

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

february 15 & 16 – the venetian carnival

2月15及16日 – 威尼斯嘉年华

salad bar 沙律吧

radicchio, mesculin, 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

oyster gratin

意式焗生蚝

venetian style cuttlefish with squid ink sauce and white polenta

威尼斯式墨鱼配墨汁及玉米糕

food & wine booths 意式美食及葡萄酒摊档

moeche

deep fried soft shell crab with fresh pickled vegetable salsa

酥炸软壳蟹配腌制蔬菜莎莎酱

pizza al veneziana

pizza with tomato, mozzarella, capers, anchovies, black olives capers and roasted onion

意式芝士蕃茄鳀鱼薄饼

prosciutto e focaccia

parma ham and focaccia

巴马火腿配意式香草包

spaghetti alle acciughe

whole grain spaghetti with anchovies sauce

全谷意粉配鳀鱼酱

penne all'arrabbiata e stracciatella

penne tossed in a spicy tomato sauce topped with fresh stracciatella cheese

香辣茄酱通粉配意式水牛芝士

salmone affumicato in casa e ondiment

house smoked norwegian salmon and condiments

自家烟熏挪威三文鱼及配料

costole di manzo e funghi trifolati

slow cooked prime beef ribs with roasted portobello mushrooms

慢煮特级牛肋骨配香烤波特菇

fegato di vitello alla veneziana

venetian style pan fried veal liver with onion confit and creamy polenta

威尼斯式香煎小牛肝配奶油玉米糕及洋葱酱

 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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zuppa di pesce alla cipriani

seafood chowder with cod, shrimps and saffron

番红花海鲜周打汤

pollo allo spiedo

rotisserie free range chicken and roast rosemary potato

烤鸡配迷迭香烤薯仔

vongole al vino

sautéed fresh clams with garlic, olive oil, white wine and parsley

白酒香蒜炒蜆

sarde in saor

fried italian sardine marinated with vinegar, onion, sultana and pine seeds

炸意式洋葱醋渍沙丁鱼配提子干及松子

panino all'astice

pan fried boston lobster roll with seasonal fresh vegetables and pickle green chili sauce

香煎波士顿龙虾配时令蔬菜及香辣沙拉酱包

cheese

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

意式芝士配葡萄果酱及无花果酱

dolci

chiacchiere e struffoli

classic venetian carnival sweet fritters

经典威尼斯甜糕

tiramisu' al caffè espresso

ladyfinger biscuits, espresso, mascarpone cheese cream and bitter cocoa

班妮特色提拉米苏

sbrisolona e zabaglione

almond and corn flour crumble tarte topped with marsala wine zabaglione

杏仁玉米挞配玛莎拉酒沙巴翁

gelato booth

意式雪糕站

seasonal fruits

时令水果



Villa Sandi Spumante Blanc de Blancs Brut, Veneto, N.V.

Allegrini Soave DOC, Corte Giara, Veneto, 2015

Allegrini Valpolicella Ripasso DOC, Corte Giara, Veneto, 2016

Allegrini Merlot Corvina IGT, Corte Giara, Veneto, 2014

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