

Evolution

Homage to the Italian cuisine through ingredients, techniques, and taste

To start: preserved asparagus,
cicada soup, trout roe and onion toffee

Cocktail di gamberi, maionese di barbabietola,
radicchio marinato all'arancia, yogurt e olio di gamberi fritti

Crispy lasagnetta with green leaves,
asparagus bechamel and basil oil

Confited conger eel then cooked on the barbeque,
with onion sauce and citrus salad

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

Roasted beef fillet,
eggplant alla parmigiana and mozzarella cheese cream

First little dessert

Strawberry crepe, Vin Santo ice cream,
cantucci sauce and “Matcha” green tea crunch

Small pastry

Bonbon chocolat and coffee

¥ 24,000 (~~¥ 29,040~~)

“Our selection of Italian cheeses of the week” ¥ 3,000 (~~¥ 3,630~~)

The total price including 10% taxes plus 10% service is written in brackets.

Please order the same menu for each table