

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 11 & 12 – all the meat you can eat

10月11及12日 – 肉扒盛宴

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

coppa di testa, mortadella, soppressata cold cuts with pickled giardiniera vegetable, parmigiano and pistachio espuma

意大利肉肠拼盘配腌菜、巴马臣芝士及开心果泡沫 🍷

food & wine booths 意式美食及葡萄酒摊档

slow roasted australian beef prime ribs with grilled corn cobs

慢烤澳洲特级牛肋扒配烧小粟米

seared beef carpaccio with lemon, capers, parmigiano and arrugula

意式生牛肉薄片配火箭菜、芝士柠檬酱及酸豆

pan fried veal cutlet with potato mustard salad, pickled beetroot and cucumber

香煎吉列牛仔肉配薯仔芥末沙拉、腌红菜头及青瓜

roasted crispy suckling pig with fennel pollen and forest mushrooms casserole

意式茴香籽香烤脆乳猪伴焗蘑菇 🍷

roasted veal with tuna sauce and insalata russa

烤牛仔肉配吞拿鱼酱及俄式沙拉

roisserie chicken with roasted seasonal vegetable

烧鸡配烤时蔬

grilled lamb arrosticini skewer with borlotti beans stew

意式烧羊串配炖白豆

grilled fassona beef patties with onion fondent and gorgonzola sauce

烧意大利 fassona 牛肉汉堡扒配蓝芝士及洋葱酱

braised duck with spicy tomato, polenta and 4 cheeses gratin

四大芝士香辣蕃茄烩鸭配粟米蓉 🍷

eggplant parmigiana

意式焗千层芝士

pizza with spicy napoli salami and roasted onions

烤洋葱香辣肉肠薄饼 🍷 🍷

parma ham with warm rosemary focaccia

巴马火腿配迷迭香面包 🍷

🍷 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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beef cheeks and onion soup with parmigiano crouton

牛面肉洋葱汤配芝士面包粒

pennette alla norcina with homemade sausage, cream and black truffle

意式黑松露忌廉自家制肉肠长通粉 🍷

pennette with arrabbiata spicy tomato sauce

香辣茄酱长通粉 🍷 🍴

classic lasagna

经典意式千层面

strozzapreti with stew lamb shoulder, fresh ricotta and marjoram

香草鲜软芝士烩羊肩扭纹粉

dessert booths 意式甜品摊档

valrhona chocolate profiterole

valrhona 巧克力泡芙

fresh fruit crostata

意式酥皮鲜果挞

chestnut mont blanc

栗子勃朗峰蛋糕

amaretto panna cotta with espresso syrup and whipped cream

意式杏仁酒奶冻配浓缩咖啡及忌廉

fresh pineapple and melon

新鲜菠萝及蜜瓜

gelato

意式雪糕

🍷 Villa Sandi Prosecco, N.V.

Terenzi “Balbino” Vermentino DOC, Toscana, 2016

Cantina Riff Pinot Grigio, delle Venezie, 2016

Salvatore Molettieri “Cinque Querce” Aglianico DOC, Irpinia, 2014

Terenzi “Bramaluca” Sangiovese – Syrah, Toscana DOC, 2016

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