

BENCOTTO

DINNER SET MENU | 晚間精選套餐

4 Courses / 四道式

可於 1.前菜、2.義大利麵或燉飯、3.主菜、4.甜點選項內各選擇一道佳餚

Choose 4 courses from Appetizer, Pasta or Risotto, Main Course and Dessert

\$ 2,080

5 Courses / 五道式

可於 1.前菜選擇兩道；以及 2.義大利麵或燉飯、3.主菜、4.甜點選項內各選擇一道佳餚

Choose 5 courses from two Appetizers, Pasta or Risotto, Main Course and Dessert

\$ 2,480

6 Courses / 六道式

可於 1.前菜、2.義大利麵或燉飯或湯品各選擇兩道；以及 3.主菜、4.甜點選項內各選擇一道佳餚

Choose 6 courses from two Appetizers, two from Pasta or Risotto, Main Course and Dessert

\$ 2,880

套餐份量與單點不同 **The** Set menu portions are different from A la Carte portions.

最後點餐時間為晚間 9:30 Last order 9:30 PM

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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GASTRONOMIA | 精選火腿與起司佐自製醃漬蔬菜及果醬 (僅提供單點)

Selection of cold cuts and cheeses accompanied with condiments (A la Carte only)

SALUMI | 精選火腿

Prosciutto Crudo Serrano Gran Reserva (Spain) 窖藏級風乾火腿 (西班牙)	580
Spicy Salami Iberia Morcon Extra (Spain) 辣味薩拉米 (西班牙臘腸)	580
Mortadella (Taiwan) 摩德代拉 (台灣)	480
Salame Black Label Iberia Chorizo-Bellota (Spain) 黑標伊比利臘腸 (西班牙) Served with italian pickles giardiniera and Gnocco fritto 搭配義式醃漬物	680
Tasting plate with 3 salumi 三種精選火腿	1,680

All prices are for 100 gram ~~400 gram~~ serving 每份 100 公克

FORMAGGI | 乳酪

Taleggio D.O.P. 塔雷吉歐	380
Montasio D.O.P. 蒙塔西奧	480
Pecorino 佩科里諾羊奶乳酪	560
Parmigiano Reggiano D.O.P. 36 Mesi 帕瑪森乳酪 (36 個月)	560
Gorgonzola 古岡左拉	480

All prices are for 50 gram ~~50 gram~~ serving 每份 50 公克

Tasting plate with 3 of your favorite cheese 三種精選乳酪	1,380
Burrata 布拉塔乳酪 served with tomatoes salad	580

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

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ANTIPASTI | 前菜

Appetizer for Sharing - ~~Receomended~~ Recommened for 2 to 3 Persons (A la Carte only)

(適合 2-3 人享用、僅提供單點)

ANTIPASTO ALL'ITALIANA

精選冷肉及乳酪搭配醃漬蔬菜及手工果醬

Cold cuts and cheese selection served with vegetable giardiniera and fruit compote

1,980

CARPACCIO DI MANZO

澳洲生牛肉薄片、自製美乃滋、醃漬珍珠洋蔥、新鮮芥末、帕馬森乳酪、檸檬

Australian beef carpaccio, mayonnaise, pickled pearl onions, rafano, ~~parmesan~~, parmesan, lemon

1,080

CARPACCIO DI RICCIOLA

黃尾鱈魚、柳橙、黑橄欖醬、茴香、西西里醬汁

Lightly cured amberjack carpaccio, orange, black olives emulsion, ~~emulsion~~, bronze fennel, Sicilian dressing

1,080

TORTA DI POMODORI

家傳櫻桃番茄塔、布拉塔乳酪醬 (桌邊服務)

Grandma's style oven-baked cherry tomatoes tart, burrata fondue (served tableside)

920

TRECCIA DI BUFALA CAMPANA

辦子水牛莫札瑞拉乳酪、鯷魚、醃漬番茄 (桌邊服務)

Buffalo Mozzarella, anchovies, preserved tomatoes (served tableside)

1,280

INSALATA BENCOTTO

芝麻葉、橡葉生菜、義式半風乾番茄、絲綢乳酪、西洋梨、松子、蜂蜜雪莉酒醬

~~M~~Mix lettuce, semi-dried tomatoes, stracciatella, pears, pine nuts, xeres and honey dressing

780

INSALATA MEDITERRANEA

嫩葉生菜、紅菊苣、明蝦、紅洋蔥、黃瓜、開心果、麵包丁、優格鯷魚醬

Baby cos lettuce, red endive, prawns, red onion, cucumber, pistachio, croutons, yogurt and anchovies dressing.

880

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ANTIPASTI | 前菜

VITELLO TONNATO

慢煮澳洲小牛里肌、鮪魚以及酸豆醬、洋葱粉

Slow-cooked Australian veal loin, tuna and capers emulsion, burnt onion

680

VARIAZIONE DI ASPARAGI

綜合蘆筍、脆皮有機蛋、白蘆筍雪酪、手指青檸、黑松露 (僅供單點)

Asparagus textures, crispy organic egg, white asparagus sorbet, finger lime, summer black truffle (A la Carte only)

780

(素食者可選擇不放入有雞蛋 Vegan option available without egg, A la Carte only)

PARMIGIANA DI MELANZANE

烤茄子、番茄庫利、羅勒、莫札瑞拉乳酪、松子、帕馬森乳酪、小麥脆片

~~Neapolitan style~~ Neapolitan style baked eggplants, S.Marzano coulis, basil, mozzarella, pine nuts, parmesan and semolina crisps

620

CRUDO DI CAPESANTE

北海道生干貝薄片、豌豆、油封乾蔥美乃滋、檸檬、魚子醬、番茄醬汁

Hokkaido scallops carpaccio, green peas, confit shallots, lemon, Oscietra caviar, tomato dressing

780

套餐需額外加價
Supplement 160

CALAMARI ALLA CARBONARA

透抽、晚香玉筍、蛋黃醬泡沫、墨魚汁粉、義式培根

Charred squids, tuberoses, carbonara essence, squid ink powder, Taiwanese pork pancetta

680

INSALATA TIEPIDA DI POLIPO E PATATE

章魚、白腰豆、油封馬鈴薯、義式青醬

Grilled octopus salad, ~~cannellini~~ cannellini beans, confit potatoes, salsa verde

760

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PASTA and RISOTTO | 手工自製義大利麵及燉飯

ZUPPA DI FUNGHI 	580
野菇濃湯、烤蘑菇、炸帕瑪森丸子 Seasonal mushrooms soup, roasted mushrooms, parmesan croquettes	
TAGLIOLINI ALL'ASTICE 	3,080
爐烤波士頓龍蝦細扁麵、櫻桃番茄醬 (建議 2-3 人享用, 僅供單點) Homemade tagliolini, roasted Boston lobster, cherry tomatoes ragout (Recommended for 2 to 3 persons, A la Carte only)	
PLIN CON RICOTTA E SPINACI 	820
皮埃蒙特式義大利麵餃、瑞可達乳酪、黑蒜、菠菜、海膽、檸檬 Rocotta filled Piedmont's style ravioli, black garlic, spinach extract, sea urchin, lemon	
FETTUCCINE CON RAGOUT DI CODA	780
義大利寬帶麵、澳洲和牛牛尾肉醬、佩科里諾羊奶乳酪、薄荷油 Overnight-stewed Australian Wagyu beef oxtail ragout, pecorino, mint oil	
GNOCCHI AL RAGU DI MOLLUSCHI  	780
馬鈴薯麵疙瘩、蛤蜊、淡菜、烏魚子 Potato gnocchi with Laguna's style clams and mussels ragout, bottarga	
RISOTTO ALLO ZAFFERANO  	880 套餐需額外加價 Supplement 160
特選米燉飯佐番紅花、澳洲和牛牛舌、烤榛果、蒜香檸檬荷蘭芹醬 Special riserva Acquerello rice, saffron, Australian Wagyu beef tongue, roasted hazelnut, gremolada gremolada	
SPAGHETTI CON PESTO E GAMBERI  	780
手工細直麵、青醬、絲綢乳酪、紅蝦 Homemade spaghetti, Ligure basil pesto, stracciatella, red shrimp	
BOTTONI ALLA BOLOGNESE	780
波隆納美國牛肉醬義大利麵餃、牛肉汁、番茄庫利、白醬 Ravioli filled with US beef bolognese ragout, beef jus, tomato coulis, bechamel	

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SECONDI PIATTI | 主菜

GUANCIA DI MANZO

慢燉澳洲和牛牛頰、燉煮包心菜、塊根芹泥、脆小米

Overnight-braised Australian Wagyu beef cheek, savoy cabbage, celeriac purée, puffed millet

980

FILETTO DI MANZO

美國頂級牛非力、馬鈴薯干層、孢子甘藍、黑松露、成年巴薩米克醋醬汁

USA Prime beef tenderloin, potato mille-feuille, brussels sprouts, summer black truffle, aged balsamic vinegar beef jus

1,480

套餐需額外加價
Supplement 280

AGNELLO CON ASPARAGI

特選紐西蘭羊里肌、炭烤蘆筍、珍珠洋蔥、巴洛羅紅酒醬汁

Lumina's selection NZ Lamb loin, charred asparagus, pearl onions, Barolo jus

1,080

套餐需額外加價
Supplement 160

MAIALINO ALLA CACCIATORA

炙烤台灣黑豬上肩肉、獵人醬汁、菠菜、百里香

Char-grilled Taiwanese black pork collar, cacciatore sauce, sautéed spinach, thyme

880

OMBRINA ARROSTITA

香煎刺花斑、綠卷、松子、葡萄乾、洋葱蛤蜊醬汁

Pan-seared flower garoupa, frisée tossed with pine nuts and raisin, onion and clam sauce

880

PESCATO DEL GIORNO ALLA VENEZIANA

香煎時令鮮魚菲力、朝鮮薊、海鮮醬汁、生菜

Pan-fried daily catch fish fillet, artichokes, buzara sauce, charred lettuce

980

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Served Tableside - Recommended for 3 to 4 persons (A la Carte only)

(桌邊服務、適合 3-4 人享用、僅提供單點)

COSTATA DI MANZO 🍖 **5,380**

爐烤美國頂級帶骨肋眼牛排、馬鈴薯泥、孢子甘藍、清炒蘑菇

Roasted bone-in US Prime beef rib eye, mashed potatoes, brussels sprouts, sautéed mushrooms, beef roasting jus

SOGLIOLA AL FORNO 🐟 **4,280**

龍利魚、地中海白奶油醬汁、青花筍

Roasted whole sole fish, Mediterranean beurre blanc, broccolini

CONTORNI | Side dish 配菜 🌿

PURÉ DI PATATE **320**

馬鈴薯泥

Mashed potatoes

BROCCOLI E NOCCIOLE 🌿 **320**

烤青花筍以及榛果

Charred broccolini and roasted hazelnuts

SPINACI AL BURRO **320**

蒜香奶油菠菜

Spinach leaves sautéed with butter and garlic

FUNGHI TRIFOLATI **320**

百里香檸檬燉蘑菇

Seasonal mushrooms braised with aromatic thyme leaf and lemon

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LE NOSTRE PIZZE | 北義披薩

LA REGINA MARGHERITA

880

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

S. Marzano tomatoes, mozzarella fior di latte, Serrano gran riserva ham, arugula, burrata, sundried tomatoes

DAL MARE

1,280

莫札瑞拉乳酪、紅蝦、明蝦、干貝、黑橄欖脆粒、瑞可達乳酪

Mozzarella fior di latte, red shrimp, prawns, scallops, black olives crumble, ricotta

DAL NORD AL SUD

980

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

S. Marzano tomatoes, mozzarella fior di latte, gorgonzola, Spanish spicy salami, chili, walnuts

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DOLCE | 甜點

TIRAMISÙ

提拉米蘇

Mascarpone, savoiardo cookie, espresso, chocolate

380

MILLEFOGLIE

脆皮千層、香草穆斯林卡士達、桃子雪酪

Puff pastry mille-feuille, vanilla mousseline custard, peach sorbet

380

TARTELLETA AL LIMONE

檸檬塔佐義大利蛋白霜

Lemon tart with Italian meringue

380

DOLCE AL CIOCCOLATO

巧克力卡士達、香蕉冰淇淋

Chocolate creme cake, banana ice cream

420

MERENDA D'INFANZIA

季節水果塔、義大利餅乾牛奶冰淇淋

Childhood's memory tart with seasonal fruits and milk and cookies gelato

380

SELEZIONE DI SORBETTI

每日精選水果雪酪

Daily selection of fruit sorbet

160
PER SCOOP

SELEZIONE DI GELATI

每日精選義式手工冰淇淋

Daily selection of ice cream ~~ice cream~~

180
PER SCOOP

AFFOGATO

阿芙佳朵咖啡冰淇淋

Florence's style espresso coffee served on homemade vanilla gelato

260

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