

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

october 5 & 6 – puglia

10月 5 及 6 日 – 普利亚

salad bar 沙律吧

radicchio, mescolin, romaine lettuce

紫椰菜、综合生菜、罗马生菜

with dressings & condiments

配酱汁及配料

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

bread basket

新鲜烘烤面包篮

irish oyster

爱尔兰生蚝

octopus salad, cherry tomato, olives, capers

车厘茄章鱼沙律

amberjack carpaccio marinated with lemon and pickled onions

意式鲷鱼鱼生薄片

food & wine booths 意式美食及葡萄酒摊档

prosciutto e focaccia

prosciutto and focaccia "pugliese" with marinated cherry tomatoes and olives

普利亚式火腿配腌车厘茄及橄榄迷迭香面包

orecchiette rape e salsiccia

orecchiette "little ears" pasta tossed with turnip tops,

house made sausages and pecorino cheese

意式肉肠芝士猫耳面

 Rivera – Rupicolo Castel del Monte D.O.C. 2016, Puglia

riso, patate e cozze

mussels and potatoes baked rice

青口薯仔焗饭

zuppa di ceci e vongole

chickpea and clam soup

鹰嘴豆蚬肉汤

insalata di mare

citrus marinated seafood salad with shaved fennels

茴香柑橘腌海鲜沙律

panzerotti con scamorza pomodoro e basilico

deep-fried folded pizza stuffed with scamorza cheese, tomatoes and basil

意式酥炸蕃茄芝士薄饼

 Rivera – Fedora Bianco Castel del Monte D.O.C. 2017, Puglia

 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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cernia al sale ed erbe

grouper baked in salt and herb crust with roasted capsicum, basil marinade and spicy grilled eggplant

香草盐焗石斑鱼配烤彩椒及辣烧茄子

pizza ai frutti di mare

seafood pizza with tomato, mozzarella and parsley garlic sauce

意式香草芝士海鲜薄饼

parmigiana di melanzane

baked eggplant roulade filled with mozzarella, tomato, basil and parmigiano

意式芝士焗烤千层茄子



Rosé Pungirosa, Puglia

pancia di manzo e verdure arrosto

slow roast black angus brisket with seasonal vegetables

慢烤黑安格斯牛腩配时蔬

polpette al sugo 🍅

beef, veal, pork meat ball stewed in tomato sauce and roasted crushed potatoes

蕃茄酱肉丸配烤薯仔

formaggi ☕

fresh burrata and mozzarella with semi-dried tomato, arugula salad and olives

新鲜水牛芝士配蕃茄火箭菜沙律



Rivera – Triusco Primitivo di Manduria D.O.C. 2015, Puglia

dolce

biscotti alle mandorle

almond cookies

杏仁曲奇

purcidduzzi pugliesi

fried sweet dough parcels glazed with caramelized honey

酥炸焦糖甜饼

pasticciotti alla crema

baked short bread cupcake filled with vanilla custard

云呢拿奶黄杯子蛋糕

gelato booth

意式雪糕站



Fantinel – Prosecco Extra Dry D.O.C. NV

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

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