

BENCOTTO

ANTIPASTO | 前菜

ASTICE ALLA CATALANA / 龍蝦塔塔、蔬菜沙拉、蝦膏、檸檬、香葉芹

Lobster tartare, marinated vegetables Panzanella, sauce of coral extract, lemon and chervil

\$980

IL CARPACCIO MARE E MONTI / 美國和牛生牛肉薄片、黑松露、羊肚菌、奧賽加魚子醬、海膽

U.S. Wagyu beef carpaccio "Mare e Monti" with ingredient from the sea and mountain, morel mushrooms, black truffles, Oscietra Italian caviar, sea urchin

\$980

OMAGGIO A CATERINA DE' MEDICI / 鵝肝、杏仁醬、啤酒冰淇淋、醃漬洋蔥

Foie gras terrine, almond sauce, beer gelato, onion compote

\$780

SALUTO ALLA MIA TERRA / 焦糖茄子、麵包蕃茄泥、托斯卡尼起司泡沫

Caramelized eggplant, bread and tomato "Pappa al Pomodoro", Tuscan pecorino foam

\$680

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 TWD 1,000。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 TWD\$1,000 for wines and spirits.

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PASTA & RISOTTO | 義大利麵及燉飯

TAJIARIN AL TARTUFO / 經典皮耶蒙特義大利麵、松露奶油、現刨夏季松露

Piemontese Tajarin pasta with homemade truffle butter and fresh shaved summer truffle

\$2,180

LA LASAGNA IN UN RAVIOLO / 雙餡千層麵餃、澳洲和牛肉醬、香料奶油醬、蕃茄

Homemade doubled-ravioli of Lasagna filled with Australian Wagyu beef Bolognese, Bechamel sauce, tomato

\$680

GNOCCHETTI SARDI AL GRANCHIO / 手工麵疙瘩、阿拉斯加帝王蟹、蕃茄凝凍、醃漬蔬菜

Handmade Sardinian gnocchetti with Alaska king crab and tomato jelly of giardiniera

\$1,080

RISOTTO ALLA MARINARA / 海鮮燉飯、生蠔、紅蝦、海螯蝦、蛤蜊、海膽

Seafood risotto at La Marinara cooked with cacciucco broth and tomato sauce, served over a composition of fresh seafood selection, oyster, red prawns, scampi, clams and sea urchin

\$1,180

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SECONDO | 主菜

MANZETTA TARTUFATA / 美國和牛牛小排、羊肚菌、黑松露、甘草

U.S. Wagyu beef short ribs with stuffed morels mushroom, black truffle and liquorice

\$1,580

AGNELLO ALLA PUTTANESCA / 烤羊里肌、義式蕃茄風味醬汁、酸豆、橄欖、羽衣甘藍

Roasted lamb loin alla Puttanesca with tomato, capers, taggiasca olive and kale

\$1,380

BACCALA ALLA ROSSINI / 黑鱈魚、鴨肝、黑松露、馬德拉酒醬汁

Black cod fish alla Rossini, foie gras, black truffle and Madeira sauce

\$1,180

CONDIVIDERE | 分享佳餚

COSTATA DI MANZO / 美國頂級帶骨牛肋眼、洋芋、季節時蔬 (建議 4 人享用)

Roasted Prime U.S. beef bone-in rib-eye with mash potatoes and seasonal vegetables

(Recommended for 4 guests)

\$3,680

LA BOLOGNESE / 波隆納澳洲和牛肉醬手工水管麵 (建議 2 人享用)

Homemade Mezze Maniche pasta "Bolognese" sauce, Australian Wagyu Beef Ragù

(Recommended for 2 guests)

\$2,680

ASTICE ALLE DUE CONSISTENZE / 波士頓龍蝦手工寬麵佐羅勒海鮮醬汁 (建議 2 人享用)

Butter poached Boston lobster, tagliatelle pasta with Italian basil and coral sauce

(Recommended for 2 guests)

\$2,880

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