

Fashion Chef
Fabrizio Aceti
at Marco Polo

A LA CARTE

3/13-19

ANTIPASTI

炭烤章魚 托斯卡尼番茄 塔吉亞斯橄欖 NT\$700 (☎350 Points)

POLPO

Grilled Octopus, "Pappa Al Pomodoro", Taggiasca Olives

羅勒青醬 新鮮番茄塔塔 布拉塔起司 NT\$680 (☎340 Points) 🌿🍷🥜

BURRATA CAMPANA

Tomato Tartare, Basil Pesto

香橙油醋 茴香薄片 黃鰭鱈魚 NT\$580 (☎290 Points) 🌿

CARPACCIO DI ORATA

Yellow Tail Carpaccio, Fennel, Orange Vinaigrette

冷製牛舌薄片 醃漬紅洋蔥 歐芹香蒜醬 NT\$580 (☎290 Points) 🍷

LINGUA AL VERDE

Beef Tongue, Red Onion Pickles, Parsley Garlic Sauce

ZUPPA

義大利蔬菜湯 NT\$440 (☎220 Points) 🌿🌿

MINISTRONE DI VERDURE

Vegetable Minestrone

洋芋櫛瓜湯 羊乳酪義大利餃 NT\$440 (☎220 Points) 🌿🍷🌿

ZUPPA DI ZUCCHINE

Zucchini, Goat's Cheese Raviolini

活動菜單可享指定銀行信用卡最低 85 折起優惠
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Maximum 15% discount applies to credit card benefit

如果您對某些食物過敏或有特殊要求，請提前告知我們的服務員。

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🌿 蛋奶素 ovo-lacto vegetarian 🦞 甲殼類 shellfish 🌶️ 辣味 spicy ingredients 🥜 堅果類 nuts 🍷 含酒精 alcohol
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PRIMI

起司 燉牛肉 手工寬麵 NT\$500 (☎250 Points) 🍷

TAGLIATELLE ALLA BOLOGNESE
Homemade Tagliatelle, Beef Ragout, Parmesan Cheese

西西里塔利亞圓茄 鹽味起司 寬管麵 NT\$490 (☎245 Points) 🌿🍷

MEZZE MANICHE ALLA NORMA
Mezze Maniche, Eggplant, Salted Ricotta, Basil

奶油鼠尾草 菠菜起司義大利餃 NT\$590 (☎295 Points) 🍷

RAVIOLI DI RICOTTA E SPINACI
Ricotta-Spinach Filled Ravioli, Sage Butter Sauce

經典米蘭牛骨髓 番紅花燉飯 NT\$550 (☎275 Points) 🌿🍷

RISOTTO ALLA MILANESE
Saffron Risotto, Bone Marrow, Veal Sauce

SECONDI

炭烤深海比目魚 柑橘 比利時菊苣 塔吉亞斯橄欖 NT\$780 (☎390 Points) 🍷

IPPOGLOSSO
Grilled Halibut, Citrus, Endive, Taggiasca Olives

海鯛魚 蛤蜊 油封番茄 白酒醬 NT\$780 (☎390 Points) 🍷🌿

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

香草 嫩燉小牛膝 番紅花洋芋泥 NT\$980 (☎480 Points) 🍷

OSSOBUCCO
Braised Veal Shank, Saffron Potato Mash, Herb Gremolata

炭烤頂級菲力牛排 燒烤洋芋 藍紋起司醬 NT\$1,250 (☎625 Points) 🍷

FILETTO DI MANZO
Grilled Beef Tenderloin, Roasted Potato, Gorgonzola Cheese Sauce

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JOSPER GRILL

嚴選高品質肉品與海鮮，抹上香料與橄欖油，再用西班牙國寶級烤爐 Jospier Grill 烤製，
賦予食材細膩且深邃的煙燻風味。

Our selected meats and seafood are brushed with aromatic herbs and olive oil, then finished over Jospier's intense charcoal heat for a refined, smoky depth. Our grilled items are served with dressed rocket leaves and roasted potatoes.

炭烤波士頓活龍蝦 檸檬茴香油醋 NT\$2,350 (🍷1,175 Points) 🍷

ASTICE

Whole Live Boston Lobster, Lemon Dill Vinaigrette

香烤海港直送鮮活魚 NT\$1,880 (🍷940 Points) 🌿

PESCE DEL GIORNO

Daily Fresh Whole Fish, Grilled Lemon (600-700gm)

(適合兩人享用 Suitable For 1-2 Persons)

經典佛羅倫斯丁骨牛排 NT\$5,200 (🍷2,600 Points)

BISTECCA ALLA FIORENTINA

Beef Fiorentina T-Bone Steak (1.2 Kg)

(適合兩人享用 Suitable For 1-2 Persons)

紐西蘭草飼羔羊排 NT\$1,400 (🍷700 Points)

CARRE DI AGNELLO

Lamb Rack (350gm)

美國頂級肋眼牛排 NT\$2,350 (🍷1,175 Points)

FRACOSTA DI MANZO

Beef Ribeye (300gm)

CONTORNI

香蒜 嫩菠菜 NT\$300 (🍷150 Points) 🌿🌿

SPINACI

Sautéed Spinach, Garlic Scent

爐烤洋芋 NT\$280 (🍷140 Points) 🌿🌿

PATATE AL FORNO

Oven-Roasted Potatoes, Parsley

葡萄醋 起司 芝麻葉 NT\$300 (🍷150 Points) 🌿🍷🌿

RUCOLA E PARMIGIANO

Rocket Salad, Parmesan Cheese, Balsamic Vinegar

紅蔥頭 四季豆 NT\$280 (🍷140 Points) 🌿🌿

FAGIOLINI

Sautéed Green Beans, Shallot, Extra Virgin Olive Oil

以上餐點不適用於各種優惠方案

All items are excluded from discount programs.

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DOLCI

馬沙拉酒奶油卡諾里捲 瑞可達起司 糖漬柑橘 開心果 NT\$380 (☎190 Points) 🍷🥜

CANNOLO SICILIANO

Marsala Wine Wafer, Ricotta Cheese, Candied Citrus, Pistachio

納普勒斯榛果巧克力蛋糕 馬達卡斯克香草冰淇淋 NT\$360 (☎180 Points) 🍷🥜

TORTA CAPRESE

Hazelnut-Chocolate Capri Cake, Madagascar Vanilla Ice Cream

香檸 柑橘奶凍 圓頂蛋糕 NT\$360 (☎180 Points) 🍷

DELIZIA AL LIMONE

Soft Sponge, Lemon Custard, Citrus Gel

各式冰淇淋或雪酪 NT\$330 (☎165 Points) 🍷

SELEZIONE DI GELATI E SORBETTI

Ice Cream and Sorbet Selection

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