

## 開胃前菜

|  |               |   |           |
|--|---------------|---|-----------|
| 自製海鹽佛卡夏麵包<br>熱內亞風格 / 海鹽 / 橄欖油<br>可搭配Beppino Ocelli手工無鹽奶油<br>來自義大利純手工製作，英國皇室御用，<br>譽為世界最優質奶油。 | 120<br>50/20g | 伊比利火腿溫蘿蔓沙拉<br>帕達諾起司 / 松露油醋 / 頂級伊比利火腿（產地西班牙） | 480       |
| ●新 義式開心果風乾臘腸<br>使用彰化花田驢焜豬肉（產地台灣）   | 180           | ●新 帕達諾烤蘆筍<br>松子 / 12年巴薩米克                   | 420       |
| ●新 義大利Beppino Ocelli 起司（單一口味）<br>巴羅洛葡萄酒渣 / 麥芽威士忌 /<br>麝香葡萄白蘭地 / 雙味胡椒                         | 220           | 西班牙頂級100%伊比利火腿                              | 580/1,080 |
| 松露脆薯<br>黑松露醬 / 帕達諾起司   | 260           | 中卷串燒<br>甜豆 / 鷹嘴豆 / 鯷魚 / 新鮮香草                | 320       |
| 香炒蘑菇<br>迷迭香 / 干蔥   | 360           | 杜蘭朵小麥粉炸小卷<br>玉米筍 / 櫛瓜 / 蒔蘿美乃茲               | 420       |
| ●新 南義鄉村手撕乳酪<br>香料橄欖油 / 龍眼乾   | 380           | ●新 那布勒斯海鮮烤蛋<br>鮮蚶 / 干貝 / 魚肉 / 小茴香           | 450       |
| 羅馬燉牛肚<br>白腰豆 / 薄荷 / 帕達諾起司  | 380           | 白酒臘腸炒貝<br>鷹嘴豆 / Chorizo 臘腸（產地西班牙）           | 480       |
| 義大利布拉塔乳酪<br>酒醋野菇 / 寶貝生菜  | 380           | 西西里番茄炒貝<br>橄欖 / 番茄 / 蒜頭                     | 480       |
| 山火腿果醋沙拉<br>無花果酒醋 / 芝麻葉 / 新鮮起司 / 山火腿（產地西班牙）   | 450           | 法國生蠔（2顆）                                    | 480       |
|  |               | 烤法國生蠔（2顆）<br>蒜味鯷魚奶油                         | 520       |
|  |               | 海鮮盤（需3天前預訂）<br>法國生蠔 / 蝦蟹 / 青辣椒酒醋 / 雞尾酒醬     | 2,880     |

## 湯品

|                    |     |        |     |
|--------------------|-----|--------|-----|
| 洋蔥湯                | 180 | 每日例湯   | 160 |
| 海鮮湯<br>時令海鮮 / 番茄高湯 | 280 | ●新 龍蝦湯 | 680 |

另加10%服務費 | 自備酒款酌收開瓶費

## 義大利麵 & 燉飯

|                                 |                    |  |        |
|---------------------------------|--------------------|--|--------|
| <b>新</b> 波隆那肉醬烏巢麵<br>溫泉蛋 / 芝麻葉  | 480                | <b>新</b> 煎小卷墨魚汁義大利麵<br>海釣小卷 / 番茄 / 歐芹            | 480    |
| 茴香肉腸貓耳朵麵<br>自製茴香肉腸 (產地台灣) / 番茄  | 480                | 牛肝蕈菇燉飯<br>溫泉蛋 / 芝麻葉 / 帕達諾起司                      | 480    |
| 松露蛋黃義大利麵<br>溫泉蛋 / 蘆筍 / 黑松露醬     | 480                | 香煎干貝燉飯<br>北海道干貝 / 烏魚子 / 小茴香                      | 680    |
| 花蝦義大利麵<br>鯷魚 / 大蒜               | 580                | <b>新</b> 龍蝦燉飯<br>加拿大野生龍蝦 / 鯷魚奶油 / 羅馬番茄泥 整隻 1,480 | 半隻 980 |
| 龍蝦義大利麵<br>加拿大野生龍蝦 / 鯷魚奶油 / 櫻桃番茄 | 半隻 980<br>整隻 1,480 |  |        |

商業午餐組合 義大利麵或燉飯類主餐, 加購 120 元  
即享有海鹽佛卡夏麵包、每日例湯、咖啡或茶。  
※ 限週間中午時段供應。

## 披 薩

|                                   |     |                              |     |
|-----------------------------------|-----|------------------------------|-----|
| <b>新</b> 蕃茄蕪菁葉<br>蒜片 / 小茴香 / 蕃茄   | 480 | 松露蕈菇<br>美白菇 / 洋菇 / 袖珍菇 / 白蕪菁 | 480 |
| 山火腿瑪格莉特<br>芝麻葉 / 番茄 / 山火腿 (產地西班牙) | 480 | 酒醋燻鴨<br>青蔥 / 番茄              | 480 |

## 主 菜

|   |       |  |       |
|---|-------|--|-------|
| 青辣椒檸檬小春雞<br>鹹檸檬與青辣椒醃醬 / 烤時蔬               | 780   | <b>新</b> 香草薄荷小羔羊<br>寶貝生菜 / 松露蜂蜜油醋      | 1,280 |
| 碳烤盤克夏豬排<br>烤季節時蔬 / 波菜苗 / 松露鹽 / 豬里肌 (產地台灣) | 780   | 肋眼牛排 PRIME 16oz<br>芝麻葉沙拉 / 帕達諾起司 / 烤時蔬 | 1,880 |
| <b>新</b> 北義牛奶鱈魚<br>雙味胡椒起司 / 雞油蕈菇 / 菠菜     | 1,180 |  |       |

## 甜 點

|            |     |        |     |
|------------|-----|--------|-----|
| 提拉米蘇       | 260 | 玻璃焦糖乳酪 | 260 |
| 冰烤舒芙蕾 (2入) | 180 | 每日甜點   |     |

## Antipasti

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|   |           |  |  |
|---|-----------|--|--|
| Foccacia  | 120       |  |  |
| Genova Style/Sea Salt/Olive Oil   |           |  |  |
| Beppino Ocelli Unsalted Butter  | 50/20g    |  |  |
| may be purchased to go with your foccacia.  |           |  |  |
| <span>New</span> Salami with Pistachos (Taiwan)                                     | 180       |  |  |
| <span>New</span> Beppino Ocelli Cheese (Single Flavor)                              | 220       |  |  |
| Barolo/Malto d'orzo e Whisky/<br>Frutta e Grappa di Moscato/Pepe Nero e Bacche Rosa |           |  |  |
| Truffle Fries   | 260       |  |  |
| Truffle Tapenade/Grana Padano   |           |  |  |
| Sautéed Mushroom  | 360       |  |  |
| Rosemary/Shallot  |           |  |  |
| <span>New</span> Stracciatella  | 380       |  |  |
| Mint Verde /Dried Longan Compote  |           |  |  |
| Trippa Alla Romana  | 380       |  |  |
| Cannellini Beans/Mints/Grana Padano   |           |  |  |
| Burrata & Rocket Salad  | 380       |  |  |
| Mushrooms/Baby Leaf   |           |  |  |
| Ham & Rocket Salad  | 450       |  |  |
| Serrano (Spain)/Fig Dressing  |           |  |  |
| Romaine lettuce Salad   | 480       |  |  |
| Grana Padano/Truffle Oil/Jamón Ibérico (Spain)                                      |           |  |  |
| <span>New</span> Charcoal Grill Padano Asparagus                                    | 420       |  |  |
| Pine Nuts/balsamic vinegar aged 12 years  |           |  |  |
| Jamón Ibérico de Pura Raza 100%   | 580/1,080 |  |  |
| Calamari Skewers  | 320       |  |  |
| Chickpea/Snap Pea/Salsa Verde   |           |  |  |
| Fried Calamari  | 420       |  |  |
| Zucchini/Baby Corn/Dill Mayo  |           |  |  |
| <span>New</span> Naples Seafood Frittata  | 450       |  |  |
| Oyster/Scallops/Fish/Fennel   |           |  |  |
| Clams in White Wine Sauce   | 480       |  |  |
| Chickpea/Chorizo (Spain)  |           |  |  |
| Sicilian Style Steamed Clams  | 480       |  |  |
| Olive/Tomato/Garlic   |           |  |  |
| French Oyster (2pc)   | 480       |  |  |
| Baked French Oyster (2pc)   | 520       |  |  |
| Anchovy-Garlic Butter   |           |  |  |
| Seafood Platter   | 2,880     |  |  |
| (requires pre-order 3 days ahead)   |           |  |  |
| Oyster/Shrimp/Crab/Cocktail Sauce<br>Green Chili Mignonette                         |           |  |  |

## Soup

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|                               |     |                               |     |
|-------------------------------|-----|-------------------------------|-----|
| Onion Soup                    | 180 | Daily Soup                    | 160 |
| Seafood Soup                  | 280 | <span>New</span> Lobster Soup | 680 |
| Seasonal Seafood/Tomato Stock |     |                               |     |

A 10% Gratuity will be added. | Corkage Shall Be Charged.

## Primi

|   |  |
|---|--|
| <b>New</b> Pappardelle Bolognese 480<br>Poached Egg /Rocket   | <b>New</b> Spaghetti Nero with Squid 480<br>Squid/Tomato/Italian Parsley   |
| Orecchiette with Fennel Sausage Ragu 480<br>Fennel Sausage Ragu (Taiwan)/Cherry Tomato/<br>Padano Cheese            | Porcini Mushroom Risotto 480<br>Poached Egg/Rocket/Grana Padano  |
| Truffle & Egg Spaghetti 480<br>Poached Egg/Asparagus  | Seared Scallop Risotto 680<br>Hokkaido Scallop/Bottarga/Fennel   |
| Spaghetti with Shrimp 580<br>Anchovy/Garlic   | <b>New</b> Risotto with Lobster Half 980<br>Wild-Caught Canadian Lobster/ Whole 1,480<br>Anchovy-Garlic Butter/Rome Tomato Sauce |
| Tagliarni with Lobster Half 980<br>Wild-Caught Canadian Lobster/ Whole 1,480<br>Anchovy-Garlic Butter/Cherry Tomato |  |

**Weekday Lunch Special** Order any Primi and Add Bread, Daily Soup, and Coffee/Tea for only \$120.

## Pizza

|   |   |
|---|---|
| <b>New</b> Friarielli 480<br>Garlic/Dill/Tomato Sauce | Truffle & Mushroom 480<br>Three Mushroom/White Mushroom Sauce |
| Rocket Margherita 480<br>Serrano (Spain)/Tomato Sauce | Smoked Duck 480<br>Chive/Balsamic/Tomato Sauce                |

## Secondi

|   |  |
|---|--|
| Roasted Poussin 780<br>Green Chili & Preserved Lemon Marinade/<br>Roasted Veges           | <b>New</b> Grilled Rack of Lamb 1,280<br>Baby Leaf/Truffle Honey Vinegar Sauce |
| Roasted Berkshire Pork Chop 780<br>Seasonal Veges/Truffle Salt/Pork Chop (Taiwan)         | Prime Rib Eye Steak 16oz 1,880<br>Rocket/Grana Padano/Roasted Vegetables       |
| <b>New</b> Baccalà al Latte in Umido 1,180<br>Pepe Nero e Bacche Rosa/Chanterelle/Spinach |  |

## Dolci

|                            |                                  |
|----------------------------|----------------------------------|
| Tiramisu 260               | Musashino Caramel Cheesecake 260 |
| Frozen Soufflé (2 pcs) 180 | Daily Cake                       |

A 10% Gratuity will be added. | Corkage Shall Be Charged.

## 雞尾酒

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|                                |     |
|--------------------------------|-----|
| Spritz                         | 320 |
| 經典義大利餐前酒：<br>氣泡酒、義大利香料苦甜酒、蘇打   |     |
| Negroni                        | 320 |
| 世界最受歡迎義大利經典調酒：<br>琴酒、苦艾酒、甜味香艾酒 |     |
| Bellini                        | 320 |
| 梨山早桃、柑橘酒、氣泡酒                   |     |
| Elderflower Gin Fizz           | 320 |
| 接骨木琴酒、青葡萄                      |     |
| <b>新</b> White Sangria         | 320 |
| 經典調酒，季節改版：<br>白酒、蘭姆酒、新鮮水果、蘇打   |     |
| <b>新</b> Piña-Colada           | 320 |
| 自製鳳梨果漿、椰奶、蘭姆酒、檸檬汁              |     |
| <b>新</b> DOMANI Iced Tea       | 380 |
| 義式檸檬甜酒、琴酒、蘭姆酒、龍舌蘭<br>柑橘酒、可樂    |     |

## 特製軟飲

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|                 |     |
|-----------------|-----|
| <b>新</b> 可爾必思蘇打 | 160 |
| 原味或蜜桃           |     |
| 藍莓              | 220 |
| 藍莓、白桃、蜂蜜、柳橙、蘇打  |     |
| 新鮮果汁            | 220 |
| 季節水果            |     |
| 綜合鮮果汁           | 220 |
| Daily 鮮榨果汁      |     |

## 單杯葡萄酒與餐後酒

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|                   |     |
|-------------------|-----|
| 紅 / 白酒            | 320 |
| 義大利氣泡酒            | 280 |
| 義式檸檬甜酒 Limoncello | 260 |
| 渣釀白蘭地 Grappa      | 280 |

## 啤酒

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|                                  |     |
|----------------------------------|-----|
| 臺虎精釀生啤酒 (臺灣)                     | 250 |
| SUNMAI 蜂蜜啤酒 (臺灣)                 | 220 |
| Ballast Point (美國)<br>Fathom IPA | 250 |

## 咖啡 / 茶

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|                          |     |
|--------------------------|-----|
| 黑咖啡                      | 120 |
| 拿鐵                       | 160 |
| 皇家伯爵茶                    | 160 |
| 新鮮水果茶                    | 180 |
| 花草茶 (熱 / 無咖啡因)           | 180 |
| <b>新</b> P&T 選茶 蘋果白茶 (熱) | 260 |

## 甜點

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|            |     |
|------------|-----|
| 提拉米蘇       | 260 |
| 玻璃焦糖乳酪     | 260 |
| 冰烤舒芙蕾 (2入) | 180 |
| 每日甜點       |     |

本店禁帶外食，每人最低消費為任一品項，感謝您的配合。

未成年請勿飲酒 | 另加 10% 服務費

## Cocktail

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|   |     |
|---|-----|
| Spritz  | 320 |
| Citrus-Infused-Amaro/Prosecco/Soda  |     |
| Negroni   | 320 |
| Gin/Campari/Cocchi Rossa  |     |
| Bellini   | 320 |
| Peach/Cointreau/Prosecco  |     |
| Elderflower Gin Fizz  | 320 |
| Elderflower-Infused-Gin/White Grape/Lime/Soda   |     |
|  White Sangria     | 320 |
| White wine/Rum/Fresh Fruits/Soda  |     |
|  Piña-Colada       | 320 |
| Pineapple Jam/Coconut Cream/Rum/Lime juice  |     |
|  DOMANI Iced Tea | 380 |
| Limoncello/Gin/Rum/Tequila/Cointreau/Coke   |     |

## Soft Specialty

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|   |     |
|---|-----|
|  Calpis Soda | 160 |
| Classic or Peach  |     |
| Blueberry   | 220 |
| Blueberry/Peach/Honey/Orange/Soda   |     |
| Fresh Juice   | 220 |
| Seasonal Fruits   |     |
| Daily Mix Juice   | 220 |

## Wine & Digestif by Glass

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|                    |     |
|--------------------|-----|
| Red/White          | 320 |
| Prosecco           | 280 |
| Limoncello         | 260 |
| Grappa di Nebbiolo | 280 |


## Beer

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|                                   |     |
|-----------------------------------|-----|
| Taihu Brewing Draft Beer (Taiwan) | 250 |
| SUNMAI Honey Lager (Taiwan)       | 220 |
| Ballast Point (US)                | 250 |
| Fathom IPA                        |     |

## Coffee & Tea

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|   |     |
|---|-----|
| Black Coffee  | 120 |
| Caffè Latte   | 160 |
| Earl Grey   | 160 |
| Fruit Tea   | 180 |
| Herbal Tea (Hot, Non-caffeinated)   | 180 |
|  P&T Master Blends-Perfect Day (Hot) | 260 |
| (Apple & White Tea)   |     |

## Dolci

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|                              |     |
|------------------------------|-----|
| Tiramisu                     | 260 |
| Musashino Caramel Cheesecake | 260 |
| Frozen Soufflé (2 pcs)       | 180 |
| Daily Cake                   |     |

No outside food or drink allowed, minimum charge is one item per person, thank you.  
Drinking is prohibited to minors under the age of 18. | A 10% Gratuity will be added.

## 氣泡酒 FIZZ

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|  |                   |       |
|--|-------------------|-------|
| Moscato Spumante Dolce, Le Rughe                         | Vento, Italy      | 1,400 |
| Prosecco Extra Dry, Piccini                              | Vento, Italy      | 1,500 |
| Premier Cru Préférence Brut, J. Lassalle                 | Champagne, France | 2,400 |
| Rosé Brut, Deutz   | Champagne, France | 2,800 |
| Vallée Brut Premier Cru 66 Mois de Cave, Bérêche et Fils | Champagne, France | 3,000 |

## 白酒 WHITE

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|  |                       |       |
|--|-----------------------|-------|
| Protea Chenin Blanc, Anthonij Rupert                         | South Africa          | 1,500 |
| Chardonnay, Donna di Valiano                                 | Toscana, Italy        | 1,500 |
| IZADI Blanco   | Rioja, Spain          | 1,500 |
| MOMA Trebbiano-Chardonnay Rubicone I.G.T., Umberto Cesari    | Emilia-Romagna, Italy | 1,500 |
| Roero Arneis, Vietti   | Piemonte, Italy       | 1,700 |
| Cusona 1933 Vernaccia di San Gimignano, Guicciardini Strozzi | Toscana, Italy        | 1,800 |
| Bourgogne V.V. de Chardonnay, Albert Bichot                  | Bourgogne, France     | 1,800 |
| Roussanne, Truchard  | Carneros, USA         | 1,800 |
| Sauvignon Blanc, Rimapere                                    | New Zealand           | 1,800 |
| Soave Classico DOC, Suavia Monte Carbonare                   | Vento, Italy          | 2,000 |
| Charblis Grains Dores, Garnier & Fils                        | Bourgogne, France     | 2,200 |
| Pouilly-Fuisse, Maison Champy                                | Bourgogne, France     | 2,400 |
| Xarel-lo Amphora Roja, Parés Baltà                           | Penedès, Spain        | 2,800 |

未成年請勿飲酒 | 另加 10% 服務費

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## 紅酒 RED

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|   |       |
|---|-------|
| IZADI Reserva Rioja, Spain  | 1,500 |
| MOMA Sangiovese-Cabernet Sauvignon Rubicone I.G.T.,<br>Umberto Cesari Emilia-Romagna, Italy | 1,500 |
| Naturalmente Bio Nero d'Avola, Caruso & Minini Sicilia, Italy                               | 1,600 |
| Russian River Valley Reserve Pinot Noir, MacMurry Sonoma, USA                               | 1,600 |
| Côtes Du Rhône Roulepieyre, Pierre Amadieu Rhône, France                                    | 1,600 |
| Syrah, Truchard Carneros, USA   | 1,700 |
| Nebbiolo Langhe, G.D. Vajra Piemonte, Italy   | 1,800 |
| Bourgogne V.V. de Pinot Noir, Albert Bichot Bourgogne, France                               | 1,800 |
| Valpolicella Ripasso Classico Superiore, Giusti Vento, Italy                                | 2,000 |
| Chianti Classico Riserva DOCG, Mazzei Ser Lapo Toscana, Italy                               | 2,200 |
| "Marilyn" Merlot Napa Valley, USA   | 2,400 |
| Domaine de Compostelle Pomerol, Château La Cabanne Bordeaux, France                         | 2,400 |
| Saint-Romain, Jean Gagnerot Bourgogne, France   | 2,600 |
| Marien-Garten Pinot Noir QbA Trocken, Weingut Bremer Pfalz, Germany                         | 2,800 |
| Château Lafon-Rochet, Saint-Estèphe ( Quatrieme Grand Cru ) Bordeaux, France                | 3,200 |
| Costasera Amarone Classico Riserva, Masi Vento, Italy                                       | 3,800 |
| Pauillac de Chateau Latour, Pauillac Bordeaux, France                                       | 4,200 |
| Barolo Riserva, Franco Conterno Sette Anni Piemonte, Italy                                  | 5,500 |
| Château Gruaud Larose, Saint-Julien Bordeaux, France  | 6,000 |

## ABOUT WINE POLICY

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自備酒水酌收開瓶服務費，葡萄酒每瓶（750ml）NT\$500，大瓶裝葡萄酒與烈酒開瓶費每瓶 NT\$1000。

A corkage fee of NT\$500 will be charged for the preparation and service of each standard bottle of wine (750ml).

For each bottle of magnum or spirits the corkage fee is NT\$1000 。

在本餐廳點購一瓶酒，即可抵免一瓶開瓶費。

For each bottle that you purchase from our list, we will waive one bottle's corkage fee.

葡萄酒年份依現場品項為主。

The Vintage depends on current items.

未成年請勿飲酒 | 另加 10% 服務費

Drinking is prohibited to minors under the age of 18. | A 10% Gratuity will be added.



## 精選套餐 . Prix Fixe Menu

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每人 Per Person \$1,800

### 分享前菜 Antipasti to Share

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熱內亞佛卡夏麵包  
Genova Focaccia

伊比利火腿溫蘿蔓沙拉  
Romaine Lettuce Salad w/Jamón Ibérico

帕達諾烤蘆筍搭蒜焗豬火腿  
Padano Asparagus w/Salami

羅馬燉牛肚  
Trippa Alla Romana

香煎脆皮櫻桃鴨腿  
Pan-Seared Duck Legs

### 湯 Soup

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菠菜湯 or 松露南瓜湯  
Spinach Soup or Truffle Pumpkin Soup

### 雪酪 Sorbet

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季節雪酪  
Seasonal Sorbet

### 義大利麵 Primi

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A.O.P 墨魚義大利麵  
A.O.P Squid Ink Pasta

### 主菜 Secondi

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肋眼牛排 Prime  
Prime Ribeye Steak

### 甜點 Dolci

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精選蛋糕  
Daily Cake

咖啡 or 茶  
Black Coffee or Tea

套餐僅提供包廂，同桌同一價位

另加 10% 服務費 | A 10% Gratuity will be added.

## 精選套餐 . Prix Fixe Menu

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每人 Per Person \$2,200

### 分享前菜 Antipasti to Share

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熱內亞佛卡夏麵包  
Genova Focaccia

炙燒鮪魚搭 12 年醋沙拉  
Broiled Tuna Salad w/12years Basamico

白巴薩米可醋炒小卷  
Sautéed Cuttlefish w/White Basamico

義式香草大蝦  
Gremolata Prawn

卡布里檸檬煎煮海鱸魚  
Spigola all'acqua Pazza

### 湯 Soup

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菠菜湯 or 松露南瓜湯  
Spinach Soup or Truffle Pumpkin Soup

### 雪酪 Sorbet

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季節雪酪  
Seasonal Sorbet

### 義大利麵 Primi

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蟹肉米型義大利麵  
Crab Meat Orzo Pasta

### 主菜 Secondi

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肋眼牛排 Prime  
Prime Ribeye Steak

### 甜點 Dolci

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