

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

september 13 & 14 – the romans

9月13及14日 – 古罗马风味

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、洋葱

with dressings & condiments 配酱汁及配料

served at the table 沿桌送上特色美馔

sourdough bruschetta with mozzarella, cantabrico anchovies butter, black truffle and arugula

水牛芝士、西班牙鲱鱼牛油、黑松露及火箭菜意式面包片

food & wine booths 意式美食及葡萄酒摊档

potato and provolone cheese croquettes

酥炸薯仔芝士球

porchetta alla romana

罗马式烤乳猪卷 🍷

breaded fried shrimps with arrabbiata sauce

酥炸虾球配意式香辣茄酱 🍷

roasted whole seabass with broad beans, garlic sauté chicory and shallot bell pepper oil

原条焗海鲈配蒜香炒意式椰菜、蚕豆及干葱彩椒油

pizza with spicy romanesco broccoli, sausage and provolone cheese

意式芝士肉肠香辣罗马花椰菜薄饼 🍷 🍷

farricello, spelt soup with tomato, cured pancetta and pecorino cheese

意式古麦汤配蕃茄、风干猪腩肉及羊奶芝士 🍷

vaccinara, roman oxtail stew

罗马式烩牛尾

grilled squid tossed in lemon garlic and parsley

意式烧墨鱼配香草蒜香柠檬汁

roman style beans and beef tripe

罗马式牛肚烩豆

scottadito, grilled lamb

意式香草烤羊架

borlotti beans and pork rind stew

意式猪皮炖白豆 🍷

roman style cod fish and cauliflower fritters with anchovies-garlic sauce

罗马式酥炸鳕鱼椰菜花球配香蒜鲱鱼酱

🍷 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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rigatoni alla carbonara

香浓芝士烟肉粗通粉 🍴

broiled semolina gnocchi romana with truffle pecorino

意式焗小麦饼配松露羊奶芝士

conchiglie all'amatriciana

意式芝士风干猪肉蕃茄贝壳粉 🍴

slow roasted brisket and green peas with pancetta and red onion

慢烤牛腩及青豆配风干猪腩肉及红洋葱 🍴

saltimbocca alla romana with mash potato

罗马式巴马火腿小牛肉卷配薯蓉 🍴

roisserie chicken with bell pepper and red onion stew

烤鸡配彩椒及洋葱酱

parma ham and focaccia

巴马火腿配意式香草面包 🍴

bruschetta with pecorino cheese and onion jam

羊奶芝士及洋葱酱意式面包片

dessert booths 意式甜品摊档

olive oil and red wine biscotti 红酒橄榄油饼干

ricotta cheese and sour cherries tarte 意式软芝士车厘子批

“grattachecca” roman ice granita 罗马式雪芭

chocolate nuts, candy fruit and black pepper pie 巧克力果仁糖渍水果黑椒批

bigne “choux” with vanilla custard 云呢拿奶黄泡芙

seasonal fruit 时令水果

gelato 意式雪糕



Villa Sandi Prosecco, N.V.

Alois Lageder DOC Chardonnay, Alto Adige – Südtirol, 2016

Villamedoro Montepulciano d'Abruzzo DOC, Abruzzo, 2017

Lohsa Morellino di Scansano DOCG Sangiovese, Toscana, 2017

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