

## Origin

### Small surprises

Roasted calamari salad, salted cabbage,  
emulsified calamari and squash seed crispy

Slice of turbot breaded and then fried,  
artichoke cream, charcoal lettuce and mullet bottarga

Raviolini filled with carbonara cream, fresh peas,  
dark shallots and mint

Veal chop alla cacciatora,  
mashed potatoes, Taggiasca olives and dried apricots

### First little dessert

Coconut milk foam, lychee sorbet,  
puffed lemon biscuit, elderflower jelly and mandarin sauce

### Small pastry

### Coffee

¥ 9,000 (¥ 10,890)

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