

# BENCOTTO

**GASTRONOMIA** | 精選義大利及美國火腿與起司佐自製醃漬蔬菜及果醬 (僅提供單點)

**Selection of the finest Italian and USA cold cuts and cheeses accompanied by homemade pickles and jams  
(served A La Carte only)**

## **SALUMI** | 精選火腿

<b>USA Gran Premio prosciutto</b>   美國風乾火腿	<b>\$800</b>
<b>Mortadella</b>   摩德代拉 	<b>\$680</b>
<b>Salame Milano</b>   薩拉米 米蘭	<b>\$580</b>

All prices are for 100 gram serving 每份 100 公克

<b>Tasting plate with 3 salumi</b>   三種精選火腿	<b>\$1,680</b>
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(suggested for 2 to 3 persons) 建議兩至三人享用

## **FORMAGGI** | 乳酪

<b>Fontina</b>   芳提娜	<b>\$320</b>
<b>Castelmagno alle castagne</b>   卡司特瑪諾	<b>\$380</b>
<b>Lagrein</b>   拉格蘭	<b>\$360</b>
<b>Gorgonzola</b>   古岡左拉	<b>\$300</b>
<b>Taleggio</b>   塔雷吉歐	<b>\$320</b>

All prices are for 50 gram serving 每份 50 公克

<b>Tasting plate with 3 of your favorite cheese</b>   三種精選乳酪	<b>\$1280</b>
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(suggested for 2 to 3 persons) 建議兩至三人享用

 SHELLFISH 貝類 |  NUTS 堅果類 |  VEGETARIAN 素食 |  CHEF'S SPECIAL 主廚精選

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。

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## INSALATE | 精選有機蔬菜與萵苣

### Selection of organic vegetables and lettuces

#### INSALATA BENCOTTO

\$580

橡葉生菜、紅菊苣、櫻桃番茄、紅蘿蔔、無花果、甜菜根、開心果、絲綢乳酪、  
陳年巴薩米克醋

Oak leaves, red endive, cherry tomatoes, carrots, figs, beetroot, pistachio,  
stracciatella, 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

#### BURRATA E PROSCIUTTO CRUDO

\$780

布拉塔乳酪佐美國風乾火腿、碗豆、薄荷及羅馬佩克里諾乳酪

Burrata with USA Gran Premio prosciutto, spring peas,  
mint and peccorino romano

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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, pine nuts

### CARNE DI MANZO CRUDA CON TARTUFO

\$880

美國頂級生牛肉菲力塔塔、松露奶油、蛋黃、蝦夷蔥、脆麵包

USA prime beef tenderloin tartare, truffle cream, egg yolk, chive, crispy bread

### POLPO ALLA GRIGLIA

\$680

地中海風味碳烤章魚佐青椒馬鈴薯麵疙瘩

Grilled octopus with potato gnocchi, capsicum, Mediterranean flavors

### 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 tomatoes, parsley

### ZUPPA DI ASPARAGI E SPUGNOLE

\$680

春季蘆筍羊肚菌菇及慢燉雞肉湯

Spring asparagus soup with morel mushrooms and braised chicken

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**PASTA and RISOTTO | 手工自製義大利麵及燉飯**

**AGNOLOTTI ALLA PIZZOTTELLA** 🌿

\$680

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

Agnolotti filled with ricotta, oregano, tomato sauce, taggiasche olives, garlic, chili, capers

**TAGLIATELLE ALL'ASTICE** 🦞 🍴

\$2,880

波士頓龍蝦寬麵佐海鮮醬

(桌邊服務 建議 2 人享用)

Tagliatelle with butter-poached Boston lobster and coral sauce

(Served tableside and recommended for 2 persons, A La Carte only)

**SPAGHETTI CACIO E PEPE** 🌿

\$680

古羅馬式乳酪及黑胡椒義大利麵

Homemade spaghetti tossed with ancient Roman style "cheese and black pepper" sauce

**SEDANINI ALL' AMATRICIANA**

\$680

羅馬風味茄汁手工水管麵佐義大利風乾豬頰

Sedanini with traditional Roman style sauce of pomodoro, Italian guanciale and pecorino romano

**TAGLIATELLE ALLA BOLOGNESE**

\$680

主廚家傳番茄澳洲牛肉肉醬寬扁麵

Tagliatelle with Chef grandmother's recipe of Australian beef bolognese ragout

**RISOTTO ALLA MILANESE** 🍴

\$880

特選米燉飯佐帕瑪森乾酪、番紅花蒜香檸檬荷蘭芹醬、義大利煙燻豬肉腸

Special selection Acquerello rice with parmesan, saffron, gremolota and Italian cotechino

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## SECONDI PIATTI | 主菜

### COSTOLETTA DI MAIALE

\$1,080

炙烤美國波克夏豬排、羽衣甘藍、烤青蔥、朝鮮薊泥、肋排醬汁  
Roasted USA Berkshire pork chop, crispy kale, grilled scallions,  
artichoke purée, slow-roasted pork ribs jus

### OMBRINA DI FONDALE

\$780

香煎石斑、家傳海鮮醬、酸豆、番茄碎、蝦夷蔥  
Pan-fried grouper fillet, childhood memory seafood emulsion, capers,  
tomato concassé and chive

### MERLUZZO

\$1,080

慢煮智利海鱸魚、蛤蜊、櫛瓜丁、荷蘭芹醬、番紅花脆片  
Slow-poached sustainable catch Chilean seabass,  
clams, spring zucchini ragout, parsley sauce, saffron cracker

### FILETTO DI MANZO

\$1,380

香煎美國頂級菲力、毛豆泥、蘿蔔  
Pan-seared USA prime beef tenderloin, edamame purée, sautéed carrots

### COSTATA DI MANZO

\$4,880

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 mushrooms  
(Served tableside and recommended for 3 to 4 persons, A La Carte only)

### ANATRA ARROSTO CON CILIEGIA

\$980

炙烤宜蘭鴨胸、大根、醃漬櫻桃、玉米糕、鴨肉醬汁  
Roasted Yilan duck breast, turnip, pickled cherries, polenta, duck jus

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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, buffalo mozzarella, oregano

### IL CRUDO

\$880

番茄醬汁、莫札瑞拉乳酪、美國風乾火腿、芝麻葉、布拉塔乳酪

Tomato sauce, mozzarella fior di latte, USA Gran Premio prosciutto, arugula leaves, 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 tomatos, ricotta

### IL FOCACCINO

\$1,080

手工佛卡夏、烤櫛瓜、莫札瑞拉乳酪、松露馬斯卡邦起司、奧勒岡、朝鮮薊、

摩德代拉火腿、芝麻葉

Handmade focaccia, , grilled zucchini, mozzarella, truffle marscapone, oregano, artichoke, mortadella, arugula

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## DOLCE | 甜點

### TIRAMISU AFFOGATO

\$360

提拉米蘇

Tiramisu sphere, grappa gelato, espresso

### SANZAZIONI DI CIOCCOLATO

\$360

巧克力協奏曲

Chocolate symphony in four preparations of dark, dulcety, milk and white

### LATTE E MIELE 🍯

\$320

蜂蜜蛋糕、柚子、優格慕斯與焦糖胡桃

Honey cake, yuzu, yogurt mousse and caramelised pecan nuts

### MILLEFOGLIE DI LAMPONI 🍷

\$320

脆皮千層、百香果香緹伊奶油、鹹焦糖、覆盆子果醬

Crispy puff pastry, passion fruit chantilly, salted caramel, raspberry jam

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