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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

\$ 1,980

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

\$ 2,380

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。

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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 (僅提供單點)

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

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 **\$1,280**

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

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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; 僅提供單點)

Chef's house-cured meat and seafood appetizers (suggested for 2 to 3 persons, served A La Carte only)

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、帕馬森乾酪、

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

套餐需額外加價
Supplement \$160

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 (僅提供單點)

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

(Served A La Carte only)

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PASTA and RISOTTO | 手工自製義大利麵及燉飯

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| 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、蛤蜊、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、僅提供單點)</i> Tagliatelle with butter poached Boston lobster and coral sauce (Served tableside and recommended for 2 persons, A La Carte only) | \$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 套餐需額外加價 Supplement \$160 |

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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

套餐需額外加價
Supplement \$160

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

燻烤澳洲和牛紐約客、根莖蔬菜、洋蔥、黑松露醬汁

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

套餐需額外加價
Supplement \$200

COSTATA DI MANZO

\$3,880

燻烤美國肋眼牛排、洋芋泥、炒蘑菇

(桌邊服務; 建議 4 人享用、僅提供單點)

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

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

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、僅提供單點)

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

(Served tableside and recommended for for 2 to 3 persons, A La Carte only)

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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 tomatos 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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DOLCE | 甜點

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|---|--------------|
| TIRAMISU AFFOGATO <i>提拉米蘇</i> Tiramisu sphere, grappa gelato, espresso | \$360 |
| SANAZIONI DI CIOCCOLATO <i>巧克力協奏曲</i> Chocolate symphony in four preparations of dark, dulcify, milk and white | \$360 |
| CROSTATA AGLI AGRUMI <i>鼠尾草塔佐柚子奶油醬、柑橘果凍與檸檬泡沫</i> Sage tart, yuzu crèmeux, orange jelly, and lemon foam | \$320 |
| PERA E CIOCCOLATO <i>布朗尼佐梨子奶餡與義大利利口酒果凍</i> Crunchy brownies, pear cremeux and campari gel | \$320 |
| SEMIFREDDO ALLA LIQUIRIZIA <i>甘草百匯</i> Licorice ice parfait, cookies, chocolate | \$320 |

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