

# BENCOTTO

## 外帶美饌 Takeaway Offers

單筆消費滿 4,000 元即享 85 折優惠

※每日中午 12:00 起接受訂餐，敬請提前致電 02-2715-6668 訂餐

※取餐地點為 6 樓 Bencotto 義大利餐廳

※取餐時間如下：

週二至週日 (Bencotto 週一休館)

· 午餐 12:00~14:30

· 晚餐 18:00~20:00

Enjoy an exclusive 15% discount on every order above TWD 4,000

※ Available for order starting 12pm daily, kindly place your order in advance by calling 02-2715-6668

※ Pick-up point at 6F Bencotto Restaurant

※ Pick-up service is available as below:

Tuesday to Sunday (Bencotto is closed on Monday)

· Lunch from 12:00 noon to 2:30pm

· Dinner from 6:00pm to 8:00pm

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## ANTIPASTI | 前菜

- B01 BURRATA E POMODORO / 布拉塔乳酪佐有機櫻桃番茄** **\$780**  
Burrata with organic cherry tomatoes
- B02 SELEZIONE DI SALUMI MISTI / CARRELLO DEI FORMAGGI / 主廚精選冷肉盤及特選義大利乳酪** **\$880**  
Chef's selection of the finest American and European cold cuts and cheeses
- B03 INSALATA BENCOTTO / Bencotto 沙拉** **\$580**  
橡葉生菜、紅菊苣、櫻桃番茄、紅蘿蔔、無花果、甜菜根、開心果、絲綢乳酪  
Oak leaves, red endive, cherry tomatoes, carrots, figs, beetroot, pistachio, stracciatella and aged Modena balsamic dressing
- B04 BURRATA E PROCIUTTO / 布拉塔乳酪佐聖丹尼爾火腿** **\$780**  
布拉塔乳酪、有機櫻桃番茄、聖丹尼爾火腿  
Burrata with organic cherry tomatoes, USA Gran Premio prosciutto
- B05 INSALATA DI GAMBERI / 老虎蝦水菜拉** **\$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, root vegetables, mint oil
- B06 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

## PASTA | 義大利麵

- B07 MEZZE MANICHE ARRABBIATA / 番茄手工水管麵** **\$680**  
手工水管麵、大蒜、辣椒、巴西里、番茄醬汁  
Housemade mezze maniche with garlic, chili flakes, parsley and tomato sauce
- B08 PAPPARDELLE PORCINI E TARTUFO / 牛肝菌菇寬帶麵佐松露奶油醬汁** **\$880**  
Pappardelle with porcini mushrooms and truffle butter sauce
- B09 TAGLIATELLE AL RAGU' / 主廚家傳番茄澳洲牛肉寬扁麵** **\$680**  
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

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- B11 SPAGHETTI AL CACIO E PEPE / 古羅馬式乳酪及黑胡椒義大利麵** **\$680**  
Spaghetti tossed with ancient Roman style “cheese and black pepper” sauce
- B12 TAGLIATELLE ALL’ASTICE / 波士頓龍蝦寬麵、檸檬、羅勒 (建議 2 人享用)** **\$2280**  
Tagliatelle with butter poached Boston lobster, lemon and basil  
(recommended for 2 persons)
- B13 SEDANINI ALL’ AMATRICIANA / 羅馬風味茄汁手工水管麵佐義大利風乾豬頰** **\$680**  
Sedanini with traditional Roman style sauce of pomodoro, Italian guanciale and pecorino romano

## SECONDI PIATTI | 主菜

- B14 BAVETTA DI MANZO ARROSTO / 香煎澳洲和牛牛腹脅、馬鈴薯泥、大豆、胡蘿蔔、巴羅洛紅酒醬汁** **\$1080**  
Pan-seared Australian Wagyu beef flank steak, mashed potatoes, soya beans, carrots, barolo wine roasting jus
- B15 COSTOLETTA DI MAIALE / 炙烤美國波克夏豬排、蘆筍、馬鈴薯泥、肋排醬汁** **\$1080**  
Roasted USA Berkshire pork chop, crispy kale, grilled scallion, artichoke purée and slow-roasted pork ribs jus
- B16 ANATRA ARROSTO E CILIEGIE / 炙烤宜蘭鴨胸、醃漬櫻桃、大根、玉米糕、鴨肉醬汁** **\$980**  
Roasted Yilan duck breast, turnips, pickled cherries, polenta, duck jus
- B17 POLPETTE AL SUGO / 燉煮義大利肉丸 (美國豬絞肉與美國牛絞肉)、番茄醬汁、羅勒、帕馬森乾酪** **\$1080**  
Stewed minced USA pork and USA beef meatballs, tomato sauce, basil and parmesan
- B18 MERLUZZO / 慢煮智利海鱸魚、蛤蠣、櫛瓜丁、荷蘭芹醬、番紅花脆片** **\$1080**  
Slow-poached sustainable catch Chilean seabass, clams, spring zucchini ragout, parsley sauce
- B19 COSTATA DI MANZO / 爐烤美國肋眼牛排、洋芋泥、炒蘑菇 (建議 3-4 人享用)** **\$4880**  
Roasted USA prime beef ribeye served with mashed potatoes and sautéed mushrooms  
(recommended for 3 to 4)

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## LE NOSTRE PIZZE | 北義式披薩

- B20 PIZZA MARGHERITA / 瑪格麗特比薩 \$680**  
LA REGINA MARGHERITA / 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
- B21 PIZZA PROSCIUTTO / 生火腿披薩 \$880**  
IL CRUDO / 番茄醬汁、莫札瑞拉乳酪、生火腿、芝麻葉、布拉塔乳酪  
Tomato sauce, mozzarella fior di latte, USA Gran Premio prosciutto, arugula salad and Burrata
- B22 PIZZA SEAFOOD / 海鮮披薩 \$980**  
DAL MARE / 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, red shrimp, Hokkaido scallops, langoustine, sundried tomatoes and ricotta

## I NOSTRI PANINI | 義式帕尼尼

- B23 PANINO AL PROSCIUTTO / 火腿起士帕尼尼 \$680**  
聖丹尼爾火腿、水牛起士、芝麻葉、朝鮮薊  
USA Gran Premio prosciutto, buffalo mozzarella, arugula and preserved artichokes
- B24 PANINO ALLA MORTADELLA / 松露火腿起士帕尼尼 \$680**  
摩德代拉火腿、瑞可達起士、松露  
Italian Mortadella ham, ricotta and truffles
- B25 PANINO AL SALAME / 臘腸起士帕尼尼 \$680**  
辣豬肉腸、佩科里諾起士、米蘭臘腸、美生菜  
Spicy 'nduja, pecorino, Italian salami Milano, lettuce

## DOLCI | 甜點

- B26 PANNA COTTA / 蜂蜜百香果焦糖奶酪 \$320**  
Honey, passion fruit and caramel
- B27 TIRAMISU / 傳統提拉米蘇 \$360**  
杏仁餅乾、馬斯卡彭起士、咖啡  
Savoiardi, mascarpone and coffee
- B28 SENSAZIONI DI CIOCCOLATO / 巧克力協奏曲 \$360**  
Chocolate symphony in four preparations of dark, dulcify, milk and white