BENCOTTO

特選套餐 | SIGNATURE SET MENU

四道式 4 courses $3,280

五道式 5 courses $3,780

GAMBERO ROSSO BURRATA

生紅蝦、布拉塔乳酪、羅勒、番茄、柚子胡椒

Red Prawn Crudo, Burrata, Basil, Tomato and Yuzu Kosho

Or

COZZE E PECORINO

淡菜佐義大利白鱘魚子醬、佩科里諾乳酪、海葡萄、蠶豆

Boiled Mussel, Calvisius Caviar, Pecorino Romano, Sea Grapes and Fava Bean

DUBL Rosé Edition II NV Brut Rosé, Campania, Italy

RIGATONI ALLA GENOVESE DI MANZO

手工義大利直管麵、慢煮牛肉、燉洋蔥、36 個月熟成帕瑪森乳酪、檸檬、荷蘭芹 (牛肉原產地：澳洲)

Rigatoni Pasta, Slow Cooked Beef, Stewed Onions, 36-Month Parmigiano Reggiano, Lemon Zest, Parsley (Beef Origin : Australia)

Rene Lequin-Colin Santenay Sous la Roche, Côte de Beaune, France

MANZO E BROCCOLI

炭烤 F1 和牛紐約客、羽衣甘藍、咖啡醬、黑蒜、牛肉汁 (牛肉原產地：日本北海道)

Grilled Japanese F1 Wagyu Beef Striploin, Kale, Coffee Glaze, Black Garlic and Beef Jus (Beef Origin : Hokkaido, Japan)

Non-Beef Option

CALAMARO

花枝鑲櫛瓜、胡蘿蔔、松子、紅蔥頭、黑橄欖、海鮮醬汁

Squid Stuffed with Zucchini, Carrot, Pinenut, Shallot, Black Olive and Seafood Jus

Elio Altare Barbera d'Alba, Piedmont, Italy

LATTE E MANDORLE

雲朵餅乾、香草檸檬泡沫 、白巧克力、杏仁雪酪

Milk Tuile, Vanilla and Lemon Foam, White Chocolate, Almond Sorbet

Glenmorangie 18 Year Old Extremely Rare Single Malt Scotch Whisky, Highlands, Scotland

Disaronno Originale, Italy

加價 TWD 2,580 享侍酒師精選佐餐葡萄酒（4 杯）

An additional TWD 2,580 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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BENCOTTO

分享套餐 | SHARING MENU

適合 3-4 人享用
Recommended for 3 to 4 Persons

POLPO MEDITERRANEA
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

INSALATA E POMODORI
綜合生菜、風乾小番茄、香脆麵包丁、36 個月熟成帕瑪森乳酪、番茄覆盆莓醬汁
Seasonal Mixed Greens, Semi-Dried Cherry Tomatoes, Bread Croutons, 36-Month Parmigiano Reggiano
Tomato & Raspberry Dressing

LA REGINA MARGHERITA
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

NERANO
手工義大利短管麵、酥炸櫛瓜、羅勒、帕瑪森乳酪醬
Sedanini Pasta with Fried Zucchini, Basil and Parmigiano Sauce

COSTOLETTA ALLA MILANESE
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、紅酒牛肉汁
(牛肉原產地：荷蘭)
Veal Chop "Milanese" Style, Pan Fried in Clarified Butter Served with Arugula & Cherry Tomato Salad
Pecorino Fondue and Red Wine Beef Jus (Beef Origin: Netherlands)

Non-Beef Option

PUTTANESCA
香煎本地刺花斑、油封櫻桃番茄、煙花女醬
Seared Grouper with Confit Cherry Tomatoes and Puttanesca Sauce

TIRAMISÙ
提拉米蘇
Mascarpone Cream, Ladyfingers Cookie, Espresso

$9,888

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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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）
松露風味風乾豬肉腸(豬肉原產地：澳洲） | Cacciatore Salami Mild Truffle (Australia)
義式生火腿(豬肉原產地：澳洲） | Prosciutto Crudo (Australia)
卡波科洛(豬肉原產地：澳洲） | Capocollo (Australia)
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

TONNATO 900
慢煮牛肉薄片、鮪魚醬、香草、酸豆(牛肉原產地：澳洲)
Beef Eye Round, Tuna Sauce, Herbs and Capers (Beef Origin: Australia)

INSALATA E POMODORI 680
綜合生菜、風乾小番茄、香脆麵包丁、36 個月熟成帕瑪森乳酪、番茄覆盆莓醬汁
Seasonal Mixed Greens, Semi-Dried Cherry Tomatoes, Bread Croutons, 36-Month Parmigiano Reggiano, Tomato & Raspberry Dressing

CAPRESE 680
醃漬番茄、布拉塔乳酪、羅勒雪酪
Lightly Marinated Tomatoes, Burrata, Basil Sorbet

FOCACCINO 780
手工佛卡夏、風乾火腿、絲綢乳酪、黑橄欖碎、櫻桃番茄、芝麻葉(豬肉原產地：澳洲)
Homemade Focaccino with Prosciutto Crudo, Stracciatella Cheese, Olive Crumble, Cherry Tomatoes, Rocket Salad (Pork Origin: Australia)

POLPO MEDITERRANEA 900
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

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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BENCOTTO

ZUPPA | 湯品

PAPPA AL POMODORO 620
溫托斯卡尼番茄濃湯、布拉塔乳酪、羅勒、香脆麵包丁
Warm Tuscan Tomato Soup with Burrata, Basil and Croutons

STRACCIATELLA ALLA ROMANA 620
牛肉清湯、蛋、荷蘭芹、佩科里諾乳酪
Beef Consommé with Egg, Parsley and Pecorino Romano

PASTA & RISOTTO | 手工自製義大利麵及燉飯

FETTUCCINE 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、荷蘭芹、烏魚子
Homemade Linguine, Garlic, Clams, Parsley, Bottarga

RAVIOLI ALLA LUCIANA 920
燉章魚麵餃、檸檬、黑胡椒、荷蘭芹、章魚清湯
Ravioli with Octopus Ragù, Lemon, Black Pepper, Parsley, Octopus Broth

TAGLIOLINI ALL'ASTICE 1,980
手工鳥巢麵、爐烤龍蝦、櫻桃番茄
Homemade Tagliolini, Roasted Lobster, Cherry Tomatoes

NERANO 820
手工義大利短管麵、酥炸櫛瓜、羅勒、帕瑪森乳酪醬
Sedanini Pasta with Fried Zucchini, Basil and Parmigiano Sauce

RISI E BISI 900
特選米燉飯、豌豆、番茄、薄荷、蒙塔西歐乳酪
Acquerello Riserva Risotto, Peas, Tomato, Mint, Montasio

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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BENCOTTO

SECONDI PIATTI | 主菜

FILETTO DI MANZO — **2,980**
碳烤 A3 和牛菲力、紅蘿蔔、大蒜、紅酒牛肉汁 (牛肉原產地：日本九州)
Grilled A3 Wagyu Beef Tenderloin with Carrots, Garlic and Red Wine Beef Jus
(Beef Origin: Kyushu, Japan)

AGNELLO E PATATE — **1,580**
碳烤羊排、菠菜、馬鈴薯千層、杏仁醬、綜合胡椒醬汁 (羊肉原產地：紐西蘭)
Grilled Lamb Chop with Spinach, Anna Potato, Almond Sauce and Mixed Peppercorns Jus
(Lamb Origin: New Zealand)

PUTTANESCA — **980**
香煎本地刺花斑、油封櫻桃番茄、煙花女醬
Seared Grouper with Confit Cherry Tomatoes and Puttanesca Sauce

RICCIOLA NERA — **980**
香煎海鱸魚、綠捲、鯷魚美乃滋、葡萄乾、松子、蝦夷蔥
Seared Cobia, Frisée, Anchovy Mayonnaise, Raisins, Pine Nuts, Chives

COSTOLETTA ALLA MILANESE — **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、紅酒牛肉汁
(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 Beef Jus (Beef Origin: Netherlands)
(Limited Daily; Recommended for 2 to 3 Persons)

COSTATA DI MANZO — **6,280**
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)

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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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：澳洲)
San Marzano Tomatoes, Mozzarella Fior di Latte, Prosciutto Crudo, Arugula, Burrata, Sundried Tomatoes (Pork Origin: Australia)

DAL MARE 1,280
莫札瑞拉乳酪、紅蝦、海大蝦、干貝、黑橄欖碎、瑞可達起司
Mozzarella Fior di Latte, Red Shrimp, Prawns, Scallops, Black Olive Crumble, Ricotta

SALERNITANA 980
聖馬爾扎諾番茄醬汁、佩科里諾乳酪、義式培根、黑胡椒 (豬肉原產地：台灣)
San Marzano Tomatoes, Pecorino Romano, Pancetta and Black Pepper (Pork Origin: Taiwan)

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 — 400
提拉米蘇
Mascarpone Cream, Ladyfingers Cookie, Espresso

MACEDONIA DI FRUTTA — 380
季節水果沙拉、薄荷、檸檬雪酪
Seasonal Fresh Fruit Selection with Mint and Lemon Sorbet

LIMONE — 380
檸檬卡士達、檸檬泡沫、白巧克力碎、檸檬脆餅
Lemon Curd, Lemon Foam, White Chocolate Crumble and Lemon Flat Cookie

SCAZZETTA — 400
海綿蛋糕、卡士達奶油、草莓
Sponge Cake with Custard and Strawberries

MELANZANA — 400
茄子、巧克力、松子、肉桂、海鹽焦糖、香橙干邑酒
Eggplant with Chocolate, Pine Nuts, Cinnamon, Salted Caramel and Grand Marnier

AFFOGATO — 380
阿芙佳朵咖啡冰淇淋
Espresso Coffee Served Over Homemade Vanilla Gelato, Florentine Style

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

SELEZIONE DI SORBETTI — 160 PER SCOOP
每日精選水果雪酪
Daily Selection of Fruit Sorbet

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