3 Courses NT$1,980 990
前菜或湯 + 麵食或主餐 + 甜點
Appetizer or Soup,
Pasta or Main Course and Dessert

4 Courses NT$2,580 1,290
前菜 + 湯 + 麵食或主餐 + 甜點
Appetizer, Soup,
Pasta or Main Course and Dessert

5 Courses NT$3,280 1,640
前菜 + 湯 + 麵食 + 主餐 + 甜點
Appetizer, Soup, Pasta,
Main Course and Dessert

(部分套餐份量與單點不同 Set menu is served in tasting portion)

ANTIPASTI

柑橘沙拉佐阿爾瑪綠標伊比利火腿 NT$880 (440 Points)
INSALATA DI MANDARINI CON PROSCIUTTO IBERICO
柑橘沙拉、西班牙阿爾瑪綠標伊比利火腿、酪梨、南瓜籽、優格柳橙醬
Tangerine Salad with Aljomar Cebo Ibérico Ham, Avocado, Pumpkin Seed, Yogurt-Citrus Dressing

香煎紅鯔魚佐馬鈴薯奶油 NT$880 (440 Points)
TRIGLIE SCOTTATE ALL'OLIO DI OLIVA, BRODETTO DI PESCE,
CREMOSO DI PATATE E FUNGHI CARDONCELLI
橄欖油香煎紅鯔魚、鮮美魚湯、馬鈴薯奶油、杏鮑菇
Lightly Seared Red Mullet in Olive Oil, Delicate Fish Broth, Potato Cream, Cardoncelli Mushrooms

布拉塔起司佐烤茄子襯芝麻菜 NT$780 (390 Points)
BURRATA
台灣“慢慢弄”布拉塔起司、烤茄子、櫻桃番茄、芝麻菜、羅勒油
"Man Mano" Burrata Cheese with Roasted Eggplant, Cherry Tomato, Arugula, Basil Oil

鱈魚與奶油馬鈴薯佐炭烤醃漬甜椒 NT$880 (440 Points)
BACCALÀ CREMOSO E PATATE
奶油鱈魚與馬鈴薯配醃製甜椒、脆法棍麵包和義大利巴西里
Creamy Cod Fish and Potatoes with Marinated Bell Pepper, Crisp Baguette, Parsley

ZUPPA

海鮮湯佐大蒜佛卡夏 NT$580 (290 Points)
ZUPPA DI FRUTTI DI MARE
海鮮湯、義大利巴西里、大蒜佛卡夏
Seafood Soup, Italian Parsley, Garlic Focaccia

綜合番茄湯佐香草松子 NT$580 (290 Points)
ZUPPA DI 3 POMODORI (ROMA, SAN MARZANO, DATTERINI),
PARMIGIANO REGGIANO 48 MESI, GREMOLADA DI PINOLI TOSTATI
三種番茄湯 （羅馬、聖馬扎諾、達特里尼） 、48 個月帕瑪森起司、義式綜合香草料佐松子
Three-Tomato Soup (Roma, San Marzano, Datterini), 48-Month Parmigiano Reggiano,
Roasted Pine Nuts Gremolata

雞肉澄清湯佐松露起司餃 NT$580 (290 Points)
CONSOMMÉ DI POLLO CON RAVIOLI
雞肉澄清湯、松露瑞可達餃、蝦夷蔥
Chicken Consomme with Truffle Ricotta Ravioli, Chive

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A LA CARTE

PASTA E RISOTTO

自製的義大利麵採用頂級“Caputo”麵粉和再磨粗麵粉，加入新鮮雞蛋製成。特別透過低溫慢速乾燥技術，使麵體表面形成細微粗糙度，更加容易吸附醬汁。
Our homemade pasta made from "Caputo" flour and rimacinata semolina with fresh eggs. It is dried slowly with low temperature creates rough surface and absorb more sauce.

義式水管麵佐澳洲和牛牛肉丸與番茄 NT$880 (440 Points)
PACCHERI CON POLPETTE DI MANZO E POMODORO
義大利水管麵、澳洲和牛牛肉丸、青豆、鵪鶉蛋、波芙隆起司奶油
Paccheri, Beef Meatball, Green Peas, Quail Eggs, Provolone Cream

白酒蛤蠣燉飯佐小鱗犬牙南極魚 NT$880 (440 Points)
RISOTTO ALLE VONGOLE CON BACCALA
義大利陳年米白酒蛤蠣燉飯、小鱗犬牙南極魚、鮭魚卵、芝麻菜醬汁
Risotto “Acquerello” with Clam Juice, Tooth Fish, Salmon Roe, Arugula Sauce

手工義大利細扁麵佐番茄醬汁襯絲綢乳酪 NT$780 (390 Points)
LINGUINE POMODORO FRESCO E STRACCIATELLA
自製義大利細扁麵、番茄醬汁、絲綢乳酪
Handmade Linguine, Fresh Tomato Sauce, Stracciatella Cheese

海鮮義大利寬扁麵 NT$880 (440 Points)
TAGLIATELLE CON GUAZZETTO DI MARE
義大利寬扁麵佐燉海鮮、青花菜、櫻桃番茄、羅勒、特級初榨橄欖油
Tagliatelle with Seafood Stew, Broccoli, Cherry Tomatoes, Basil, Extra Virgin Olive Oil

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A LA CARTE

SIGNATURE JOSPER GRILL DISHES

使用托斯卡尼烹飪方式，在烹調前以精選義大利香草和純正橄欖油進行醃製，再用西班牙國寶級烤爐Josper Grill炭烤。
最後加上牛骨髓醬、大蒜和迷迭香作為調料，配菜包括清新的芝麻菜、香烤檸檬片、風味濃郁的烤番茄，
以及濃郁的巴羅洛紅酒醬汁上桌。

Our steaks are cooked in the Tuscan ways. Marinated in Italian herbs and olive oil before grilled in Josper oven.
Finished with bone marrow paste, garlic and rosemary over the top. Served with arugula, grilled lemon wedge, roasted tomato
and Barolo wine sauce.

紐西蘭帶骨羔羊排 NT$1,280 (640 Points) mp
CARRÈ DI AGNELLO
New Zealand Premium Lamb Rack (250g)

美國頂級肋眼牛排 NT$2,280 (1,140 Points)
COSTATA DI MANZO ALLA GRIGLIA
U.S. Cedar River Farms Prime Rib-Eye (300g)
（套餐需額外加價 NT$900 supplement charge per set）

美國頂級菲力牛排 NT$3,280 (1,640 Points)
FILETTO DI MANZO
U.S. Prime Angus Beef Tenderloin (300g)
（套餐需額外加價 NT$1,500 supplement charge per set）

炭烤半隻波士頓活龍蝦及美國 IBP 頂級菲力牛排 NT$2,780 (1,390 Points) mp
MARE E MONTI
Grilled Half Boston Lobster (250g) and U.S. “IBP” Prime Beef Tenderloin (150g)
（套餐需額外加價 NT$1,300 supplement charge per set）

炭烤整隻波士頓活龍蝦 NT$2,280 (1,140 Points)
ASTICE
Grilled Whole Boston Lobster (500g)
（套餐需額外加價 NT$900 supplement charge per set）

鮮烤每日全魚 NT$1,880 (940 Points)
PESCE INTERO ALLA GRIGLIA
Fresh Grilled Whole Fish (600-700g), Limited Supply Daily
（每日限量供應，適合兩人享用，套餐需額外加價 NT$600 supplement charge per set, suitable for 1-2 persons）

西班牙伊比利帶骨豬排 NT$1,680 (840 Points) P
BRACIOLA DI MAIALE IBERICO
Spanish Iberico Pork Chop (350g)
（套餐需額外加價 NT$400 supplement charge per set）

美國佛羅倫斯丁骨牛排 NT$3,280 (1,640 Points)
BISTECCA ALLA FIORENTINA
Florence Style U.S. T-bone Steak (500-600g)
（適合兩人享用，套餐需額外加價 NT$2,000 supplement charge per set, suitable for 2 persons）

所有碳烤類餐點及加價餐點不適用於各種優惠方案
All grilled items and supplements are excluded from discount programs.

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A LA CARTE

MAIN COURSE

清蒸鱈魚佐西西里風味麵包碎 NT$1,280 (640 Points)

BACCALÀ AL VAPORE CON CRUMBLE DI MOLLICATA SICILIANA

清蒸鱈魚、西西里風味麵包碎、杏仁、蘆筍和初榨醬汁

Steamed Cod Fish with Sicilian "Mollicata" Crumble, Almond, Asparagus and Virgin Sauce

舒肥豪野鴨胸佐無花果醬 NT$1,180 (590 Points)

PETTO D'ANATRA COTTO A BASSA TEMPERATURA

舒肥豪野鴨胸、馬鈴薯奶油、無花果醬和傳統摩德納巴薩米克酒醋

Sous Vide Duck Breast, Potato Cream, Fig Sauce, and Traditional Modena Balsamic Vinegar

慢燉紅酒澳洲和牛牛頰 NT$1,280 (640 Points)

GUANCIA DI MANZO WAGYU AUSTRALIANA BRASATA

24 小時慢煮澳洲和牛牛頰、巴羅洛紅葡萄酒、南瓜泥、晚香玉筍、迷你胡蘿蔔

24 Hours Slow Cooked Braised Australian Wagyu Beef Cheek, Marinated in Barolo Wine, Pumpkin Puree, Polianthes Tuberosa, Baby Carrot

DESSERT

提拉米蘇 NT$360 (180 Points) mp

TIRAMISÙ

馬斯卡彭慕斯和手指餅乾、可可亞巧克力碗、摩卡、巧克力醬

Mascarpone Mousse & Ladyfinger, Cocoa, in Chocolate Bowl, Mocha, Chocolate Sauce

烤瑞可塔起司佐榛果碎襯鹹焦糖醬 NT$360 (180 Points)

RICOTTA AL FORNO, STROSCIA DI NOCCIOLE E SALSA AL CARAMELLO SALATO

烤瑞可塔起司、榛果碎、鹹焦糖醬

Baked Ricotta with Hazelnut Crumble and Salted Caramel Sauce

巧克力布朗尼佐香草冰淇淋襯巧克力醬 NT$360 (180 Points)

CROSTATA AL CIOCCOLATO CON GELATO ALLA VANIGLIA E SALSA AL CIOCCOLATO

巧克力布朗尼、香草冰淇淋、巧克力醬

Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce

朗姆巴巴佐香緹奶油 NT$360 (180 Points)

BABA AL RUM, CREMA CHANTILLY, FRAGOLINE DI BOSCO, MENTA

朗姆巴巴、香緹奶油、野草莓、薄荷

Rum Baba, Chantilly Cream, Wild Strawberries, Mint

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