

Special pasta menu

Burdock pudding, marinated anchovies, agretti,
parsley extract and pork rinds marinated in vinegar

Crispy lasagnetta with green leaves,
asparagus bechamel and basil oil

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

Tagliolini with courgette flower and pistachio pesto,
meuniere sazae and fermented lemon powder

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

¥ 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