

Special pasta menu

To start: Fusilli pasta salad,
crab, avocado mayonnaise and balsamic vinegar pearls

Roasted and not boiled burnt wheat ravioli,
saffron cream and pickled chanterelles, stewed peas,
Parmigiano Reggiano foam

Green peas soup, sea urchin, egg bottarga,
potato pearls with nutmeg

Disc of pasta with squid ink,
squid ragout, dried cherry tomatoes, Taggiasca olives and broccoli cream

Tagliatelle spinach and watercress,
farmyard ragù and Tuscan Pecorino cheese

Roman-style oxtail stew “Vaccinara”
with herb risotto

First little dessert

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

Small pastry

Bonbon chocolat and coffee

¥ 20,000 (¥ 24,200)

“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