

BENCOTTO

A LA CARTE MENU | 單點菜單

GASTRONOMIA | 精選義大利及西班牙火腿與起司佐自製醃漬蔬菜及果醬

Selection of the finest Italian and Spanish cold cuts and cheese accompanied by homemade pickles and jams

SALUMI | 精選火腿

San Daniele | 聖丹尼爾 \$800

Mortadella | 摩德代拉 \$680

Salame Milano | 薩拉米 米蘭 \$580

Salame cacciatorino | 薩拉米 佳詩雅托樂 \$580

All prices are for 100 gram serving 每份 100 公克

Tasting plate with 3 of your favorite salumi | 三種精選火腿 \$1,680

(suggested for 2 to 3 persons) 建議兩至三人享用

Joselito | 小何塞 \$1,680

FORMAGGI | 乳酪

Fontina | 芳提娜 \$360

Castelmagno alle castagne | 卡司特瑪諾 \$360

Toma al Barolo | 托馬 \$380

Gorgonzola | 古岡左拉 \$380

Taleggio | 塔雷吉歐 \$360

All prices are for 50 gram serving 每份 50 公克

Tasting plate with 3 of your favorite cheese | 三種精選乳酪 \$1,080

(suggested for 2 to 3 persons) 建議兩至三人享用

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 TWD 1,000。

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

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CRUDO | 主廚特製熟成肉類及海鮮開胃菜 (建議 2-3 人享用)

Chef's house-cured meat and seafood appetizers (suggested for 2 to 3 persons)

CARPACCIO DI TONNO \$1,680

黃鰭鮭魚生薄片、水芥菜美乃滋、檸檬、橄欖油

Yellow fin tuna, watercress mayonnaise, young lemon and extra virgin olive oil dressing

CARPACCIO DI GAMBERI \$1,580

北海道紅蝦生薄片、西芹沙拉

Hokkaido red shrimp, salmoriglio citronette and celery salad

CARNE SALADA \$1,580

澳洲牛肉生薄片、瑞可達乳酪、檸檬、芝麻葉、帕馬森乾酪

Australian beef carpaccio, ricotta, lemon zest, arugula, parmesan

INSALATE | 精選有機蔬菜與萵苣

Selection of organic vegetables and lettuces

INSALATA BENCOTTO \$480

橡葉生菜、紅菊苣、櫻桃番茄、紅蘿蔔、西芹、葡萄乾、松子、帕瑪森乾酪、

陳年巴薩米克醋

Oak leaves, red endive, cherry tomatoes, carrots, celery, raisin, pine nuts, parmesan and aged Modena balsamic dressing

INSALATA DI GAMBERI \$880

嫩煎老虎蝦、日本水菜、芝麻葉、酸豆醬汁、橄欖碎、根莖蔬菜、薄荷橄欖油

Grilled tiger prawns, mizuna, arugula leaves, caper dressing, black olive crumbs shaved root vegetables, mint oil

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ANTIPASTI | 前菜

MELANZANA AL FORNO

\$480

烤茄子、番茄麵包泥、托斯卡尼羊乳酪泡沫、松子

Baked eggplant with pappa al pomodoro, Tuscan pecorino foam and pine nuts

INSALATA DI LINGUA E FEGATO D'OCA

\$1,080

澳洲和牛牛舌、鴨肝凍、蘋果、油封無花果、陳年巴薩米克醋

Australian Wagyu beef tongue with foie gras terrine, apples, confit figs and aged balsamic vinegar

TARTARE DI MANZO

\$780

美國頂級生牛肉菲力塔塔、鹹蛋黃、蝦夷蔥、脆麵條

USA prime beef tenderloin, egg yolk, chive and crunchy tagliolini

POLPO ALLA GRIGLIA

\$580

爐烤章魚佐黑蒜、柚子、海鮮醬

Grilled octopus with black garlic, yuzu and cacciucco sauce

BURRATA E POMODORO

\$780

布拉塔乳酪佐有機櫻桃番茄

Burrata with organic cherry tomatoes

SAUTÉ DI VONGOLE

\$680

白酒蛤蜊佐大蒜、新鮮番茄、荷蘭芹

Verdicchio white wine sautéed clams with garlic, fresh tomato and parsley

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PASTA and RISOTTO | 手工自製義大利麵及燉飯

TAGLIATELLE AL RAGU' DI ANATRA <i>寬扁麵、鴨腿肉醬、菠菜、帕瑪森乾酪</i> Tagliatelle with braised duck legs country-style ragout, spinach and parmesan	\$880
RAVIOLI ALLA PIZZOTTELLA <i>義大利麵餃、瑞可達乳酪、奧勒岡、番茄醬汁、橄欖、大蒜、辣椒、酸豆</i> Ravioli filled with ricotta and oregano, tomatoes sauce, taggiasche olives, garlic, chili, capers	\$680
SPAGHETTI VONGOLE E BOTTARGA <i>義大利麵、蛤蠣、烏魚子、白酒</i> Spaghetti with clams, chardonnay wine and mullet roe	\$780
AGNOLOTTI AL SUGO D'ARROSTO <i>義式麵餃、慢燉澳洲和牛、菠菜奶油、卡司特瑪諾起司、澳洲和牛醬汁</i> Agnolotti filled with braised Australian Wagyu beef, spinach cream, Castelmagno fondue and roasted Australian Wagyu beef sauce	\$680
TAGLIATELLE ALL'ASTICE <i>波士頓龍蝦寬麵、羅勒海鮮醬</i> <i>(桌邊服務；建議 2 人享用)</i> Tagliatelle with butter poached Boston lobster and coral sauce (Served tableside and recommended for 2 persons)	\$2,680
RISOTTO ALLA PESCATORA <i>義大利陳年米海鮮燉飯</i> Special selection Acquerello rice with seafood ragout (Served tableside)	\$1,180

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SECONDI PIATTI | 主菜

COSTOLETTA DI MAIALE \$1080

炙烤美國波克夏豬排、茴香、包心菜、蘋果肋排醬汁

Roasted USA Berkshire pork chop, fennel, cabbage and short ribs apple sauce

OMBRINA DI FONDALE \$780

嫩煎石斑、白酒檸檬醬汁、魚子醬、鮭魚卵

Seared garoupa fillet with Liguria style wine and lemon sauce, caviar and ikura

MERLUZZO \$980

慢煮智利海鱸魚、白腰豆、海帶芽醬

Slow-poached sustainable catch Chilean seabass with cannellini beans and wakame emulsion

CONTROFILETTO DI MANZO \$1,380

爐烤澳洲和牛紐約客、根莖蔬菜、洋蔥、黑松露醬汁

Roasted Australian Wagyu beef striploin with parsnip, onion and black truffle jus

COSTATA DI MANZO \$3,880

爐烤美國肋眼牛排、洋芋泥、炒蘑菇

(桌邊服務; 建議 4 人享用)

Roasted USA prime beef ribeye served with mashed potatoes and sautéed mushrooms

(Served tableside and recommended for 3 to 4 persons)

FILETTO ALLA ROSSINI \$4,280

澳洲和牛菲力、香煎鴨肝、菠菜、紅酒醬汁

(桌邊服務; 建議 2-3 人享用)

Australian Wagyu beef tenderloin, seared foie gras, spinach and Chianti wine sauce

(Served tableside and recommended for for 2 to 3 persons)

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LE NOSTRE PIZZE | 北義披薩

LA REGINA MARGHERITA

\$680

番茄醬汁、莫札瑞拉乳酪、羅勒、水牛乳酪、奧勒岡

Tomato sauce, mozzarella fior di latte, basil and buffalo mozzarella, oregano

IL CRUDO

\$880

番茄醬汁、莫札瑞拉乳酪、義大利生火腿、芝麻葉、布拉塔乳酪

Tomato sauce, mozzarella fior di latte, Italian prosciutto, arugula leaves and burrata

DAL MARE

\$980

莫札瑞拉乳酪、紅蝦、干貝、海螯蝦、風乾番茄、瑞可達乳酪

Mozzarella fior di latte, shrimp, scallops, langoustines, sun-dried tomatoes and ricotta

LA CAMPAGNOLA

\$780

莫札瑞拉乳酪、古岡左拉乳酪、牛肝菌菇、臘腸、辣油

Mozzarella fior di latte, gorgonzola, porcini mushrooms, Tuscan sausage, chili oil

FOCACCINO E MORTAZZA

\$980

義式摩德代拉火腿、布拉塔乳酪、美生菜、風乾番茄、帕瑪森乾酪

Filling with Italian mortadella ham, burrata cheese, lettuce, sundried tomatoes, parmesan

IL FOCACCINO

\$880

手工佛卡夏、番茄、水牛乳酪、奧勒岡、羅勒、義式生火腿、芝麻葉、帕瑪森乾酪

Filling with tomato, buffalo mozzarella, oregano, basil, S. Daniele ham, arugula and parmesan

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