguini, roasted Taiwanese lobster, cherry tomatoes ragout

1,510

PAPPARDELLE AI FUNGHI

手工寬扁麵、炒蘑菇、百里香

Pappardelle with sautéed mushroom and thyme

810

RISOTTO AL PARMIGGIANO REGGIANO E CAPESANTE

特選米燉飯、36個月帕馬森乳酪、油封番茄、橄欖碎、芝麻葉青醬、干貝

(干貝產地：日本北海道)

Special Acquerello Riserva rice, 36-month Parmesan cheese, confit tomatoes, olives crumble and wild arugula pesto, seared scallop
(Scallop Origin: Hokkaido, Japan)

1,280

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SECONDI PIATTI | 主菜

FILETTO DI MANZO	1,680
<i>頂級牛菲力、馬鈴薯泥、晚香玉筍、珍珠洋蔥、牛肉汁 (牛肉原產地: 美國)</i>	
Prime beef Tenderloin, mashed potato, charred tuberose, pearl onion and beef jus (Beef origin: USA)	
COSTOLETTE DI AGNELLO	1,280
<i>紐西蘭高地和羊肋排、乾草克菲爾優格醬、萵筍</i>	
Lumina's farm lamb rack, hay infused kefir, celtuce	
OMBRINA ARROSTITA	920
<i>香煎本地刺花斑、綠卷、松子、葡萄乾、大蒜鯷魚醬</i>	
Pan-seared local flower garoupa fillet, frisée tossed with pine nuts and raisin, Bagna Cauda	
BRANZINO CILENO E BROCCOLINI PICCANTI	1,280
<i>香煎智利海鱸魚、辣味青花筍、松子昆布高湯</i>	
Pan-fried toothfish, spicy broccolini, pinenuts dashi	
BRACIOLA DI MAIALE	2,880
<i>爐烤豬排、鴻喜菇、榛果、蜜汁珍珠洋蔥、豬肉汁 (建議 2 人享用)</i>	
<i>(豬肉原產地: 台灣)</i>	
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 and Recommended for 3 to 4 persons

COSTATA DI MANZO	5,380
<i>爐烤頂級帶骨肋眼牛排、馬鈴薯泥、孢子甘藍、清炒蘑菇 (牛肉原產地: 美國)</i>	
Roasted bone-in Prime beef rib eye, mashed potatoes, brussels sprouts, sautéed mushrooms, beef roasting jus (Beef origin: USA)	

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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 olives 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, chilly, walnuts
(Pork origin: Spain)

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DOLCE | 甜點

TIRAMISÙ

提拉米蘇

Mascarpone cream, ladyfingers cookie, espresso

380

INSALATA DI FRUTTA

季節水果沙拉佐百香果雪酪

Seasonal fresh fruit selection with passion fruit sorbet

380

MOUSSE AL COCCO

椰子慕斯、白巧克力碎、草莓雪酪

Coconut mousse, white chocolate crumble, and strawberry sorbet

380

TARTELLETTA AI FICHI

香草塔、新鮮無花果、無花果果醬、馬斯卡彭乳酪、月桂葉冰淇淋

Vanilla sweet tart with fresh figs and figs compote, mascarpone, laurel ice-cream

380

TORTA AL CAFFE

巧克力咖啡蛋糕、焦糖奶油、黑莓雪酪

Chocolate glazed coffee cake, caramel cremoux and black berries sorbet

380

AFFOGATO

阿芙佳朵咖啡冰淇淋

Florence's style espresso coffee served on homemade vanilla gelato

380

SELEZIONE DI GELATI

每日精選義式手工冰淇淋

Daily selection of ice cream

180

PER SCOOP

SELEZIONE DI SORBETTI

每日精選水果雪酪

Daily selection of fruit sorbet

160

PER SCOOP

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