

BENCOTTO

特選套餐 | SIGNATURE SET MENU

四道式 4 courses \$3,180

五道式 5 courses \$3,680

SCAMPI E SEPPIA

海螯蝦、墨魚、威尼斯風味海鱸魚、墨汁薑味蛋黃醬、酪梨

Langoustine, Cuttlefish, Whipped Toothfish Venetian Style, Squid Ink & Ginger Mayonnaise, Avocado

Or

ASTICE

奶油台灣龍蝦、奧賽嘉魚子醬、松子高湯

Butter-Poached Taiwanese Lobster, Oscietra Caviar, Pine Nut Dashi

Bonnaire Blanc de Blancs Grand Cru Brut, Champagne, France

DITALINI, AGNELLO, CAFFE

義式手工咖啡頂針麵、焦化奶油、南瓜、羊肉醬、薄荷

Homemade Coffee Ditalini Pasta, Burnt Butter, Pumpkin, Lamb Ragout, Mint

Ceretto, Nebbiolo d'Alba, Piedmont, Italy

BRASATO

慢燉和牛牛頰、古岡佐拉乳酪、烤蕈菇、玉米糕、迷迭香、蝦夷蔥 (牛肉原產地：澳洲)

Braised Wagyu Beef Cheek, Gorgonzola Fondue, Seasonal Hibachi Mushroom, Polenta, Rosemary, Chives
(Beef Origin: Australia)

Marchesi Antinori Badia a Passignano, Chianti Classico Gran Selezione DOCG, Tuscany, Italy

Non-Beef Option

CACIUCCO

義式利弗諾海鮮湯

Rich Seafood Soup, Livornese Style

Graci Etna Rosso, Sicily, Italy

PANNACOTTA

百里香香草奶酪、草莓、薄荷羅勒百香果雪酪

Thyme & Vanilla Panna Cotta with Strawberries, Mint-Basil and Passionfruit Sorbet

Donnafugata Ben Rye Passito di Pantelleria, Sicily, Italy

加價 TWD 2,480 享侍酒師精選佐餐葡萄酒 (4 杯)

An additional TWD 2,480 to enjoy our sommelier-selected wine pairing (4 glasses)

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

 Gluten Free 無麥麩

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All our seafood is sustainably sourced.

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.

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BENCOTTO

ANTIPASTI | 前菜

- TAGLIERE DI SALUMI E FORMAGGI**  1,980
精選冷肉火腿及乳酪拼盤、自製醃漬蔬菜 (適合 2-3 人享用)
黑標伊比利臘腸 (豬肉原產地: 西班牙) | Salame Black Label Iberia Chorizo-Bellota (Spain)
窖藏級風乾火腿 (豬肉原產地: 西班牙) | Serrano Prosciutto (Spain)
摩德代拉 (豬肉原產地: 台灣) | Mortadella (Taiwan)
帕瑪森乳酪 DOP36 個月 | DOP 36 months aged Parmesan cheese
塔雷吉歐乳酪 | Taleggio 蒙塔西奧乳酪 | Montasio
Served with Homemade Vegetables Giardiniera (Recommended for 2 to 3 Persons)
- SAUTÉ DI VONGOLE**   920
本地白酒蛤蜊、大蒜、番茄、荷蘭芹
Verdicchio White Wine Sautéed Local Clams, Garlic, Fresh Tomatoes, Parsley
- CARPACCIO DI MANZO**   880
生牛肉薄片、鵝鶉蛋、綠蘆筍、醃漬洋葱、油封乾蔥醬、酸豆、芥末葉 (牛肉原產地: 澳洲)
Cured Wagyu Beef Carpaccio, Soft Quail Egg, Green Asparagus, Pickled Onion, Confit Shallots Emulsion, Capers, Mustard Leaves (Beef Origin: Australia)
- INSALATA AUTUNNALE**    680
綜合生菜、紅菊苣、松露蜂蜜醬汁、菲達乳酪、榛果、葡萄
Mixed Lettuce Leaves, Red Endive, Truffle Honey Dressing, Feta Cheese, Hazelnut, Grapes
- BURRATA**  680
在地布拉塔乳酪、番茄、豌豆、雪豆、番茄冷湯
Taiwanese Burrata Cheese, Tomatoes, Peas, Snow Peas, Gazpacho
- FOCACCINO** 780
手工佛卡夏、窖藏級風乾火腿、絲綢乳酪、橄欖、櫻桃番茄、芝麻葉 (豬肉原產地: 西班牙)
Housemade Focaccino with Serrano Prosciutto, Straciatella Cheese, Olive Crumble, Cherry Tomatoes, Rocket Salad (Pork Origin: Spain)
- POLPO MEDITERRANEA**  880
炭烤本地章魚、馬鈴薯泥、黑橄欖碎、西洋芹、綠胡椒油
Charred Octopus, Creamy Potatoes, Olive Crumble, Celery, Green Peppercorn Oil
- MELANZANA TONNATA**  680
烤茄子、酸豆鮭魚醬、油封番茄、羅勒
Baked Eggplant, Capers and Tuna Emulsion, Confit Tomatoes, Basil

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

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ZUPPA | 湯品

ZUPPA DI FUNGHI   580
時令蘑菇濃湯、烤蘑菇、酸奶、蝦夷蔥
Seasonal Mushroom Soup, Roasted Mushroom, Sour Cream, Chives

MINISTRONE DI VERDURE    580
經典義式蔬菜湯、青醬
Classic Garden Vegetable Minestrone, Basil Pesto

PASTA & RISOTTO | 手工自製義大利麵及燉飯

CASARECCE AL RAGU DI ANATRA  810
傳統西西里螺旋麵、威尼斯式慢燉鴨肉、鼠尾草
Traditional Sicilian Pasta with Venetian-Style Slowly Stewed Duck Ragout, Fried Sage

LINGUINE ALLE VONGOLE   880
手工細扁麵、大蒜、蛤蜊、巴西里、烏魚子
Homemade Linguine, Garlic, Clams, Parsley, Bottarga

CASONCELLI AI GAMBERI E ZUCCHINE   920
大蝦麵餃、櫛瓜、辣味黃番茄醬、巴西里
King Prawns Ravioli, Zucchini, Yellow Tomato Arrabbiata Sauce, Parsley

SPAGHETTI ALL'ASTICE   1,680
手工細直麵、台灣澎湖龍蝦、櫻桃番茄醬
Homemade Spaghetti, Taiwanese Penghu Lobster, Cherry Tomato Ragout

FUSILLI AL PESTO   810
手工義大利螺旋麵、羅勒青醬、松子、絲綢乳酪
Fusilli Pasta with Basil Pesto, Pine Nuts, Stracciatella Cheese

RISOTTO AI FUNGHI   880
特選米燉飯、羊肚菌菇、洋菇、牛肝菌菇粉、酒糟乳酪
Special Acquerello Riserva Rice, Morels, Button Mushrooms, Porcini Powder, "Ubriaco" Cheese

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

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SECONDI PIATTI | 主菜

TAGLIATA DI MANZO 1,880

碳烤 M4-5 和牛紐約客、胡蘿蔔、油封紅蔥、嫩薑、紅酒醬汁 (牛肉原產地: 澳洲)

Charred Wagyu M4-5 N.Y. Striploin, Carrots, Shallot Fondant, Ginger, Valpolicella Red Wine Jus
(Beef Origin: Australia)

POLLO ALLA DIAVOLA 920

燉烤雞肉、辣味麵包碎、甜椒、檸檬雞汁 (雞肉原產地: 台灣/美國)

Braised and Roasted Chicken, Spicy Breadcrumbs, Capsicum, Lemon Chicken Jus
(Chicken Origin: Taiwan / USA)

OMBRINA ARROSTITA 920

香煎本地刺花斑、綠卷、松子、葡萄乾、大蒜鯉魚醬

Pan-Seared Local Flower Garoupa Fillet, Frisée Tossed with Pine Nuts and Raisins, Bagna Cauda

CACIUCCO 1,380

傳統托斯卡納海鮮湯、海鱸魚、蛤蜊、淡菜、透抽、大蝦

Traditional Tuscany Seafood Soup with Toothfish, Clams, Mussels, Squid, Prawns

BRACIOLA DI MAIALE 2,880

爐烤豬排、鴻喜菇、榛果、蜜汁珍珠洋蔥、豬肉汁 (建議 2 人享用)

(豬肉原產地: 台灣)

Roasted Pork Chop, Shimeji Mushroom, Hazelnut, Glazed Pearl Onion, Pork Jus
(Recommended for 2 Persons) (Pork Origin: Taiwan)

(桌邊服務、適合 3-4 人享用)

Served Tableside (Recommended for 3 to 4 Persons)

COSTATA DI MANZO 5,680

爐烤頂級帶骨肋眼牛排、馬鈴薯泥、綠花椰菜、炒蘑菇 (牛肉原產地: 美國)

Roasted Bone-In Prime Beef Rib Eye, Mashed Potatoes, Broccoli, Sautéed Mushrooms, Beef Roasting Jus
(Beef Origin: USA)

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

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LE NOSTRE PIZZE | 北義披薩

LA REGINA MARGHERITA 780

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

(豬肉原產地: 西班牙)

S. Marzano Tomatoes, Mozzarella Fior di Latte, Serrano Gran Riserva Ham, Arugula, Burrata, Sundried Tomatoes

(Pork Origin: Spain)

DAL MARE 1,280

莫札瑞拉乳酪、紅蝦、海大蝦、干貝、黑橄欖碎、瑞可達乳酪

Mozzarella Fior di Latte, Red Shrimp, Prawns, Scallops, Black Olive Crumble, Ricotta

DAL NORD AL SUD 880

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

(豬肉原產地: 西班牙)

S. Marzano Tomatoes, Mozzarella Fior di Latte, Gorgonzola, Spicy Spanish Salami, Chili, Walnuts
(Pork Origin: Spain)

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

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DOLCE | 甜點

TIRAMISÙ 380
提拉米蘇
Mascarpone Cream, Ladyfingers Cookie, Espresso

INSALATA DI FRUTTA   380
季節水果沙拉佐百香果雪酪
Seasonal Fresh Fruit Selection with Passion Fruit Sorbet

MOUSSE AL COCCO   380
椰子慕斯、白巧克力碎、草莓雪酪
Coconut Mousse, White Chocolate Crumble, Strawberry Sorbet

TARTELLETTA AL FRUTTO DELLA PASSIONE  380
百香果塔、義式蛋白霜
Passion Fruit Curd with Italian Meringue

MILLEFOGLIE DI CIOCCOLATO   380
巧克力千層、可可餅
Chocolate Variations, Cocoa Waffle

AFFOGATO  380
阿芙佳朵咖啡冰淇淋
Florence's Style Espresso Coffee Served on Home-made Vanilla Gelato

SELEZIONE DI GELATI  180
每日精選義式手工冰淇淋
Daily Selection of Ice Cream
PER SCOOP

SELEZIONE DI SORBETTI  180
每日精選水果雪酪
Daily Selection of Fruit Sorbet
PER SCOOP

 Shellfish 甲殼類 |  Nuts 堅果類 |  Vegetarian 素食 |  Chef's Special 主廚精選

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