

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

november 2 & 3 – sicilia

11月2及3日 – 西西里

salad bar 沙律吧

radicchio, mesclun, 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 沿桌送上特色美食

bread basket

新鲜烘烤面包篮

irish oyster

爱尔兰生蚝

bruschetta with octopus stew

意式炖八爪鱼香烤面包

tuna tartare with lemon zest, capers, olives and spring onion lemon juice

意式香葱柠檬吞拿鱼他他

food & wine booths 意式美食及葡萄酒摊档

pane cunzato e prosciutto

baked sourdough topped with fresh tomato pulp, anchovies, ragusano cheese, capers, vinegar, olive oil and oregano

意式香草芝士焗鲜番茄鳀鱼包

 Regaleali – Le Rose 2017, Sicilia

arancini

deep-fried rice ball stuffed with beef ragù, green peas and cheese

酥炸牛肉青豆芝士饭团

zuppa di zucchini e vongole

zucchini and clams soup

意大利黄瓜蜆肉汤

pane e panelle

deep fried chickpea fritter sandwiches

酥炸鹰嘴豆三文治

sfincione palermitano

authentic sicilian pizza topped with tomato sauce, onion, oregano, anchovies and ragusano cheese

西西里蕃茄洋葱香草鳀鱼意式芝士薄饼

 Regaleali – Bianco 2016, Sicilia

 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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cuscut alla trapanese 🍴

mixed seafood couscous with spicy seafood broth

北非小米海鲜辣汤

involtini di pesce spada

pan seared sword fish, eggplant and ricotta rolls with salmoriglio green pepper relish

香煎意式芝士茄子剑鱼卷配意式蒜油青椒酱

maccheroncini alla norma

maccheroncini tossed in tomato sauce, fried eggplant and dried ricotta cheese

意式茄子蕃茄芝士长通粉

pasta con le sarde

spaghetti with sardines, pine seeds, sultana, fennel pollen and aromatic roasted breadcrumb

西西里式松子提子干茴香粉沙丁鱼意粉

🍷 Regaleali – Leone d'Almerita Bianco 2017, Sicilia

pancia di manzo e spicy caper pesto 🍴

slow roasted black angus brisket with spicy caper pesto

慢烤黑安格斯牛腩配辣酸豆青酱

pane ca meusa

slow braised beef spleen with sesame soft roll and pickled onions

慢煮牛肉脾脏及腌洋葱软包

formaggi e sott'olio

ragusano cheese with imported sicilian preserved delicacies

西西里拉古萨诺芝士配传统腌制小食

🍷 Regaleali – Nero d'Avola 2014, Sicilia

dolci

cassatine

ricotta cheese almond paste sponge

杏仁芝士海绵蛋糕

cannoli all'arancia

the symbolic sicilian dessert, a crispy roll stuffed with ricotta cheese and candied orange

西西里香橙芝士脆卷

frutta martorana

hand crafted fine sicilian almond paste, fruit shaped

自家制西西里杏仁酱水果

gelato booth

意式雪糕站

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