

3 COURSE NT\$1,880+10% 940

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

4 COURSE NT\$2,180+10% 1,090

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

ANTIPASTI 前菜 STARTERS

Lingua di vitello al verde con insalata di rape bianche e carote in agrodolce

青醬小牛舌搭配白蘿蔔與糖醋紅蘿蔔沙拉

VEAL TONGUE WITH GREENS AND A SALAD OF WHITE TURNIPS AND SWEET AND SOUR CARROTS

NT\$780 390

Melanzane e Pomodori alla Brace, Burrata e Mollicata alla Siciliana

烤茄子與番茄搭配布拉塔起司及西西里風味麵包碎

GRILLED EGGPLANT AND TOMATO, MOZZARELLA BURRATA CHEESE AND SICILIAN "MOLLICATA"

NT\$780 390

Flan di Broccoli e Ricotta con Latte di Mandorla

花椰菜與瑞可達起司配杏仁奶

BROCCOLI FLAN WITH RICOTTA AND ALMOND MILK

NT\$780 390

Verza Capunet Ripiena alla Piemontese, Olive, Pomodori Secchi e Basilico

皮埃蒙特風味填餡捲心菜卷(肉類、橄欖、風乾番茄與羅勒)

PIEDMONT "CAPUNET" CABBAGE: CABBAGE ROLLS FILLED WITH MEAT, OLIVES, DRY TOMATO AND BASIL

NT\$780 390

ZUPPE 湯品 SOUP

Zimin di Ceci con Seppie e Spinacino Spadellato

鷹嘴豆和墨魚濃湯配炒嫩菠菜

CHICKPEA AND CUTTLFISH SOUP WITH SAUTÉED BABY SPINACH

NT\$580 290

Zuppa di Farro e Fagioli con Pane Tostato

法羅麥與豆類湯搭配烤麵包

EMMER AND BEANS SOUP WITH TOASTED BREAD

NT\$580 290

Pappa al Pomodoro e Ricotta Condita

托斯卡納番茄湯調味瑞可達起司

TUSCAN TOMATO SOUP

"PAPPA AL POMODORO" WITH SEASONED RICOTTA

NT\$580 290

PRIMI PIATTI 義大利麵 / 燉飯 PASTA / RISOTTO

Risotto al Pomodoro Cotto al Forno, Basilico e Spuma di Burrata

烤番茄燉飯配羅勒及布拉塔起司慕斯

BAKED TOMATO RISOTTO, BASIL, BURRATA CHEESE MOUSSE

NT\$880 440

Maccheroni con Ragù Napoletano alla Genovese

拿坡里肉醬通心粉

MACARONI WITH WHITE RAGÙ: ORIGINAL NEAPOLITAN SAUCE "GENOVESE"

NT\$880 440

Tagliolini all'Uovo con Ragù di Agrumi e Bottarga di Muggine

蛋黃麵配柑橘肉醬及烏魚子

EGG NOODLES SERVED

WITH CITRUS RAGÙ AND MULLET ROE

NT\$880 440

MAIN DISH 主菜 MAIN COURSE

Dentice Scottato in Padella, Insalata di Carote, Cipolle Cotte e Crude, Capperi, Limone e Olio EVO

煎海鯛搭配胡蘿蔔沙拉、熟洋蔥與生洋蔥、酸豆、檸檬及特級初榨橄欖油

PAN SEARED SEA BREAM, SALAD OF RAW AND COOKED ONIONS, CARROTS, CAPERS, LEMON AND EXTRA VIRGIN OLIVE OIL

NT\$1,080 540

Brandacujun con Peperoni Cotti alla Brace e Marinati

利古里亞式鱈魚配奶油馬鈴薯與炭烤醃漬甜椒

LIGURIAN "BRANDACUJUN" COD AND POTATO CREAMED, GRILLED AND MARINATED PEPPER

NT\$980 490

Cipolle Ripiene alle Nocciole con Fonduta di Parmigiano

榛果鑲洋蔥配帕瑪森起司醬

HAZELNUTS STUFFED ONION SERVED WITH PARMESAN FONDUE

NT\$980 490

Tagliata di Controfiletto di Manzo con Zucchine Rosolate e Pomodoro

炭烤美國沙朗配烤櫛瓜及番茄

SLICED U.S. BEEF SIRLOIN SERVED WITH ROASTED ZUCCHINI AND TOMATO

NT\$1,680 840

需額外加價NT\$600 supplement charge

Costolette di Agnello Scottadito con Carciofi Fritti e Salsa all'Aceto Balsamico

炭烤羊排配油炸朝鮮薊及香醋醬

"SCOTTADITO" LAMB CHOPS SERVED WITH FRIED ARTICHOKE AND BALSAMIC VINEGAR SAUCE

NT\$1,280 640

需額外加價NT\$400 supplement charge

DOLCE 甜點 DESSERT

Gelo di Fragole, Crema di Latte di Mandorle e Crumble al Pistachio

草莓果凍配杏仁及開心果酥碎

STRAWBERRY "GELO" WITH ALMOND AND PISTACHIO CRUMBLE

NT\$360 180

Meringata alla Fragola con Salsa al Cioccolato

草莓蛋白霜蛋糕配巧克力醬

STRAWBERRY MERINGATA CAKE WITH CHOCOLATE SAUCE

NT\$360 180

Tenerina al cioccolato e gelato al fior di latte e salsa cioccolato

巧克力塔嫩餅配牛奶花冰淇淋與巧克力醬

CHOCOLATE TENDERLOIN AND FIOR DI LATTE ICE CREAM AND CHOCOLATE SAUCE

NT\$360 180

活動菜單可享指定銀行信用卡最低85折起優惠 (實際可享折扣以各家銀行信用卡提供之優惠為準)
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。Please advise our staff if you have any food allergies or special dietary requirements in advance.
價格皆以新台幣計價且需外加一成服務費。Prices are in NT dollar and subject to 10% service charge.

☞ 香格里拉會點數兌換 Shangri-La Circle Points Redemption ☞ 內含堅果類 contains nuts ☞ 蛋奶素 vegetarian ☞ 含牛奶 dairy ☞ 無麩質 gluten free

☞ 若無特別註明，本菜單所使用之豬肉產地皆為台灣 The pork used in this menu is sourced from Taiwan unless otherwise specified.