

A LA CARTE

To start

Millefoglie of eggplant Parmigiana, mozzarella cream and courgette flower pesto	¥	3,500	(¥ 4,235)
Egg Bombolone filled with warm potato foam roasted green asparagus, taleggio dop cream and breadcrumbs with extra virgin olive oil	¥	3,500	(¥ 4,235)
Scallop salad, vinegared agretti, leek and corn vellutata	¥	3,500	(¥ 4,235)

Pasta

Spinach and ricotta cannelloni, Tuscan pecorino fondue and fried wild herbs	¥	5,000	(¥ 6,050)
Potato gnocchi, Livorno-style mussel sauce	¥	5,000	(¥ 6,050)
Buckwheat spaghetti alla chitarra with red pepper sauce, clams with aglio, olio e peperoncino	¥	6,000	(¥ 7,260)
Tagliatelle, ragù dell'aia, smoked scamorza cheese	¥	6,000	(¥ 7,260)

Main courses

Sea bass fillet cooked in white wine sauce, green bean puree and mantis crab cream with chives	¥	8,000	(¥ 9,680)
Tuscan-style fried conger eel, peas and lettuce, sakura shrimp sauce	¥	8,000	(¥ 9,680)
Fried lamb chops, minted broad bean puree and micro cherry tomatoes	¥	10,000	(¥ 12,100)
Mustard beef fillet cubes coated in breadcrumbs, burdock flan and red wine sauce	¥	15,000	(¥ 18,150)

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

Please note that ingredients may change depending on availability.

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Our desserts

Coconut milk foam, chamomile ice cream,
elderflower frozen meringue and Miyazaki mango ¥ 3,200 (¥ 3,872)

Peanut crepe with lemon flan ice cream
and the scent of spring ¥ 2,800 (¥ 3,388)

Dark chocolate mousse,
milk chocolate and yuzu ice cream,
cinnamon linzer sablé and coconut milk foam ¥ 2,800 (¥ 3,388)

Vanilla brulée soufflé, with Vin Santo ice cream ¥ 5,000 (¥ 6,050)
-preparation time 25 min-

Assortment of ice-creams and sherbets ¥ 2,400 (¥ 2,904)

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Our cheese selection of the week ¥ 3,000 (¥ 3,630)

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