

Earth mother

Our research is guided by the continuous changes in nature

To start: preserved asparagus,
emulsioned calamari and squash seed crispy

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

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

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

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

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