

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、煙燻蛋黃醬、芥末葉、耶路撒冷朝鮮薊脆片、帕瑪森乳酪、醃製蘑菇、水菜沙拉	
(牛肉原產地: 澳洲)	
Cured Wagyu Beef Carpaccio, Smoked Egg Yolk Gel, Mustard Leaves, Jerusalem Artichoke Chips, Parmesan Cheese, Pickled Mushroom, Mizuna Salad (Beef Origin: Australia)	
INSALATA PRIMAVERILE   	680
綜合生菜、紅菊苣、茴香、柳橙、橄欖、櫻桃蘿蔔、柑橘油醋、亞麻籽	
Mixed Green Leaves, Red Endive, Fennel, Orange, Olives, Radish, Citrus Vinaigrette, Linseeds	
BURRATA 	680
在地布拉塔乳酪、脆麵包丁、番茄沙拉、紅洋蔥、小黃瓜、番茄冷湯、芝麻葉雪酪	
Taiwanese Burrata, Tomato and Crouton Salad, Red Onion, Cucumber, Tomatoes Consommé and Arugula Sorbet	
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, Tuna and Caper 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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All our seafood is sustainably sourced.

Our team will be delighted to assist you with any dietary requests.


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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

FETTUCINE ALLA BOLOGNESE  **820**

手工義大利肉醬寬扁麵 (牛肉原產地: 澳洲 / 豬肉原產地: 台灣)

Homemade Fettucine with Wagyu Beef and Pork Ragout

(Beef Origin: Australia / Pork Origin: Taiwan)

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、蘆瓜、辣味黃番茄醬、巴西里

King Prawn Ravioli, Zucchini, Yellow Tomato Arrabbiata Sauce, Parsley

TAGLIOLINI ALL'ASTICE   **1,780**

手工鳥巢麵、爐烤台灣龍蝦、櫻桃番茄醬

Homemade Tagliolini, Roasted Taiwanese Lobster, Cherry Tomatoes Ragout

MEZZE MANICHE ALLA NORMA  **820**

手工義大利短管麵、酥炸茄子、番茄醬汁、羅勒、瑞可塔乳酪

Homemade Mezze-Maniche, Fried Eggplant, Tomato Sauce, Basil and Salted Ricotta 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, "Umbriaco" Cheese

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SECONDI PIATTI | 主菜

FILETTO DI MANZO  **2,880**


碳烤A3和牛菲力、菠菜、球莖甘藍蘿蔔泥(牛肉原產地: 日本九州)
Grilled A3 Wagyu Beef Tenderloin, Spinach, Kohlrabi & Carrot Purée (Beef Origin: Kyushu, Japan)

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、香草洋蔥泥、綠花椰、鮭魚卵
Pan-Seared Local Flower Grouper Fillet, Vanilla Onion Purée, Broccoli, Salmon Roe

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 Seabass, Clams, Mussels, Squid, Prawns

COSTOLETTA ALLA MILANESE **3,580**

米蘭式酥炸小牛肉、芝麻葉、櫻桃番茄沙拉、佩科里諾羊奶乳酪醬、紅酒醬汁(牛肉原產地: 荷蘭)
(每日限量, 建議3-4人享用)
Veal Chop "Milanese" Style, Pan Fried in Clarified Butter Served with Arugula & Cherry Tomato Salad,
Pecorino Fondue and Red Wine Jus (Beef Origin: Netherlands)
(Daily Limited; Recommended for 3 to 4 Persons)

(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

San 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)

San 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)

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

(Pork Origin: Spain)

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

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DOLCE | 甜點

TIRAMISÙ  **400**

提拉米蘇

Mascarpone Cream, Ladyfingers Cookie, Espresso

INSALATA DI FRUTTA   **380**

季節水果沙拉佐百香果雪酪

Seasonal Fresh Fruit Selection with Passion Fruit Sorbet

MOUSSE AL COCCO    **380**

椰子慕斯、白巧克力碎、草莓雪酪

Coconut Mousse, White Chocolate Crumble, Strawberry Sorbet

TARTELLETTA AL FRUTTO DELLA PASSIONE   **400**

百香果塔、義式蛋白霜

Passion Fruit Curd with Italian Meringue

MILLEFOGLIE DI CIOCCOLATO   **400**

巧克力千層、可可餅

Chocolate Variations, Cocoa Waffle

AFFOGATO  **380**

阿芙佳朵咖啡冰淇淋

Espresso Coffee Served Over Homemade Vanilla Gelato, Florentine Style

SELEZIONE DI GELATI  **180**
PER SCOOP

每日精選義式手工冰淇淋

Daily Selection of Ice Cream

SELEZIONE DI SORBETTI  **160**
PER SCOOP

每日精選水果雪酪

Daily Selection of Fruit Sorbet

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