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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。

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

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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 (僅提供單點)

Verdicchio white wine sautéed clams with garlic, fresh tomatoes, parsley (Served A La Carte only)

ZUPPA DI ASPARAGI E SPUGNOLE \$680

春季蘆筍羊肚菌及慢燉雞肉湯

Spring asparagus soup with morel mushrooms and braised chicken

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

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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、僅提供單點)

Tagliatelle with butter poached Boston lobster and coral sauce

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

### SPAGHETTI AL 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 gremolata and Italian cotechino

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## SECONDI PIATTI | 主菜

### COSTOLETTA DI MAIALE

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 scallion, artichoke purée, slow-roasted pork ribs jus

\$1080

套餐需額外加價  
Supplement \$200

### OMBRINA DI FONDALE

香煎石斑、家傳海鮮醬、酸豆、番茄碎、蝦夷蔥

Pan-fried garoupa fillet, childhood memory seafood emulsion, capers, tomato concassé and chive

\$780

### MERLUZZO

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

\$1,080

### FILETTO DI MANZO

香煎美國頂級菲力、毛豆泥、蘿蔔

Pan-seared USA prime beef tenderloin with edamame purée, sautéed carrots

\$1,380

套餐需額外加價  
Supplement \$300

### COSTATA DI MANZO

爐烤美國肋眼牛排、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 mushrooms  
(Served tableside and recommended for 3 to 4 persons, A La Carte only)

\$4,880

### ANATRA ARROSTO CON CILIEGIA

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

\$980

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**DOLCE | 甜點**

**TIRAMISU AFFOGATO**

**\$360**

提拉米蘇

Tiramisu sphere, grappa gelato, espresso

**SANAZIONI 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

🦪 SHELLFISH 貝類 | 🌰 NUTS 堅果類 | 🌿 VEGETARIAN 素食 | 🍷 CHEF'S SPECIAL 主廚精選

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