

17 year anniversary menu

To start: scallops au gratin with foie gras,
green asparagus cream, balsamic vinegar pearls

Lily bulb in olive oil,
mozzarella milk, sea urchins and anchovy brioche

Roasted Kinmedai fillet with its scales,
clam and mussel soup, pork rinds and chard

Spaghetti “cacio e pepe”
with cheese and fresh pepper and egg yolk like a bottarga

Roman-style roe deer escalope,
date and bread polenta, turnip greens and crunchy puff pastry

First little dessert

A sweet surprise from the pastry Chef

Small pastry

Bonbon chocolat and coffee

¥ 16,000 (¥ 19,360)

“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