

## 2 COURSE NT\$1,380+10% 690 3 COURSE NT\$1,680+10% 840 4 COURSE NT\$1,980+10% 990

前菜或湯或甜點+麵食或主餐  
Starter or Soup or Dessert & Pasta or Main Course

前菜或湯+麵食或主餐+甜點  
Starter or Soup, Pasta or Main Course, Dessert

前菜+湯+麵食或主餐+甜點  
Starter, Soup, Pasta or Main Course and Dessert

### STARTERS

#### 章魚明蝦沙拉

##### INSALATA DI POLPO E GAMBERI

Octopus and prawns salad, bell pepper, potato, lemon oil, capers

章魚明蝦沙拉、甜椒、馬鈴薯、檸檬油、酸豆  
NT\$880 440

#### 蘆筍沙拉

##### INSALATA DI ASPARAGI

Asparagus, parmesan, lentil, spinach, radicchio, cherry tomato, yogurt dressing

蘆筍、帕瑪森乾酪、扁豆、菠菜、紅菊苣、櫻桃番茄、優格醬汁  
NT\$680 340

#### 鮪魚生魚片

##### CARPACCIO DI TONNO

Rolled tuna carpaccio with king crab, carrot & celery salad, dill & pistachio pesto sauce, salmon Yoe

鮪魚生魚片、帝王蟹、紅蘿蔔與西芹沙拉、開心果時蔬醬汁、鮭魚卵  
NT\$720 360

#### 布拉塔起司沙拉

##### BURRATA

Roasted eggplant, cherry tomato, arugula, basil oil

章烤茄子、櫻桃番茄、芝麻菜、羅勒油  
NT\$780 390

#### 犢牛菲力薄片

##### VITELLO ARROSTO

Roasted veal tenderloin carpaccio, dry tomato paste, rosemary oil dressing

犢牛菲力薄片、風乾番茄醬、迷迭香油醋  
NT\$880 440

### SOUP

#### 義大利番茄湯

##### ZUPPA DI POMODORO

Tomato soup, mozzarella cheese, crostini, basil

番茄湯、莫扎瑞拉乳酪、麵包丁、羅勒  
NT\$580 290

#### 海鮮湯

##### ZUPPA DI FRUTTI DI MARE

Seafood soup, spinach & lentil, garlic focaccia

海鮮湯、菠菜和扁豆、大蒜佛卡夏  
NT\$780 390

### PASTA & RISOTTO

#### 漁夫海鮮義大利麵

##### TAGLIOLINI ALLO SCOGLIO

Tagliolini pasta, assorted seafood, cherry tomato, ink sauce

義大利寬扁麵、什錦海鮮、櫻桃番茄、墨魚醬汁  
NT\$880 440

#### 燉牛肉粗短麵

##### SCIALATELLI AL RAGU

Short fettuccine pasta, beef ragout topped with grated scamorza cheese

義大利粗短麵、燉牛肉、煙燻斯卡莫札乳酪  
NT\$780 390

#### 蘇連多風格麵疙瘩

##### GNOCCHI ALLA SORRENTINA

Potato gnocchi, tomato sauce, mozzarella cheese, basil

馬鈴薯麵疙瘩、番茄醬汁、莫扎瑞拉乳酪、羅勒  
NT\$680 340

#### 阿瑪菲明蝦燉飯

##### RISOTTO AI GAMBERI

"Acquerello" Risotto with prawns, zucchini, lemon

義大利陳年米佐明蝦、櫛瓜、檸檬  
NT\$780 390

### MAIN COURSE

#### 酥炸什錦海鮮

##### FRITTO MISTO

Deep fried assorted seafood served with dip sauce

酥炸什錦海鮮配蘸醬  
NT\$880 440

#### 西西里烤鱸魚

##### SPIGOLA ALLA GRIGLIA

Grilled sea bass, spinach, potato, asparagus, clams & capers sauce

烤鱸魚、菠菜、馬鈴薯、蘆筍、蛤蜊和酸豆醬  
NT\$880 440

#### 美國頂級牛菲力

##### MEDAGLIONI DI MANZO

Gratinated U.S. Prime beef medallion with roasted tomato, oregano & mozzarella served with sauteed frisee, olives, anchovy, pinenuts, potato (90g)

焗烤美國頂級牛菲力配烤番茄、奧瑞岡、莫扎瑞拉乳酪佐炒綠捲、橄欖、鯷魚、松子、馬鈴薯  
NT\$1,880 940

套餐需額外加價 / Supplement charge for set NT\$900 450

### DESSERT

#### 拿波里傳統復活節甜派

##### PASTIERA

Barley tart with vanilla sauce and chocolate ice cream

大麥塔佐香草醬和巧克力霜淇淋  
NT\$360 180

#### 阿瑪菲檸檬海綿蛋糕

##### DELIZIA AL LIMONE

Soft light sponge cakes in lemon syrup, creamy lemon custard

檸檬海綿蛋糕、奶油檸檬卡士達  
NT\$360 180

#### 聖若瑟泡芙

##### ZEPPOLA

Sweet doughnut stuffed with Chantilly, pastry cream and cherry compote

甜甜圈鑲香緹、奶油和甜漬櫻桃  
NT\$360 180

### SIGNATURE GRILL

mp 美國頂級菲力牛排  
U.S. Prime Beef Tenderloin (300gr)

NT\$3,280  
1,640

mp 伊比利帶骨豬排(西班牙)  
Iberico Pork Chop (350gr) (Spain)

NT\$1,680  
840

mp 美國佛羅倫斯丁骨牛排  
Traditional Tuscan U.S. T-bone steak  
(500-600gr) (雙人分享 serving size for two)

NT\$3,280  
1,640

mp 炭烤整隻波士頓活龍蝦  
Grilled Whole Lobster

NT\$2,480  
1,240

我們的肉類和龍蝦都是以托斯卡尼的烹飪方式製作，再以 Josper 烤箱炭烤，炭烤前先用義大利香草及橄欖油醃漬。  
Our meats and lobsters are cooked in the Tuscan way; marinated in Italian herbs and olive oil before grilled in our Josper oven.

任選一款喜好的醬料 YOUR CHOICE OF SAUCE

巴羅洛紅酒醬、伯納西醬、綜合胡椒醬、牛肝菌菇醬  
Barolo Wine Sauce, Béarnaise Sauce, Mixed Pepper Sauce, Porcini Mushroom Sauce

所有碳烤類餐點不適用於各優惠方案 All grilled items are excluded from discount program

mp 馬可波羅精選推薦 signature dish

辣味 contains spicy ingredients

內含堅果類 contains nuts

蛋奶素 vegetarian

含牛奶 dairy

無麩質 gluten free

含酒精 contains alcohol

若無特別註明，本菜單所使用之豬肉產地皆為台灣 Unless otherwise noted, all the pork we use in this menu is Taiwan pork

香格里拉會點數兌換 Shangri-La Circle Points Redemption