

A L A C A R T E



義味精選



MENU



ANTIPASTI

風味前菜 APPETIZER

綜合生菜沙拉 NT\$250

Mesclun Green Salad

卡布里沙拉 NT\$250

蕃茄,莫扎瑞拉乳酪,特級純橄欖油

Italian Caprese Salad

Tomato, Mozzarella Cheese, Basil, Extra Virgin Olive Oil

鯷魚蘿蔓生菜沙拉 NT\$260

麵包脆片,香脆培根,帕瑪森乳酪,凱薩醬

Romaine Salad with Anchovy

Croutons, Bacon Crisp, Parmesan Cheese, Caesar Dressing

義式帕瑪火腿,哈密瓜 NT\$270

有機生菜,特級純橄欖油,陳年香醋

Parma Ham, Honey Melon

Organic Green, Extra Virgin Olive Oil, Balsamic Reduction

(Pork Source:Netherlands/豬肉來源:荷蘭)

義式白酒貽貝 NT\$300

香蒜,蘿勒,番茄,白酒

Sauteed Mussels

Garlic, Basil, Tomato, White Wine

搭餐特選

法國 卡斯特酒廠 精選伯爵白酒 NT\$250/杯

Castel Freres, NT\$800/瓶

Baron De Lestac Blanc (AC-Bordeaux), France

甜香草與花香 · 帶有奶油、檸檬、橘皮的風味

義大利 修道院 蜜思嘉微甜白酒 NT\$800/瓶

Abbazia Moscato Puglta, Italy

甜美爽口 · 細微氣泡帶有玫瑰香與熱帶水果香

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應 · 請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費 · 烈酒每瓶NT\$500 · 酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies for beverage brought by guests.

MENU



ZUPPA

精緻湯品 SOUP

- 蛤蠣巧達湯,香料麵包丁 NT\$220
Clam Chowder, Crispy Herbed Croutons
- 奶油南瓜濃湯,瑞可塔乳酪 (蛋奶素) NT\$220
Creamy Pumpkin Soup, Ricotta Cheese
- 義式蔬菜湯,季節時蔬,香草油 NT\$220
Minestrone, Seasonal Vegetables, Pesto Oil
- 牛尾蔬菜清湯,西班牙雪莉酒風味,鮮蔬 NT\$250
Oxtail Consommé, Sherry Wine, Vegetables
(Beef Source:U.S/牛肉來源:美國)
- 地中海式海鮮湯,綜合海鮮,番紅花茴香風味 NT\$260
Mediterranean Style Seafood Soup,
Assorted Seafood, Saffron Fennel Broth

搭餐特選

- 法國 卡斯特酒廠 精選伯爵白酒 NT\$250/杯
Castel Freres, NT\$800/瓶
Baron De Lestac Blanc (AC-Bordeaux), France
甜香草與花香·帶有奶油、檸檬、橘皮的風味
- 義大利 瓦倫蒂娜 特雷比亞諾白酒 NT\$280/杯
La Valentina NT\$1100/瓶
Trebiano d'Abruzzo DOC, Italy
蘋果、混合柑橘類果香·帶些乾草和野花香

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應·請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費·烈酒每瓶NT\$500·酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies

for beverage brought by guests.

MENU



PRIMI PIATTI

特色麵食 PASTA

- | | |
|---|---------|
| 培根蛋黃義大利麵
Spaghetti Carbonara with Bacon
(Pork Source:Taiwan /豬肉來源:台灣) | NT\$300 |
| 雞肉帕克里管麵
Paccheri Pasta with Chicken | NT\$300 |
| 義大利乳酪菠菜麵捲 (蛋奶素)
Cannelloni with Ricotta and Spinach | NT\$310 |
| 白酒蒜辣蛤蠣細扁麵
Linguine with Clam and Chili | NT\$330 |
| 豬肉拉古醬貝殼麵
Pork Ragu Conchiglie
(Pork Source:Taiwan/豬肉來源:台灣) | NT\$330 |
| 奶油燻鮭魚寬扁麵
Tagliatelle with Smoked Salmon | NT\$350 |
| 傳統義大利牛肉千層麵
Traditional Beef Lasagne
(Beef Source:U.S/牛肉來源:美國) | NT\$350 |
| 海鮮千層麵
Seafood Lasagne | NT\$350 |

搭餐特選

- | | |
|---|-------------------------|
| 義大利 瓦倫蒂娜 特雷比亞諾白酒
La Valentina
Trebiano d'Abruzzo DOC, Italy
蘋果、混合柑橘類水果味，帶些乾草和野花香 | NT\$280/杯
NT\$1100/瓶 |
| 義大利 佛卡提派特酒莊 聖酒維瑟紅酒
Frescobaldi Pater,
Sangiovese, Toscana, Italy
果味為主的香氣，草莓和黑莓伴著些微咖啡和甘草味 | NT\$1500/瓶 |

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應，請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費，烈酒每瓶NT\$500，酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies for beverage brought by guests.

MENU



PRIMI PIATTI

義式燉飯 RISOTTO

北義烤燉飯 NT\$330

Sartù Di Riso

(Pork Source:Taiwan/豬肉來源:台灣)

綜合野菇燉飯 (蛋奶素) NT\$390

Mixed Mushroom Risotto

烏魚子墨魚海鮮燉飯 NT\$480

Risotto with Squid Ink, Seafood, Preserved Mullet Roe

搭餐特選

智利 拉菲堡 卡本內蘇維翁紅酒

NT\$250/杯

Los Vascos,
Cabernet Sauvignon, Chile

NT\$880/瓶

果味十足，帶有巧克力，黑色水果，以及月桂葉、
尤加利、薄荷等香料香氣

義大利 羅卡馬契酒莊 瑞比索紅酒

NT\$200/杯

Rocca delle Macie
Rubizzo Rosso Toscana, Italy

NT\$1000/瓶

口感飽滿、入口柔順，帶有成熟紅色水果、肉桂、
黑胡椒、燉李子和黑櫻桃的氣味

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應，請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費，烈酒每瓶NT\$500，酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies

for beverage brought by guests.

禁止酒駕  未滿十八歲，禁止飲酒

MENU



PIZZA

手工披薩 PIZZA

瑪格莉特披薩	8" NT\$270
Margarita	12" NT\$370
季節時蔬披薩 (蛋奶素)	8" NT\$270
Zucchini, Mushrooms, Cherry Tomato, Pesto	12" NT\$370
夏威夷披薩	8" NT\$270
Hawaiian (Shrimp, Pineapple)	12" NT\$370
巧克力水果披薩	8" NT\$270
Chocolate and Fruits	12" NT\$370
切片義式香腸披薩	8" NT\$300
Spicy Salami	12" NT\$400
帕瑪火腿芝麻葉瑪格莉特披薩	8" NT\$320
Parma Ham, Arugula (Pork Source:Netherland/豬肉來源:荷蘭)	12" NT\$420
綜合海鮮披薩	8" NT\$320
Assorted Seafood	12" NT\$420

搭餐特選

義大利 葛雷家族 粉紅氣泡酒 NT\$980/瓶

Casa Gheller

Cuvée Brut Rosé, Veneto, Italy

特別果味和天鵝絨般的口感，呈現黑莓、黑醋栗、
桑椹和藍莓的清新活潑

義大利 羅卡馬契酒莊 瑞比索紅酒 NT\$200/杯

Rocca delle Macie

NT\$1000/瓶

Rubizzo Rosso Toscana ,Italy

口感飽滿、入口柔順，帶有成熟紅色水果、肉桂、
黑胡椒、嫩李子和黑櫻桃的氣味

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應，請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費，烈酒每瓶NT\$500，酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies
for beverage brought by guests.

MENU



SECONDI PIATTI

海鮮主食 SEAFOOD

義式水煮魚 NT\$560

Spigola All'acqua Pazza

炸鮮蝦魷魚盤 NT\$580

Deep-fried Shrimps and Squids Platter

地中海風味紙包海鮮 NT\$620

Mediterranean-Style Seafood
in Parchment Paper

搭餐特選

義大利 葛雷家族 粉紅氣泡酒 NT\$980/瓶

Casa Gheller

Cuvée Brut Rosé, Veneto, Italy

特別果味和天鵝絨般的口感，呈現黑莓、黑醋栗、
桑椹和藍莓的清新活潑

德國 賽爾巴哈奧斯特酒莊 麗絲玲白酒 NT\$1080/瓶

Selbach Oster Riesling, Germany

雅緻花香，搭配清新的蘋果、梨子、柑橘香，
均衡的酸度，帶有些許微甜的口感

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應，請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費，烈酒每瓶NT\$500，酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies
for beverage brought by guests.

禁止酒駕  未滿十八歲，禁止飲酒

MENU



SECONDI PIATTI

肉類主食 MEAT

- 香煎爐烤脆皮雞腿佐野菇醬 NT\$550
Pan-fried Chicken Leg, Wild Mushroom Sauce
- 義大利式燉牛膝 NT\$680
Osso Buco Stew
(Beef Source:Australia/牛肉來源:澳洲)
- 肋眼牛排佐帕瑪森乾酪芝麻葉 NT\$680
Beef Tagliata with Arugula, Cherry Tomato,
Parmesan Cheese
(Beef Source:U.S/牛肉來源:美國)
- 戰斧豬排甜李醬 NT\$780
Tomahawk Pork Chop, Plum Sauce
(Pork Source:Taiwan/豬肉來源:台灣)
- 爐烤開心果羊排 NT\$850
Pistachio-crusted Lamb Chops
- 香蒜菲力牛排 NT\$850
Beef Tenderloin Steak
(Beef Source:U.S,New Zealand/牛肉來源:美國、紐西蘭)

搭餐特選

義大利 佛卡提派特酒莊 聖酒維瑟紅酒 NT\$1500/瓶

Frescobaldi Pater,
Sangiovese, Toscana ,Italy
果味為主的香氣，草莓和黑莓伴著些微咖啡和甘草味

義大利 佛卡提家族 卡斯提里歐尼奇揚提紅酒 NT\$1600/瓶

Frescobaldi
Castiglioni Chianti, Toscana DOCG, Italy
黑櫻桃與李子的味道，搭配著些微辛香料的特殊香味

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應，請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費，烈酒每瓶NT\$500，酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies
for beverage brought by guests.

MENU



DOLCI

精緻甜點 DESSERT

義式奶酪藍莓醬 Panna Cotta with Blueberries	NT\$180
提拉米蘇 Tiramisu	NT\$220
義大利咖啡冰淇淋 Affogato	NT\$220
檸檬乳酪塔 Lemon Cheesecake	NT\$220
義式乳脂蛋糕 Zuppa Inglese	NT\$220
皮埃蒙特咖啡風味巧克力布丁 Piedmont Chocolate Pudding, Coffee Sauce	NT\$220

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應，請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費，烈酒每瓶NT\$500，酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies for beverage brought by guests.

SET MENU



推薦套餐



MENU



ROYAL VALUE MEAL

超值雙人套餐

開胃前菜 APPETIZERS

嫩煎鴨胸沙拉佐台灣可可豆
Duck Salad Orange Red Pepper
Corn Chocolate Bean

Or 或

義式帕瑪火腿哈密瓜
Parma Ham, Honey Melon
(Pork Source:Netherlands/豬肉來源:荷蘭)

精緻湯品 ZUPPA

主廚每日例湯
Daily Soup

主餐 MAIN COURES

(Choose 2 / 3選2)

肋眼牛排佐帕瑪森乾酪芝麻葉
Beef Tagliata with Arugula,
Cherry Tomato, Parmesan Cheese
(Beef Source:U.S./牛肉來源:美國)

Or 或

義式水煮魚
Spigola All'acqua Pazza

Or 或

義式碳烤豬排佐甜李醬
Grilled Pork Steak with Plum Sauce
(Pork Source:Taiwan/豬肉來源:台灣)

精緻甜點

Homemade Dessert

咖啡或茶
Coffee or Tea

NT\$2,080

優惠加購,升等4人饗宴

披薩、義大利麵、燉飯任選只要NT\$249

※披薩限8吋品項 ※義大利麵/燉飯 限原價350元以下品項

※雙人套餐與優惠加購皆不與其他優惠併用 ※每組雙人套餐至多可加購2款

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應,請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費,烈酒每瓶NT\$500,酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies for beverage brought by guests.

MENU

CASA FONTANA SET MEAL

精選個人套餐

開胃前菜 APPETIZERS

嫩煎鴨胸沙拉佐台灣可可豆
Duck Salad Orange Red Pepper
Corn Chocolate Bean

Or 或

義式帕瑪火腿哈密瓜
Parma Ham, Honey Melon
(Pork Source:Netherlands/豬肉來源:荷蘭)

精緻湯品 ZUPPA

主廚每日例湯
Daily Soup

麵食 PASTA

海鮮千層麵
Seafood Lasagne

特色主菜 SECONDI

(Choose 1 / 擇1)

肋眼牛排佐帕瑪森乾酪芝麻葉
Beef Tagliata with Arugula,
Cherry Tomato, Parmesan Cheese
(Beef Source:U.S./牛肉來源:美國)

Or 或

義式水煮魚
Spigola All'acqua Pazza

精緻甜點

Homemade Dessert

咖啡或茶

Coffee or Tea

NT\$1,480

以上價格均需另加10%服務費

The above rates are subject to 10% service charge

若您對任何食材產生過敏反應，請事先告知服務人員

Please inform associates in advance if you are allergic to any food ingredients

自備酒水服務費·烈酒每瓶NT\$500·酒每瓶NT\$300

Surcharge of NT\$300 per bottle of wine/NT\$500 per bottle of spirit is applies for beverage brought by guests.