

# A LA CARTE

## ANTIPASTI

紅蔥頭葡萄醋 紅菊苣 甜椒 NT\$450 (🍷225 Points) 🌿🌱

### INSALATA DI INDIVIA ROSSA

Red Endive, Capsicum Peperonata, Shallot Balsamic Vinaigrette

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

香草 羊乳酪 風乾牛肉 NT\$620 (🍷310 Points) 🍷

### BRESAOLA

Air-Dried Cured Beef, Mixed Herbs, Pecorino, Extra Virgin Olive Oil

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

### BURRATA CAMPANA

Burrata Cheese, Tomato Tartare, Basil Pesto

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

### CARPACCIO DI RICCIOLA

Yellowtail 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

松露 炭烤鮮蝦 南瓜湯 迷迭香酸種麵包丁 NT\$460 (🍷230 Points) 🍷🌿🥑

### CREMA DI ZUCCA

Pumpkin, Grilled Prawns, Truffle, Rosemary Sourdough Croutons

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

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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.

🌿 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

新鮮羅勒醬 番茄 義大利圓麵 NT\$490 (☺245 Points) 🌿🍷

**SPAGHETTI AL POMODORO E BASILICO**  
Spaghetti, Tomato Sauce, Fresh Basil

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

蒜味番茄 羅勒 波士頓龍蝦 細扁麵 NT\$1,380 (☺690 Points) 🍷

**LINGUINE ALL'ASTICE**  
Boston Lobster, Cherry Tomato, Garlic, Basil

胡椒 羅馬綿羊乳酪 細扁麵 NT\$480 (☺240 Points) 🌿🍷

**LINGUINE AL CACIO PEPE**  
Linguine Pasta, Pecorino, Toasted Black Pepper

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

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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 Jospo 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 Jospo'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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## 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

海鱒魚 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

燒烤義大利玉米餅 牛菌菇 帕瑪起司脆片 NT\$600 (🍷300 Points) 🌿 🍷 🌿

### POLENTA ALLA GRIGLIA

Grilled Polenta, Porcini Mushrooms, Parmesan Chips

迷迭香醬 菠菜野菇 雞胸 NT\$680 (🍷340 Points) 🍷 🌿

### PETTO DI POLLO

Mushroom-Stuffed Chicken Breast, Spinach, Rosemary Sauce

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## DOLCI

經典義大利提拉米蘇 NT\$360 (☺️180 Points) 🍷

**TIRAMISÙ**

Biscuit Lady Finger, Espresso, Mascarpone Cheese Cream

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

精選冰淇淋或雪酪 NT\$330 (☺️165 Points) 🍷

**SELEZIONE DI GELATI E SORBETTI**

Ice Cream and Sorbet Selection

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