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# BENCOTTO

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## LUNCH SET MENU | 午間精選套餐

### 2 Courses / 二道式

可於 1.前菜、2.義大利麵或燉飯或主菜選項內各選擇一道佳餚

Choose 2 courses from Appetizer, and Pasta or Risotto or Main Course

**\$ 1,280**

### 3 Courses / 三道式

可於 1.前菜、2.義大利麵或燉飯選擇一道、3.主菜選項內各選擇一道佳餚

Choose 3 courses from Appetizer, Pasta or Risotto, and Main Course

**\$ 1,680**

*最後點餐時間為下午 2:00 Food orders are taken up until 2:00 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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## ANTIPASTO | 前菜

### INSALATA BENCOTTO

橡葉生菜、紅菊苣、櫻桃番茄、紅蘿蔔、西芹、葡萄乾、松子

帕瑪森乾酪、陳年巴薩米克醋

Oak leaves, red endive, cherry tomatoes, carrots, celery, raisin, pine nuts, parmesan and aged Modena balsamic dressing

### POLPO ALLA GRIGLIA

爐烤章魚佐黑蒜、柚子、海鮮醬

Grilled octopus with black garlic, yuzu and cacciucco sauce

### LINGUA DI MANZO

澳洲和牛牛舌沙拉、香料蘋果、金桔醬

Australian Wagyu beef tongue salad with spiced apple and kumquat emulsion

### ZUPPA DEL PRANZO

綜合野菇澄清湯、慢燉雞肉、青豆

Wild mushrooms consommé with braised chicken and spring peas

## PASTA and RISOTTO | 手工自製義大利麵及燉飯

### MEZZEMANICHE AL POMODORO

寬管麵、新鮮番茄醬汁、香料麵包、油封番茄、蘿勒

Paccheri Monograno Felicetti pasta with fresh tomato coulis, aromatic crunchy bread, confit tomato and basil

### PAPPARDELLE PORCINI E CASTELMAGNO

寬帶麵、牛肝菌菇醬、卡司特馬諾乳酪

Pappardelle with porcini ragout and Castelmagno cheese fondue

### TAGLIATELLE AL RAGU'

寬扁麵、主廚家傳番茄澳洲牛肉肉醬

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

### RISOTTO SEDANO LIMONE E CALAMARI

義大利陳年米燉飯佐花枝、柑橘、酥脆西芹

Special selection Acquerello rice with calamari, citrus scent and crispy celery

需額外加價  
Supplement \$160

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**MAIN COURSE | 主菜**

**BRASATO**

慢燉澳洲和牛牛頰、玉米泥、紅酒醬汁

Overnight-braised Australian Wagyu beef with creamy polenta and barolo wine roasting jus

**POLLO ALLA CACCIATORA**

獵人烤雞、西西里燉蔬菜、芝麻葉

Roasted chicken, Sicilian vegetables caponata and arugula essence

**COSTOLETTA DI MAILE**

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

需額外加價  
**Supplement \$160**

**CERNIA IN SALSA DI FRANCIACORTA**

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 with capers, tomato concassé and chives

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## A LA CARTE MENU | 單點菜單

**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**

**Selection of the finest Italian and Spanish cold cuts and cheese accompanied by homemade pickles and jams**

### 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 \$1,080**

(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)

### Chef's house-cured meat and seafood appetizers (suggested for 2 to 3 persons)

#### 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、帕瑪森乾酪、

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

**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

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

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## PASTA and RISOTTO | 手工自製義大利麵及燉飯

<b>TAGLIATELLE AL RAGU' DI ANATRA</b> <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	<b>\$880</b>
<b>RAVIOLI ALLA PIZZOTTELLA</b> <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	<b>\$680</b>
<b>SPAGHETTI VONGOLE E BOTTARGA</b> <i>義大利麵、蛤蜊、烏魚子、白酒</i> Spaghetti with clams, chardonnay wine and mullet roe	<b>\$780</b>
<b>AGNOLOTTI AL SUGO D'ARROSTO</b> <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	<b>\$680</b>
<b>TAGLIATELLE ALL'ASTICE</b> <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)</i> Tagliatelle with butter poached Boston lobster and coral sauce (Served tableside and recommended for 2 persons)	<b>\$2,680</b>
<b>RISOTTO ALLA PESCATORA</b> <i>義大利陳年米海鮮燉飯</i> Special selection Acquerello rice with seafood ragout (Served tableside)	<b>\$1,180</b>

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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

**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**

爐烤澳洲和牛紐約客、根莖蔬菜、洋蔥、黑松露醬汁

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

**COSTATA DI MANZO \$3,880**

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 sautéed mushrooms

(Served tableside and recommended for 3 to 4 persons)

**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)

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

(Served tableside and recommended for for 2 to 3 persons)

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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

<b>TIRAMISU AFFOGATO</b> <i>提拉米蘇</i> Tiramisu sphere, grappa gelato, espresso	<b>\$360</b>
<b>SANAZIONI DI CIOCCOLATO</b> <i>巧克力協奏曲</i> Chocolate symphony in four preparations of dark, dulcify, milk and white	<b>\$360</b>
<b>CROSTATA AGLI AGRUMI</b> <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	<b>\$320</b>
<b>PERA E CIOCCOLATO</b> <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	<b>\$320</b>
<b>SEMIFREDDO ALLA LIQUIRIZIA</b> <i>甘草百匯</i> Licorice ice parfait, cookies, chocolate	<b>\$320</b>

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