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BENCOTTO

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**DINNER SET MENU / 晚間精選套餐**

**4 Courses / 四道式**

可於 1.前菜、2.義大利麵及燉飯 3.主菜 4.甜點選項內各選擇一道佳餚

Choose 4 courses from Appetizer and Pasta & Risotto and Main Course and Dessert

**\$ 1,980**

**5 Courses / 五道式**

可於 1.前菜選擇兩道、2.義大利麵及燉飯選擇一道、3.主菜 4.甜點選項內各選擇一道佳餚

Choose 5 courses from two appetizers and Pasta & Risotto and Main Course and Dessert

**\$ 2,380**

**套餐份量與單點不同** *Set menu portion is different from A La Carte portion.*

**最後點餐時間為晚間 9:30** *Food orders are taken up until 9:30 P.M.*

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. Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge. The corkage fee per bottle is at TWD 1,000 for wines and spirits.

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ANTIPASTO | 前菜

**BURRATA / 有機櫻桃番茄沙拉、布拉塔乳酪、Caviaroli 特級初榨橄欖油珍珠**

Organic cherry tomatoes salad with burrata and Caviaroli extra virgin olive oil pearls

**INSALATA BENCOTTO / 季節沙拉、西芹、紅蘿蔔、番茄、烤櫛瓜、松子、葡萄乾、蘋果、**

帕瑪森乳酪、巴薩米克醋

Seasonal green salad with celery, carrots, tomatoes, grilled zucchini, pine nuts, raisins, apple  
parmesan and balsamic vinegar dressing

**INSALATA PRIMAVERA / 綜合春季萵苣沙拉、根莖蔬菜、橄欖、明蝦、酸豆醬汁**

Spring salad, lettuce, mizuna, arugula, root vegetables, olives, king prawns with caper dressing

**TARTARE DI MANZO / 美國頂級牛菲力塔塔、紅蔥頭、酸豆、帕瑪森乳酪、鹹蛋黃、青蘋果醬**

USA Prime beef tenderloin tartare with shallot, capers, parmesan, cured egg yolk and green apple emulsion

**POLPO ALLA GRIGLIA / 爐烤章魚佐柑橘洋芋泥、番茄、葡萄、葡萄柚**

Grilled octopus with citrus mashed potatoes, tomatoes, grapes and grapefruit

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**ANTIPASTO | 前菜**

**MELANZANA AL FORNO** / 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

**LINGUA DI MANZO** / 慢燉澳洲牛舌佐莎莎青醬、黑蒜美乃滋

Slow-cooked Australian Wagyu beef tongue with salsa verde and black garlic mayonnaise

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**SAUTÉ DI VONGOLE** / 白酒蛤蠣佐大蒜、新鮮番茄及荷蘭芹 (僅提供單點)

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

(A La Carte only)

**\$680**

**SELEZIONE DI SALUMI E FARMAGGI** / 主廚精選義大利冷肉火腿及乳酪拼盤、自製脆餅、醃漬蔬菜及芥末

(僅提供單點)

Chef's selection of Italian cold cuts and cheeses with homemade croutons, pickles and mustard

(A La Carte only)

**\$1,080**

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PASTA & RISOTTO | 義大利麵及燉飯

**GNOCCHETTI AL POMODORO** / 手工洋芋麵疙瘩、黃番茄醬汁、水牛乳酪、鯷魚

Handmade potato gnocchetti with yellow tomatoes sauce, buffalo mozzarella and Cantabrico anchovies

**TAGLIATELLE AL RAGU' DI ANATRA** / 自製寬扁麵、鴨腿肉醬、菠菜、帕瑪森乳酪

Homemade tagliatelle with braised Canard Rouge duck legs ragout, spinach and parmesan

**AGNOLOTTI CON PISELLI E PROSCIUTTO** / 手工義大利麵餃、台灣有機青豆、薄荷、義大利生火腿

Handmade agnolotti with organic Taiwanese green peas, mint and Italian prosciutto

**RAVIOLI ALLA PIZZOTTELLA** / 手工義大利麵餃、瑞可達乳酪、奧勒岡、番茄醬汁、橄欖、大蒜、辣椒、酸豆

Handmade ravioli with ricotta filling, oregano and tomato sauce, taggiasche olives, garlic, chili, capers

**ZUPPA DI ZUCCHINE** / 櫛瓜湯、烤麵包脆片

Green zucchini soup with grilled croutons

**RISOTTO SCAMPI, LIMONE E RICCI** / 義大利陳年米燉飯、海螯蝦、柑橘、迷迭香、酸豆、北海道海膽

Acquerello risotto with langoustine, citrus, rosemary, capers and Hokkaido sea urchin

**套餐需加價 Supplement \$200**

**TAGLIOLINI AII'ASTICE** / 自製細扁麵、波士頓龍蝦、風乾番茄、羅勒、龍蝦醬

Homemade tagliolini with Boston lobster, sun-dried tomatoes, basil and lobster emulsion

**套餐需加價 Supplement \$200**

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## SECONDO | 主菜

### GUANCIA AL CHIANTI / 奇昂地紅酒慢煮澳洲牛頰、玉米泥

Australian Wagyu beef cheek braised with Chianti wine, creamy polenta

### FILETTO DI MANZO / 美國頂級牛菲力、沙巴雍、嫩芽沙拉

USA Prime beef tenderloin with sabayon and aromatic cress salad

**套餐需加價 Supplement \$300**

### POLLO ARROSTO / 烤雞腿、茄子、燉甜椒、芝麻葉

Roasted chicken leg with eggplant, bell peppers caponata and arugula

### BISTECCA DI MAIALE E CIME DI RAPA / 爐烤美國盤克夏帶骨豬排、茴香子、羽衣甘藍泥、榛果

Roasted USA Berkshire pork chop, fennel seeds, kale cime di rapa purée and hazelnuts

### PESCATO IN BRODO DI POMODORO / 香煎馬頭魚、焗番茄、櫛瓜、青豆、番茄澄清湯

Crispy Amadai with tomato gratin, zucchini, green peas and tomato consommé

### MERLUZZO E FRIGGITELLI / 智利海鱸魚、義大利甜椒、風乾番茄塔塔、橄欖、麵包碎

Slow-cooked Chilean sea bass with friggittelli pepper, sun-dried tomatoes, olives and bread crumble

### COSTATA DI MANZO / 爐烤美國肋眼牛排、洋芋泥、炒蘑菇 (建議 4 人享用、僅提供單點)

Roasted USA Prime beef ribeye with mashed potatoes and sautéed mushrooms

(Recommended for 4 guests, A La Carte only)

**\$3,680**

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