

Symposium

Small surprises

Egg Bombolone filled with warm potato foam,
roasted green asparagus, taleggio dop cream and breadcrumbs with extra virgin olive oil

Buckwheat spaghetti alla chitarra with red pepper sauce,
clams with aglio, olio e peperoncino

Sea bass fillet cooked in white wine sauce,
green bean puree and mantis crab cream with chives

First little dessert

A sweet surprise from the pastry Chef

Small pastry

Coffee

¥ 5,000 (¥ 6,050)

The total price including 10% taxes plus 10% service is written in brackets.
Please order the same menu for each table