





擔任台北美福大飯店的西餐總主廚Massimo Picci，來自義大利佛羅倫斯，由於父親於義大利當地有經營一間飯店，Massimo自幼即以飯店為家，來回穿梭於廚房中，漸漸地對廚藝培養出高度的興趣。假如說Massimo的父親是他踏入廚師之路的契機，影響Massimo廚藝啟蒙最深的則是工作上指導他的主廚，在嚴師出高徒的訓練下，Massimo透過持續努力不懈的學習，累積豐富的食材知識及各類的烹飪手法，深受「托斯卡尼田園料理」的影響。對於主廚來說，「堅持傳統」是製作義大利料理的精髓，不管是選用義大利當地的食材，亦或者是使用正統的義大利廚藝技巧，Massimo認為唯有透過「傳統」的托斯卡尼料理風格，巧妙地運用食材本身的原始風味，藉此體現出最地道的義大利料理美饌，期望每一位來到GMT義大利餐廳的顧客，均能感受到主廚的用心，一同品嚐Massimo回憶中的美食烏托邦—托斯卡尼。

Grand Mayfull Taipei's western food chef Massimo Picci is from Florence, Italy. Because of his father, the owner of a hotel in Florence, Massimo made the hotel his home since childhood. He gained constant access to the hotel's kitchen, where he gradually developed a great liking for the culinary arts. If Massimo's father could be described as one who opened the way for him to his chef career, the chefs who guided him at work were the ones who influenced him the most with respect to his cooking skills. As the saying goes, a strict teacher produces outstanding students. Through persistent learning, Massimo has come to understand a lot about food ingredients and various styles of cooking. He is deeply influenced by "countryside cuisines in Tuscany." For a chef like Massimo, "sticking to traditions" is the essence of Italian cuisine. In his selection of food ingredients sourced from Italy or his insistence on following the orthodox Italian culinary arts, Massimo believes that it is only way through the "traditional" Tuscan cooking styles, which features the original flavors of food in authentic Italian cuisine.







開胃前菜  
Appetizer  
ANTIPASTI

- 香煎干貝佐白花菜泥及煙燻澄清堅果奶油 NTS420  
Hokkaido Scallop/Cauliflower Puree/Clarified and Smoked Butter/Roasted Pistaccio  
CAPESANTE DI HOKKAIDO/PURE DI CAVOLFIORE/  
BURRO CHIARIFICATO AFFUMICATO E PISTACCHIO
- 義式章魚薄片搭配菠菜葉及鮭魚卵 NTS480  
Thin Sliced Octopus/Seasoned Spinach Salad/Wild Salmon Caviar/  
Extra Virgin Olive Oil/Lemon  
CARPACCIO DI POLPO/INSALATA DI SPINACI/UOVA DI SALMONE SELVATICO
- 義式牛舌佐傳統風味綠醬 (產地/美國) NTS520  
Beef Tongue Terrine Served with Italian Style Green Sauce (U.S. Beef)  
TERRINA DI LINGUA SERVITA CON SALSA VERDE
- 義式風味溫拌海鮮 NTS580  
Warm Seafood Salad  
INSALATA TIEPIDA DI MARE
- 菲力牛肉薄片搭配帕瑪森起士,芝麻葉 (產地/美國) NTS580  
Thin Sliced Beef Filet/Rocket Salad/18 Months Aged Parmesan Cheese/  
Winter Black Truffle/Extra Virgin Olive Oil/Lemon (U.S. Beef)  
CARPACCIO DI FILETTO/RUCOLA/PARMIGIANO STAGIONATO 18  
MESI/TARTUFO NERO/OLIO EXTRA VERGINE D'OLIVA E LIMONE
- 嫩煎鴨肝與豬頰佐黑醋栗醬汁 NTS680  
Pan-fried Foie Gras/Black Currants/Crispy Cured Pork Cheek  
FEGATO GRASSO/RIBES NERO/GUANCIALE CROCCANTE
- 精選起士拼盤搭配帕瑪火腿 NTS880  
Selection of Salami and Cheese Served with Fruit Mustards  
and Italian Style Vegetables in Oil  
SELEZIONE DI SALUMI E FORMAGGI

若您對任何食物過敏或有其他特殊需求，請在點餐前告知服務人員。

Please advise us of any food allergies or dietary restrictions when making orders.

本餐廳堅持使用非基因改造食品原料。The restaurant commits to using only non-GMO ingredients.

以上價格須另加一成服務費。餐廳自備酒水費：葡萄酒及一般酒 NTS800/瓶；烈酒 NTS1,200/瓶。

All pieces are subject to 10% service charge. The corkage fee per bottle is NTS800 for wines and NTS1,200 for liquors.







湯  
Soup  
ZUPPE

- |   |         |
|---|---------|
| 義式經典蔬菜湯<br>Blended Vegetable Soup and Beans<br>MINISTRONE DI VERDURE E LEGUMI   | NT\$280 |
| 白腰豆濃湯搭配義大利麵圈, 淡菜<br>Cannellini Bean Soup/Pasta Rings/Mussels<br>PASSATO DI FAGIOLI CANNELLINI/ANELLI DI PASTA E COZZE   | NT\$320 |
| 黑松露牛肝菌濃湯<br>Porcini and Wild Mushroom Soup/Winter Black Truffle<br>PASSATO DI FUNGHI PORCINI/TARTUFO NERO   | NT\$380 |
| 羅馬帽餃蛋花湯搭配新鮮松露<br>Traditional Tuscany Soup Served with Cappelletti and Winter Black Truffle<br>STRACCIATELLA TOSCANA E CAPPELLETTI DI MAGRO ALLA FIORENTINA/<br>TARTUFO NERO | NT\$380 |
| 托斯卡尼番茄海鮮湯<br>Seafood Soup in Tomato Sauce<br>ZUPPA DI PESCE   | NT\$680 |

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麵餃燉飯  
Pasta Risotto  
**PASTE E RISOTTI**

- 義式南瓜蟹肉餃佐鼠尾草奶油醬汁 NT\$480  
Pumpkin and Blue Crab Meat Stuffed Ravioli/Sage Butter and Cured Pork Cheek  
**RAVIOLI DI ZUCCA/POLPA DI GRANCHIO/BURRO,SALVIA E GUANCIALE**
- 義式菠菜起士方餃佐核桃堅果醬汁 NT\$480  
Ricotta Cheese and Spinach Stuffed Ravioli in Walnuts Pesto  
**RAVIOLI DI RICOTTA E SPINACI CON PESTO DI NOCI**
- 經典乳酪蛋香培根義大利麵 NT\$520  
Guanciale Cured Pork Cheek/Eggs/Black Pepper/Parmesan Cheese  
**CARBONARA**
- 牛肝蕈菇松露燉飯 NT\$520  
Carnaroli Variety Rice/Porcini Mushrooms/Winter Black Truffle  
**RISOTTO AI FUNGHI PORCINI E TARTUFO NERO**
- 手工筆管麵佐番茄經典肉醬 NT\$620  
Homemade Penne Classic Meat Sauce  
**PENNETTE AL RAGU' BOLOGNESE**
- 鴨醬手工寬扁麵搭配新鮮黑松露 NT\$620  
Tagliatelle in Duck Sauce/Winter Black Truffle  
**TAGLIATELLE AL RAGU DI ANATRA E TARTUFO NERO**
- 慢煮章魚海鮮燉飯 NT\$680  
Carnaroli Variety Rice in Slow Cooked Octopus Sauce Accompanied with Crustaceans  
**RISOTTO AL RAGU DI POLPO E CROSTACEI**
- 綜合海鮮風味義大利麵 NT\$880  
Seafood Cherry Tomato and Basil Spaghetti and Sea Urchins  
**SPAGHETTI AI FRUTTI DI MARE/RICCI E POMODORI PACHINO E BASILICO**
- 新鮮波士頓龍蝦番茄手工細麵(兩人份) NT\$1,880  
Tagliolini with Fresh Whole Boston Lobster and Cooked in Tomato Sauce (Two persons)  
**TAGLIOLINI ALL ASTICE (MIN 2 PER)**

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主菜  
Mains  
SECONDI PIATTI

白酒燉羊排搭配綜合蔬菜 Casserole Slow Cooked Rack of Lamb in White Wine Sauce Served with Stewed Vegetables CARRE' DI AGNELLO IN CASSERUOLA SERVITO CON LE PROPRIE VERDURE STUFATE	NT\$1,080
紅酒慢燉小牛膝佐玉米糕及新鮮黑松露 (產地/紐西蘭) Braised Veal Shank in Red Wine Served with Polenta and Black Truffle (New Zealand Beef) OSSOBUCO BRASATO SERVITO CON POLENTA E FUNGHI PORCINI	NT\$1,280
托斯卡尼燉煮綜合海鮮(兩人份) Tuscan Seafood Stew (Two persons) CACCIUCCO (MIN 2 PER)	NT\$1,880
炭火直烤海鮮(兩人份) Chacoal Grill Crustaceans (Two persons) GRIGLIATA DI CROSTACEI (MIN 2 PER)	NT\$3,280

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主菜  
Mains  
SECONDI PIATTI

伊比利老饕豬,慢烤蘋果與馬沙拉醬汁 Iberian Bellota Pluma with Marsala Sauce and Apple IBERICO BELLOTA PLUMA / RIDUZIONALE DI MARSALA EMELE	NT\$1,380
地中海風味每日海鮮 Catch of the Day in Mediterranean Style PESCATO DEL GIORNO AI SAPORI MEDITERRANEI	NT\$1,580
嫩煎美國菲力牛排佐鴨肝及油封時蔬 (5盎司) Pan-fried USDA Prime Beef Fillet/Red Wine Sauce/ Seasonal Vegetables in Cooking Oil and Foie Gras(5oz) FILETTO DI MANZO IN PADELLA/SALSA AL CHIANTI E VERDURE DI STAGIONE IN OLIO COTTURA E FEGATO GRASSO	NT\$1,780
炭烤美國老饕牛排佐酸豆鯷魚醬汁 (6盎司) Grilled USDA Prime Topside Steak with Capers Anchovy Sauce(6oz) CONTROFILETTO SALSA DI ACCIUGHE E CAPPERI FIORE DEL SALE	NT\$1,880
美國厚切肋眼牛排 (16盎司) Grilled USDA Prime Ribeye Steak (16oz) CONTROFILETTO	NT\$2,880
美國戰斧牛排 (35盎司) Grilled USDA Tomahawk Steak (35oz) COSTATA DI MANEO	NT\$3,680

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沙拉  
Salad  
**INSALATE**

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|--|---------|
| 時蔬沙拉搭配番茄,橄欖,櫻桃蘿蔔<br>Mix Salad/Red Vinegar/Extra Virgin Olive Oil<br><b>MISTA CON ACETO DI VINO ROSSO</b> | NT\$380 |
| 羊奶起士西洋梨陳醋沙拉<br>Pecorino Cheese and Pears/Balsamico Vinegar<br><b>PECORINO E PERE ACETO BALSAMICO</b>     | NT\$420 |
| 煙燻火腿堅果沙拉<br>Speck Smoked Ham and Nuts<br><b>SPECK E NOCI</b>   | NT\$480 |

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甜點  
Desserts  
DOLCI

提拉米蘇 Tiramisu TIRAMISU	NT\$280
肉桂蘋果捲 Cinnamon Apple Roll STRUDEL DI MELE	NT\$280
義式手工冰淇淋 Italian Ice Cream GELATO	NT\$280
每日精選甜點 Daily Dessert DOLCI DEL GIORNO	NT\$280

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