

bene food & wine mercato

「班妮」周末意式市集

mop 488 nett per adult | mop 200 nett per child

澳门币 488 净价成人每位 | 澳门币 200 净价小童每位

january 11 & 12 – the north

1月11及12日 – 北部风味

salad bar 沙律吧

radicchio, mesclun, tomato, carrot rapée, red onions

紫椰菜、综合生菜、蕃茄、红萝卜丝、紫洋葱

with dressings & condiments

配酱汁及配料

delectable dishes served at the table 沿桌送上特色美食

the classic beef carpaccio

意式生牛肉薄片

trofie al pesto with potato and green beans


薯仔青豆青酱意大利粉条

food & wine booths 意式美食及葡萄酒摊档

moeche

deep fried soft shell crab with tomato capsicum and parsley relish

酥炸软壳蟹配蕃茄彩椒香草酱

 *Black Label “Gavi di Gavi” DOCG, La Scolca, Piemonte, 2016*

pizza al taglio

pumpkin, mozzarella, fontina cheese and smoked pork cheek pizza with white truffle aroma

白松露香烟熏猪肉南瓜芝士薄饼

prosciutto e focaccia

parma ham and focaccia

巴马火腿配意式香草包

crepelle alla valdostana

crepes gratin stuffed with fontina cheese, ham and mushrooms

意式焗蘑菇芝士火腿卷饼

canederli con burro e salvia


bread and pancetta dumpling served with butter sage and parmigiano

意式洋葱烟肉面包丸配芝士鼠尾草牛油

pennette alla bolognese e porcini

small penne pasta tossed in bolognese and porcini mushroom sauce





牛肝菌肉酱短通粉

 *“Barbera d’Alba Superiore” DOC, Oddero, Piemonte, 2015*

polenta con sugo di maiale

italian sausage and pork ribs in tomato with soft polenta and parmigiano

意式芝士肉肠及排骨配玉米蓉

 spicy food 辛辣食物  contains pork 含有猪肉  vegetarian 素菜  ☆ signature 厨师推介

Bene


班妮意大利餐厅

italian kitchen

If you have any dietary restrictions or food allergies, please let your server know.

Prices are in MOP.

如阁下对任何食物有敏感或要求，请于点单时告知您的服务员。所有价格均为澳门币。

 @bene_macao | #benemacao

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fegatini di pollo alla veneziana

venetian style pan fried chicken liver with onion confit and fennel gratin

威尼斯式香煎鸡肝配茴香洋葱酱

crema di zucca

creamy pumpkin soup with chicken and mushrooms

鸡肉蘑菇南瓜汤

brasato al barolo

braised oyster blade with red wine and mash potato

红酒焖牛肩肉配薯蓉

rane fritte con salsa verde

fried frog legs with parsley salsa verde

酥炸田鸡腿配意式青酱

buseca alla milanese

milano style slow braised beef tripe and beans

米兰式慢炖牛肚及意大利豆

🍷 “Bargo Tesus” Merlot DOC, Fantinel, Friuli Grave, 2014

vitello tonnato 🍷

cold carved roasted veal loin with tuna, anchovy and caper sauce

冻食烤牛仔肉配吞拿鱼、鯷鱼及酸豆酱

🍷 Prosecco, “Vino Spumante Extra Dry” DOC NV, Fantinel, Friuli

cheese

taleggio cheese and raspadura cheese with saba grape must and figs jam

芝士配葡萄果酱及无花果酱

dolci

classic montebianco with chestnut purée

栗子蓉勃朗峰蛋糕

strawberry, custard and meringue tartlet

草莓奶黄蛋白霜挞

polenta hazelnut cookies with cold zabaione

榛子玉米饼干配意大利冻沙巴翁

🍷 Moscato d’Asti “Cascina Fiori” DOCG, Oddero, Piemonte, 2016

gelato booth

意式雪糕站

seasonal fruits

时令水果

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