

# BENCOTTO

## 特選套餐 | SIGNATURE SET MENU

四道式 4 courses \$3,180

五道式 5 courses \$3,680

### RICCIOLA

鹽漬鰹魚、鯖魚、水牛莫扎瑞拉乳酪、番茄柚子醋、奧勒岡、羅勒 (鰹魚原產地: 日本鹿兒島)  
Cured Hamachi, Mackerel, Buffalo Mozzarella, Tomato Ponzu, Oregano, Basil (Hamachi Origin: Kagoshima, Japan)

Or

### ASTICE

奶油台灣龍蝦、小黃瓜、魚子醬、松子高湯

Butter-Poached Taiwanese Lobster, Cucumber, Caviar, Pine Nut Dashi  
*Ca' del Bosco Cuvee Prestige, Franciacorta DOCG, Italy*

### TAGLIOLINO

手工烏巢麵、甜蒜、奶油、帝王蟹、洛神花

Homemade Tagliolini, Sweet Garlic, Butter, King Crab, Hibiscus  
*Schieferkopf Riesling Lieu-dit Buehl, Alsace, France*

### MANZO

炙烤 F1 和牛紐約客、黑蒜、紅酒醬汁、凱薩沙拉、馬鈴薯 (牛肉原產地: 日本北海道)  
Charred F1 Wagyu Beef Striploin, Black Garlic, Valpolicella Jus, Caesar Salad, Potatoes  
(Beef Origin: Hokkaido, Japan)

### Non-Beef Option

### AMADAI

酥炸立鱗馬頭魚、櫛瓜、海鮮奶油醬

Crispy Amadai, Zucchini, Seafood and Buttermilk Sauce  
*Maison Champy Bourgogne Rouge "Cuvée Edme", Burgundy, France*

### CIOCCOLATO E ALBICOCCA

巧克力慕斯、花生、杏桃

Chocolate Mousse, Peanut, Apricot  
*Marchesi Antinori Castello della Sala Muffato Umbria IGT, 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 |  Vegan 全素

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## ANTIPASTI | 前菜

<b>TAGLIERE DI SALUMI E FORMAGGI</b> 🌿 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)	1,980
<b>SAUTÉ DI VONGOLE</b> 🌿🌾 本地白酒蛤蜊、大蒜、番茄、荷蘭芹 Verdicchio White Wine Sautéed Local Clams, Garlic, Fresh Tomatoes, Parsley	920
<b>CARPACCIO DI MANZO</b> 🌿 生牛肉薄片、煙燻蛋黃醬、芥末葉、耶路撒冷朝鮮薊脆片、帕瑪森乳酪、醃漬蘑菇、水菜沙拉 (牛肉原產地: 澳洲) Cured Wagyu Beef Carpaccio, Smoked Egg Yolk Gel, Mustard Leaves, Jerusalem Artichoke Chips, Parmesan Cheese, Pickled Mushroom, Mizuna Salad (Beef Origin: Australia)	900
<b>INSALATA ESTIVA</b> 🌿🌾🌱 紅葉萵苣、水菜、芝麻葉、櫻桃番茄、開心果、櫻桃蘿蔔、西洋梨、帕瑪森乳酪、白巴薩米克醋 Red Lollo, Mizuna, Arugula, Cherry Tomatoes, Pistachio, Radish, Pear, Shaved Parmesan Cheese, White Balsamic Dressing	680
<b>BURRATA E PANZANELLA</b> 🌿 在地布拉塔乳酪、脆麵包丁、番茄沙拉、紅洋蔥、小黃瓜、番茄冷湯、芝麻葉雪酪 Taiwanese Burrata, Tomato and Crouton Salad, Red Onion, Cucumber, Tomatoes Consommé and Arugula Sorbet	680
<b>FOCACCINO</b> 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, Stracciatella Cheese, Olive Crumble, Cherry Tomatoes, Rocket Salad (Pork Origin: Spain)	780
<b>POLPO MEDITERRANEA</b> 🌿🌾 炭烤章魚、馬鈴薯醬、黑橄欖碎、西洋芹、綠胡椒油 Charred Octopus, Creamy Potatoes, Olive Crumble, Celery, Green Peppercorn Oil	900

🌿 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**   620  
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**    620  
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

**FETTUCINE ALLA BOLOGNESE**  820  
手工義大利肉醬寬扁麵 (牛肉原產地: 澳洲 / 豬肉原產地: 台灣)  
Homemade Fettucine with Wagyu Beef and Pork Ragout  
(Beef Origin: Australia / Pork Origin: Taiwan)

**LINGUINE ALLE VONGOLE**   900  
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 Prawn Ravioli, Zucchini, Yellow Tomato Arrabbiata Sauce, Parsley

**TAGLIOLINI ALL'ASTICE**   1,780  
手工鳥巢麵、爐烤台灣龍蝦、櫻桃番茄醬  
Homemade Tagliolini, Roasted Taiwanese Lobster, Cherry Tomatoes Ragout

**MEZZE MANICHE ALLA NORMA**  820  
手工義大利短管麵、酥炸茄子、番茄醬汁、羅勒、瑞可塔乳酪  
Homemade Mezze-Maniche, Fried Eggplant, Tomato Sauce, Basil and Salted Ricotta Cheese

**RISOTTO AI FUNGHI**   900  
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, "Ubrriaco" Cheese

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## SECONDI PIATTI | 主菜

<b>FILETTO DI MANZO</b> 	2,880
碳烤 A3 和牛菲力、菠菜、球莖甘藍、蘿蔔泥 (牛肉原產地: 日本九州) Grilled A3 Wagyu Beef Tenderloin, Spinach, Kohlrabi, Carrot Purée (Beef Origin: Kyushu, Japan)	
<b>POLLO ALLA DIAVOLA</b> 	980
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)	
<b>OMBRINA ARROSTITA</b> 	980
香煎本地刺花斑、香草洋蔥泥、綠花椰、鮭魚卵 Pan-Seared Local Flower Grouper Fillet, Vanilla Onion Purée, Broccoli, Salmon Roe	
<b>CACIUCCO</b>   	1,480
傳統托斯卡納海鮮湯、海鱸魚、蛤蜊、淡菜、透抽、大蝦 Traditional Tuscan Seafood Soup with Seabass, Clams, Mussels, Squid, Prawns	
<b>COSTOLETTA ALLA MILANESE</b>	3,580
米蘭式酥炸小牛肉、芝麻葉、櫻桃番茄沙拉、佩科里諾羊奶乳酪醬、紅酒醬汁 (牛肉原產地: 荷蘭) (每日限量 建議 2-3 人享用) Veal Chop "Milanese" Style, Pan Fried in Clarified Butter Served with Arugula & Cherry Tomato Salad, Pecorino Fondue and Red Wine Jus (Beef Origin: Netherlands) (Limited Daily; Recommended for 2 to 3 Persons)	
<b>COSTATA DI MANZO</b>   	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) (桌邊服務、適合 3-4 人享用) Roasted Bone-In Prime Beef Rib Eye, Mashed Potatoes, Broccoli, Sautéed Mushrooms (Beef Origin: USA) Served Tableside (Recommended for 3 to 4 Persons)	

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

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## DOLCE | 甜點

<b>TIRAMISÙ</b> 🍓 提拉米蘇 Mascarpone Cream, Ladyfingers Cookie, Espresso	400
<b>INSALATA DI FRUTTA</b> 🍌🍌 季節水果沙拉佐百香果雪酪 Seasonal Fresh Fruit Selection with Passion Fruit Sorbet	380
<b>MOUSSE AL COCCO</b> 🥥🍓 椰子慕斯、白巧克力碎、草莓雪酪 Coconut Mousse, White Chocolate Crumble, Strawberry Sorbet	380
<b>TARTELLETTA AL FRUTTO DELLA PASSIONE</b> 🍌🍌 百香果塔、義式蛋白霜 Passion Fruit Curd with Italian Meringue	400
<b>MILLEFOGLIE DI CIOCCOLATO</b> 🍌🍌 巧克力千層、可可餅 Chocolate Variations, Cocoa Waffle	400
<b>AFFOGATO</b> 🍌🍌 阿芙佳朵咖啡冰淇淋 Espresso Coffee Served Over Homemade Vanilla Gelato, Florentine Style	380
<b>SELEZIONE DI GELATI</b> 🍌🍌 每日精選義式手工冰淇淋 Daily Selection of Ice Cream	180 PER SCOOP
<b>SELEZIONE DI SORBETTI</b> 🍌 每日精選水果雪酪 Daily Selection of Fruit Sorbet	160 PER SCOOP

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