# A LA CARTE

### <u>To start</u>

Beetroot and ricotta cappelletti salad, smoked scamorza and salted pistachios	¥	<b>2,5</b> 00	(¥	3,025)
Nagoya Cochin egg Bombolone filled with cream of potatoes, with curly Spinach, fresh pecorin	¥ o cr	)	(¥	4,235)
Cuttlefish slices with ink, foie gras with lemon and rocket pesto	¥	3,500	(¥	4,235)
<u>Pasta</u>				
Tagliolini paglia e fieno with eel ragù like a bolognese	¥	<b>6,</b> 000	(¥	7,260)
Cannelloni with lamb stew in crust and mussels in saffron scapece	¥	7,000	(¥	8,470)
Round of stewed chicken agnolotti "Girotondo", Roast gravy, walnut oil, watercress	¥	<b>6,</b> 000	(¥	7,260)
Oxtail stew lasagna roll, Parmigiano Reggiano fondue and dried horse mackerel broth	¥	7,000	(¥	8,470)
Main courses				
Cod fillet cooked in extra virgin olive oil, adzuki beans croquette, sprouts with garlic, oil and pil pil	¥	8 <b>,</b> 000	(¥	9,680)
Turbot escalopes Valdostana style, stewed cabbage, pesce forte sauce	¥	9,000	(¥	10,890)
Duck breast with honey and spices, its leg in a crispy terrine, squash in red wine, espresso powder and dried persimmons	¥	14,000	(¥	16,940)
Grilled beef fillet and stewed shank meat with paprika, roasted onions	¥	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

Milk and strawberry: ice cream, sablé jelly and milk sauce mousse, strawberry coulis and light meringue	e,¥	3,000 (¥	3,630)
Mocha coffee: creamy, pod and white coffee foam, hazelnut and cacao nibs ice cream, caramelized puff past		2,800 <b>(¥</b>	3,388)
Chocolate No.9: Chocolate Cake of 9 Kinds of Chocolate	¥	2,800 <b>(¥</b>	3,388)
Vanilla brulée soufflé, with Vin Santo ice cream and cantuccio di Prato sauce -p		5,000 (¥ ation time 2	
Assortment of ice-creams and sherbets	¥	2,400 <b>(¥</b>	2,904)

#### Chocolate assortment and little surprises

The desserts of Kohei Shima Pastry chef