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 STARTER

夏季花日沙拉 NT$480 (240 Points)
INSALATA DI FIORE
夏季時蔬 柴魚柚子醬汁 白鯷魚 紅黎麥米餅
Summer Seasonal Salad with White Anchovy and Tangerine Bonito Vinaigrette

蘿勒青醬新鮮番茄塔塔 NT$580 (290 Points)
BURRATA CAMPANA
布拉塔起司 風乾蕃茄 聖女小番茄 青醬
Burrata Cheese, Tomato Tartare and Basil Pesto

碳烤牛舌 巴西里青醬 酪梨 NT$580 (290 Points)
LINGUA DI MANZO
炭烤澳洲牛舌 墨西哥蔬菜泥 巴西里青醬 醋漬洋蔥
Charcoal Grilled Australian Ox Tongue, Salsa Verde, Avocado Puree

俄羅斯沙拉搭配紅蘿蔔冷湯魚子醬馬鈴薯脆片 NT$480 (240 Points)
INSALATA RUSSA
紅蘿蔔冷湯 小洋芋泥 毛豆 魚子醬 洋蔥脆片
Gazpacho, Edamame, Caviar, Onion Crisp

香橙油醋茴香薄片黃尾鰤魚 NT$600 (300 Points)
CARPACCIO DI RICCIOLA
日本鰤魚 柑橘油醋 茴香頭片
Yellow Tail Carpaccio, Fennel, Orange Vinaigrette

干蔥葡萄醋釀紅菊苣佐甜椒 NT$450 (225 Points)
INSALATA DI INDIVIA ROSSA
比利時菊苣 巴薩米克醋 烤甜椒
Red Endive, Capsicum Peperonata, Shallot Balsamic Vinaigrette

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A LA CARTE

ZUPPE SOUP

鴨肉澄清湯 炭烤柚香肉丸 帕達諾乳酪泡泡 NT$480 (240 Points)

ZUPPA CHIARA DI CARNE D'ANSTRA

柚子鴨肉湯 碳烤雞肉丸 香菇 紫山藥 帕達諾奶泡

Duck Consommé, Grilled Chicken Ball, Padano Foam

松露炭烤鮮蝦南瓜湯佐迷迭香酸種麵包丁 NT$480 (240 Points)

CREMA DI ZUCCA

栗子南瓜 松露片 鮮蝦 酸種麵包丁

Pumpkin, Grilled Prawns, Truffle, Rosemary Sourdough Croutons

義大利蔬菜湯 NT$480 (240 Points)

MINESTRONE DI VERDURE

義式蔬菜湯 青醬 風乾蕃茄

Vegetable Minestrone, Basil Pesto

PASTA & ROSOTTO

碳烤牛舌 巴西里青醬 煙燻紅椒米型麵 NT$680 (340 Points)

PASTA D'ORZO ALLA LINGUA DI MANZO

香料烤澳洲牛舌 義式青醬 薏仁 佛手瓜 米形麵

Pasta D'orzo with Grilled Australian Ox Tongue, Salsa Verde, Smoked Red Pepper

鯷魚黑蒜蛤蠣燉飯 NT$680 (340 Points)

RISOTTO CON ACCIUGHE AGLIO NERO E OSTRICHE

黑蒜泥 蛤蠣 番茄燉飯

Risotto with Clam, Anchovy and Black Garlic

起司燉美國牛肉寬麵 NT$550 (275 Points)

TAGLIATELLE ALLA BOLOGNESE

美國牛肉肉醬 帕達諾起司 寬麵

Tagliatelle, U.S Beef Ragout, Parmesan Cheese

新鮮蘿勒醬番茄義大利圓麵 NT$550 (275 Points)

SPAGHETTI AL POMODORO E BASILICO

手工番茄醬 新鮮羅勒 帕達諾起司 圓直麵

Spaghetti with Tomato and Fresh Basil Sauce

胡椒羅馬綿羊乳酪細扁麵 NT$480 (240 Points)

LINGUINE AL CACIO PEPE

佩格里諾起司 帕達諾起司 黑胡椒 細扁麵

Linguine, Pecorino Cheese, Toasted Black Pepper

蒜味番茄羅勒波士頓龍蝦細扁麵 NT$1,380 (690 Points)

LINGUINE ALL'ASTICE

波士頓龍蝦 龍蝦汁 手工番茄醬汁 羅勒 細扁麵

Linguine Boston Lobster, Cherry Tomato, Garlic, Basil

套餐需額外加價 supplement NTD 380 charge for set

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A LA CARTE

JOSPER GRILL

使用托斯卡尼烹飪方式，在烹調時刷上自製綜合香料油，再用西班牙國寶級烤爐Josper Grill 烤制賦予濃郁炭烤香氣。
配菜包括自製風乾蕃茄以及香料烤洋芋
Our Selected Meats and Seafood Are Brushed with Aromatic Herbs and Olive Oil, Then Finished Over Josper's Intense Charcoal Heat for a Refined, Smoky Depth. Our Grilled Items Are Served with Dressed Sundried Tomato and Roasted Potatoes.

炭烤波士頓活龍蝦佐檸檬茴香油醋 NT$2,380 (1,190 Points)
ASTICE
Live Boston Lobster, Lemon Dill Vinaigrette (500mg)
套餐需額外加價 supplement NT$1,080 charge for set

香烤海港直送鮮活魚 NT$1,980 (990 Points)
PESCE DEL GIORNO
Daily Fresh Whole Fish, Grilled Lemon (600-700gm)
(適合兩人享用 Suitable For 1-2 Persons)
套餐需額外加價 supplement NT$680 charge for set

經典美國佛羅倫斯丁骨牛排 NT$5,200 (2,600 Points)
BISTECCA ALLA FIORENTINA
U.S Fiorentina T-Bone Steak (1 Kg)
(適合兩人享用 Suitable For 1-2 Persons)
套餐需額外加價 supplement NT$2,800 charge for set

紐西蘭帶骨羔羊排 NT$1,580 (790 Points)
CARRE DI AGNELLO
New Zealand Premium Lamb Rack (350gm)
套餐需額外加價 supplement NT$480 charge for set

澳洲 M4 頂級肋眼牛排 NT$2,980 (1,490 Points)
FRACOSTA DI MANZO M4
Australian M4 Beef Ribeye (300gm)
套餐需額外加價 supplement NT$1,080 charge for set

美國頂級老饕牛排 NT$2,380 (1,190 Points)
BISTECCA DI PRIMA SCELTA COTTA ALLA GRIGLIA
Grilled U.S Prime Top Cap (170gm)
套餐需額外加價 supplement NT$1,080 charge for set

炭烤 F1 日本紐約客 NT$2,280 (1,140 Points)
FI MANZO GIAPPONESE NEW YORK
Grilled Japanese F1 New York Steak (120gm)
套餐需額外加價 supplement NT$880 charge for set

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A LA CARTE

SECONDI MAIN COURSE

碳烤春雞 黃酒醬汁 檸檬蒜味四季豆 NT$980 (490 Points)

POLLO PRIMAVERILE ARROSTO

春雞 紹興雞醬汁 炒菌菇檸檬四季豆

Grilled Spring Chicken, Cauliflower Puree, Sautéed French Beans with Lemon Garlic

炭烤台灣戰斧豬 自製 BBQ 醬汁 碳烤鳳梨 NT$1,280 (640 Points)

COSTOLETTE DI MAIALE ALLA GRIGLIA

炭烤台灣戰斧豬 風味香料鳳梨 橄欖

Charred Taiwan Pork Chop, Chef Lance's Homemade Glaze, Grilled Pineapple

海鯛魚襯蛤蜊 油封番茄 佐白酒醬 NT$1,080 (540 Points)

ORATA

海鯛魚 角瓜 番茄 海藻奶油

Sea Bream Fillet, Clams, Tomato Confit, White Wine Sauce

燒烤義大利玉米餅襯牛菌菇及帕瑪起司脆片 NT$680 (340 Points)

POLENTA ALLA GRIGLIA

碳烤玉米糕 牛肝菌 牛肝菌奶油醬 巴西里油

Grilled Polenta, Porcini Mushrooms, Parmesan Chips

炭烤美國肋眼心 綠青草醬 秀珍菇 綠胡椒醬汁 NT$1,580 (790 Points)

MANZO CONDIMENTO

美國肋眼心 季節綠香料醬 嫩煎秀珍菇 綠胡椒牛醬汁

Grill U.S Ribeye Center Cut, Salsa Verde, Oyster Mushroom, Green Peppercorn Sauce (170g)

套餐需額外加價 supplement NT$580 charge for set

CONTORNI

爐烤香草洋芋

NT$330 (165 Points)

PATATE AL FORNO

烤馬鈴薯角 細香蔥

Oven-Roasted Potatoes, Parsley

香料綜合炒菇

NT$330 (165 Points)

FUNGHI MISTI

綜合菇類 洋蔥 蒜頭 新鮮香草

Sautéed Mixed Mushrooms

葡萄醋拌起司芝麻葉

NT$380 (190 Points)

RUCOLA E PARMIGIANO

新鮮芝麻葉 特級橄欖油 巴薩米克醋

Rocket Salad, Parmesan Cheese, Balsamic Vinegar

特級橄欖油炒干蔥四季豆

NT$330 (165 Points)

FAGIOLINI

四季豆 乾蔥 白酒 橄欖油

Sautéed Green Beans, Shallot, Extra Virgin Olive Oil

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A LA CARTE

DOLCI

芒果百香果蘭姆巴巴 NT$380 (190 Points)

BABA AL RUM

芒果 百香果 鮮奶油 蘭姆酒蛋糕

Mango, Passionfruit and Rum-Soaked Vanilla Chantilly

卡布里蛋糕 NT$380 (190 Points)

CAPRESE

杏仁蛋糕 巧克力慕斯 脆杏仁餅 可可蛋白餅

Almond Cake, Chocolate Mousse, Almond Crisp and Cocoa Grué Meringue

開心果巧克力酥皮蛋塔 NT$380 (190 Points)

FLAN AL PISTACHIO

開心果巧克力卡士達 自製塔殼 焦糖開心果

Pistachio Chocolate Custard, Short Crust and Pistachio Praline

提拉米蘇佐杏仁脆片 NT$400 (200 Points)

TIRAMISU

咖啡飾片 杏仁薄餅 咖啡奶醬

Coffee Chablon, Almond Tuile and Coffee Anglaise

義式冰淇淋 NT$350 (175 Points)

GELATO

每日義式冰淇淋 3 球

Daily Gelato, 3 Scoops

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