



PLATTER...Good for two persons
前菜拼盤 建議2人分享

APPETIZER
主廚前菜

ANTIPASTI DELLA CASA 680
Osteria antipasti selection
精選主廚前菜拼盤

CAPELANTE 580
Seared Hokaido scallop, mushroom, black truffle
嫩煎干貝 蘑菇 黑松露

AFFETTATI MISTI 480
Osteria assorted Italian cold cuts
義式綜合火腿拼盤

FRITTURA DI MARE 400
Deep fried calamari and seasonal seafood
酥炸鮮魷 時令海鮮

AFFETTATI E FORMAGGI 500
Osteria cold cuts and cheeses
家常火腿起司拼盤

INSALATA DI MARE 550
Osteria seasonal seafood salad with clam in white wine and organic tiger prawns
時令海鮮沙拉 白酒蛤蜊 有機老虎蝦



BRUSCHETTA

義式佐料麵包

PATE D'ANATRA

Bruschetta with duck liver terrine, apple, walnut
鴨肝醬佐料麵包 蘋果 核桃 開胃麵包

2 PCS

240

FUNGHETTO

Baked bruschetta, eggplant, tomato, mozzarella, oregano
水牛瑪茲瑞拉起司佐料麵包 茄子 蕃茄 奧勒岡

240

TONNATO

Seared US beef loin, tuna sauce, black truffle
嫩煎美國牛肉佐料麵包 鮪魚醬 黑松露

240

SALAD

沙拉

RUCOLA E FUNGHI

Rocket and mushroom salad, aged balsamico, parmigiano reggiano 24 months
有機芝麻葉蘑菇沙拉 陳年巴薩米克醋 24個月熟成帕瑪森起司

480

SPINACI

Spinach and duck salad, apple, mint and raspberry vinaigrette
菠菜鴨肉沙拉 蘋果 薄荷及小紅莓油醋

520



PIZZA

比薩

All our pizzas are baked in an italian oven
and we use only imported mozzarella cheese from italy
我們的披薩烤爐來自義大利, 使用的水牛馬芝瑞拉起士皆由義大利進口



MARGHERITA

Tomato, mozzarella cheese, basil
瑪格莉特比薩 蕃茄醬汁
水牛瑪茲瑞拉起司 蘿勒

350

4 FORMAGGI

Mozzarella, gorgonzola, smoked scamorza, ricotta, honey
綜合4起司比薩 水牛瑪茲瑞拉起司
藍紋起司 煙燻起司 瑞可達起司 蜂蜜

500

DIAVOLA

Spicy salamino, nduja sausage, tomato, mozzarella cheese
辣味臘腸比薩 蕃茄醬汁 n'duja辣香腸
水牛瑪茲瑞拉起司

450

GAMBERI E MASCARPONE

Prawns, basil pesto, cherry tomato, mozzarella and mascarpone cheese
鮮蝦羅勒青醬比薩 櫻桃蕃茄
水牛瑪茲瑞拉起司 馬茲卡邦起司

520

PORCHETTA E FUNGHI

Tomato, mozzarella, porchetta ham, mushroom
義式烤乳豬火腿比薩 蕃茄醬汁
水牛瑪茲瑞拉起司 季節蘑菇

450

BISMARCK

Tomato, mozzarella cheese, spinach, bacon, egg
鮮蝦羅勒青醬比薩 櫻桃蕃茄
水牛瑪茲瑞拉起司 馬茲卡邦起司

480

PARMA E RUCOLA

Tomato, mozzarella cheese, rocket, parma ham, parmigiano reggiano
帕馬火腿芝麻葉比薩 蕃茄醬汁
水牛瑪茲瑞拉起司 帕瑪森起司

580

MAIALONA

Tomato, mozzarella, sausage, porchetta, bacon
香烤豬肉比薩 蕃茄醬汁 水牛瑪茲瑞拉起司

520

SOUP

湯

ZUPPA DI PESCE 300
Seafood soup with garlic bruschetta
蕃茄海鮮湯 大蒜麵包
(can add NTD 600 half boston lobster to the soup)
(加600元可以搭配半隻波士頓龍蝦)

ZUCCA E TARTUFO 280
Creamy pumpkin soup, black truffle
南瓜濃湯 黑松露



RISOTTO

燉飯

RISOTTO CAPELANTE 580
Risotto, seasonal vegetables, mint, hokkaido scallops
季節時蔬燉飯 薄荷 嫩煎北海道干貝

RISOTTO PORCINI 500
Risotto with porcini and seasonal mushrooms
牛肝菌燉飯 季節蘑菇
(can add NTD 600 half boston lobster to the soup)
(加600元可以搭配半隻波士頓龍蝦)



PASTA

義大利麵



CAPELLINI AOP 380
Garlic, peperoncino, extra virgin olive oil
清炒辣味天使髮麵 大蒜 特級初榨橄欖油
(can add NTD 600 half boston lobster to the soup)
(加600元可以搭配半隻波士頓龍蝦)

RAVIOLI AL PESTO 480
Filled with ricotta and spinach, basil pesto, pinenuts
菠菜瑞可達起司義大利麵餃 羅勒青醬 松子

SPAGHETTI PESCATORA 580
Seasonal seafood, white wine, zucchini
時令海鮮義大利麵 白酒 椰瓜

GIGLI IN SALSA DI MARE 500
Spicy seafood and tomato ragout, calamari and prawns
辣味蕃茄醬汁燉煮海鮮花型麵 魷魚 鮮蝦

CAVATELLI SALSICCIA, FUNGHI E TARTUFO 580
Home made sausage, mushroom, black truffle
自製松露奶醬短捲麵 義式香腸 季節蘑菇

FETTUCCHINE OSSOBUCO 480
Pork „ossobuco“ ragout, gremolata
豬膝肉醬寬扁麵 義式香料

MACCHERONCINI CARBONARA 400
Carbonara sauce, pancetta, egg, parmigiano reggiano, black pepper
義式培根蛋黃醬管麵 熟成帕瑪森起司 黑胡椒

Our pasta dishes are freshly cooked "a la minute"!!!
義大利麵現點現做 保持新鮮

☞ 蛋奶素 ☞ 辣

MAIN COURSE...

主餐

BISTECHE DI MANZO 1580
US prime beef rib eye - 12 OZ
美國特級自然飼養乾式熟成肋眼牛排 -12盎司

Pick your sauce!
Black pepper mustard sauce, chianti red wine reduction, lemon butter parsley
選擇一個醬料
黑胡椒芥末醬 / 義式紅酒醬 / 檸檬巴西利奶油

BRACIOLA DI MAIALE 980
Grilled US berkshire pork chop, glazed figs in marsala wine
香烤美國豬柏克夏豬排 馬薩拉甜酒佐無花果

MERLUZZO IN GUAZZETTO 880
Grilled chilean codfish fillet, calamari and clams ragout
香烤智利鱈魚排 白酒蛤蠣 鮮魷

ROSTICCIANA 780
Tuscany style US berkshire natural pork ribs, garlic comfit
托斯卡尼風味香烤美國柏克夏豬肋排 油封大蒜

POLLO DIAVOLA 680
Oven roasted nduja US spring chicken, mustard
爐烤nduja辣味美國春雞佐黃芥末



SIDE DISH

配菜 200 / each

Truffle fries
Rosemary garlic baked potatoes
Garlic comfit and chianti red onion
Seasonal greens, bacon
Sautéed mushroom, parsley and butter
Rocket and tomato salad, balsamico

松露薯條
迷迭香蒜味馬鈴薯
油封大蒜與紅酒洋蔥
季節時蔬與培根
季節蘑菇與巴西利奶油
芝麻葉蕃茄沙拉與巴薩米哥醋

DESSERTS...

甜點

DOLCI DELLA CASA 200
Daily dessert selection
每日精選甜點

GELATO 60
Osteria gelato and sherbets selection, 1 scoops
Osteria 特選手工冰淇淋 雪波1球

All gelato is home made with natural ingredient and fresh fruits
所有義式冰淇淋皆使用天然食材及新鮮水果



☞ 蛋奶素 ☞ 辣

CHEF SET MENU

主廚套餐

Minimum 2 people, choice of individual main course
主餐每人擇一，套餐價格視主餐而定，限兩人以上適用

ANTIPASTI

前菜拼盤

Parma ham, honey melon
帕瑪火腿 哈密瓜
Bruschetta "funghetto", eggplant, mozzarella cheese
燉煮茄子佐料麵包 水牛瑪茲瑞拉起司
"Cuoppo", fried seasonal seafood, garlic mayo
酥炸時令海鮮 大蒜美乃滋
Air cured beef bresaola "carpaccio", rocket, black truffle
風乾生牛肉薄片 芝麻菜 黑松露

MAIN COURSE

(Choice of one)

主菜擇一

🍴 RISOTTO VERDURINE E SCAMORZA

Risotto, summer vegetables, smoked scamorza cheese, mint
季節時蔬燉飯 煙燻起司 薄荷

1200

🍴 TAGLIATELLE ZUCCHINI, GAMBERI e LIMONE

Tagliatelle, extra virgin olive oil, zucchini, prawns, lemon
清炒辣味寬扁麵 初榨橄欖油 椰瓜 鮮蝦 檸檬

1300

MERLUZZO IN GUAZZETTO

Grilled Chilean codfish fillet, calamari and clams ragout
香烤智利鱈魚排 白酒蛤蜊 鮮魷

1500

MAIALE AI FICHI

Grilled US berkshire pork chop, glazed figs in marsala wine
香烤美國柏克夏豬排 瑪薩拉甜酒佐無花果

1800

BISTECCA

Grilled prime beef rib eye, truffle fries
炙烤特級肋眼牛排 松露薯條

2000

DESSERT

Dessert daily selection
主廚精選每日甜點

Coffee or Tea
美式咖啡或紅茶

Add 100
Soup of the day
加購每日湯品100



LUNCH SET

平日限定午間套餐

(Choice of individual main course)
午間套餐，每週一~五午餐時段供應

APPETIZERS

(Choice of one)

前菜請擇一

FOCACCIA AL PROSCIUTTO

Parma ham and fresh tomato focaccia, rocket, parmigiano reggiano
帕瑪火腿芝麻菜沙拉 新鮮蕃茄 帕瑪森起司 佛卡夏麵包

CATALANA

Seasonal seafood salad, bellpepper, tomato, tiger prawn
時令海鮮沙拉 甜椒 蕃茄 老虎蝦

PORCHETTA

Home made "porchetta", spinach, mustard, apple vinaigrette
自製義式烤乳豬 菠菜 芥末醬 蘋果油醋

ANTIPASTO

Osteria daily appetizers selection
每日主廚前菜拼盤

MAIN COURSE

(Choice of one)

主菜請擇一

🍴 SPAGHETTI AL POMODORO

Spaghetti, tomato sauce, basil, parmigiano reggiano
蕃茄醬汁義大利麵 羅勒 熟成帕瑪森起司
NTD 580

RISOTTO ZUCCHINI E CAPESANTE

Zucchini risotto, hokkaido scallop
椰瓜燉飯 北海道干貝
NTD 780

🍴 POLLETTO AL LIMONE

Roasted US spring chicken, lemon confit, lettuce
燻烤美國辣味春雞 糖漬檸檬 有機生菜
NTD 780

MERLUZZO ALLA GRIGLIA

Grilled chilean codfish fillet, seasonal greens, olives
香烤智利進口鱈魚非力 季節時蔬 橄欖
NTD 880

TAGLIATA

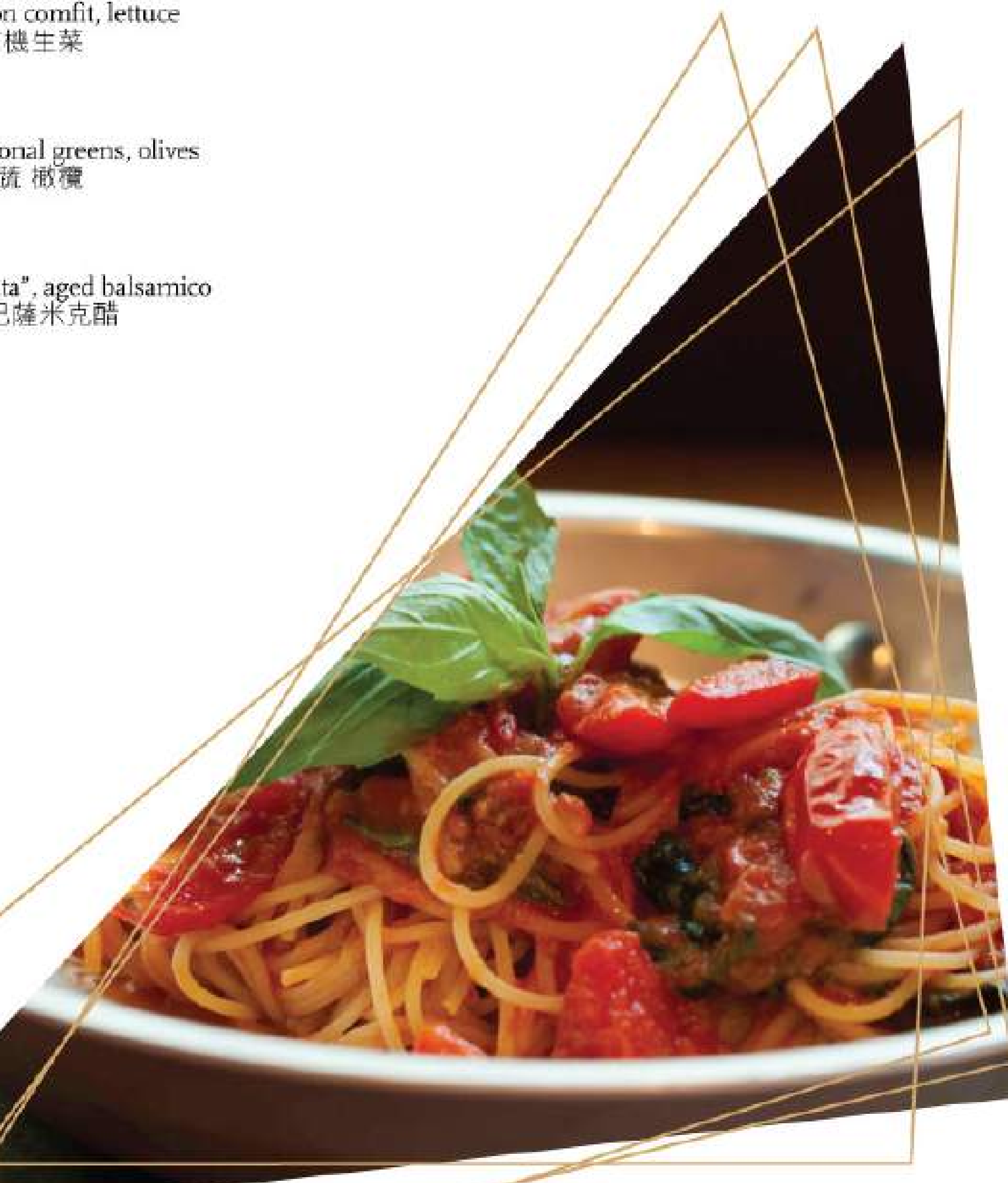
6oz US prime beef rib eye "tagliata", aged balsamico
6盎司特級美國肋眼牛排 陳年巴薩米克醋
NTD 1280

DESSERT

Dessert daily selection
主廚精選每日甜點

Coffee or Tea
美式咖啡或紅茶

Add 100
Soup of the day
加購每日湯品100



FAMILY SET MENU

3888

Sharing for 4 people
(Additional person NTD 900)

多人分享套餐
適合4人享用 · 每加1人份均收900元

APPETIZERS

主廚前菜

Bruschetta, tomato tartare, parma ham, rocket
義式開胃麵包 蕃茄塔塔 帕瑪火腿 芝麻菜

Deep fried calamari and seasonal seafood, garlic mayo
酥炸鮮魷與時令海鮮 大蒜美乃滋

Rocket and mushroom salad, parmigiano reggiano
芝麻菜蘑菇沙拉 帕瑪森起司

CHOICE OF ONE PIZZA

比薩口味擇一

Margherita or Diavola or 4 cheese
瑪格麗特 或 義式辣味臘腸 或 綜合4起司

MAIN COURSE

主餐料理

Rigatoni "arrabbiata" or "carbonara"
辣味蕃茄管麵 或 培根蛋黃醬管麵

Spicy US spring chicken, rosemary
香烤美國辣味春雞 迷迭香

Tuscany style baked US berkshire natural pork ribs
托斯卡尼風味香烤美國柏克夏自然豬肋排

Side dish
義式經典配菜

DESSERT

Dessert combination
主廚精選甜點拼盤



FAMILY SET MENU

4888

Sharing for 4 people
(Additional person NTD 1200)

多人分享套餐
適合4人享用 · 每加1人份均收1200元

APPETIZERS

主廚前菜

Bruschetta, seared beef, tuna sauce, black truffle
義式開胃麵包 嫩煎牛肉 鮪魚醬汁 黑松露

Osteria assorted Italian cold cuts, focaccia bread
義大利火腿拼盤 佛卡夏麵包

Seasonal seafood salad with clam in white wine and organic tiger prawns
時令海鮮沙拉 白酒蛤蜊 有機老虎蝦

Spinach and duck liver salad, mint, raspberry vinaigrette
菠菜鴨肉沙拉 薄荷 覆盆莓油醋

CHOICE OF ONE PIZZA OR SOUP

比薩或湯品擇一

Gamberi or Diavola or 4 cheese
青醬鮮蝦風味 或 義式辣味臘腸 或 綜合4起司 擇一
or 或

Seafood soup, garlic bruschetta
蕃茄海鮮湯 大蒜麵包

MAIN COURSE

主餐料理

Porcini risotto or Spaghetti pescatora or Cavatelli, sausage and mushroom
牛肝菌菇燉飯 或 清炒辣味海鮮義大利麵 或 義式香腸花椰短捲麵 擇一

Assorted meat platter combination
(US spring chicken, Berkshire natural pork ribs, US beef rib eye)
綜合烤肉拼盤
美國辣味春雞 柏克夏自然豬肋排 美國特級肋眼牛排

Side dish
義式經典配菜

DESSERT

Dessert combination
主廚精選甜點拼盤

