

## A LA CARTA

### To start

Egg bombolone filled with warm potato foam, agretti, black truffle and fresh pecorino cream	¥ 3,500 ( ¥ 4,235 )
Beetroot and ricotta cappelletti salad, smoked scamorza and salted pistachios	¥ 2,500 ( ¥ 3,025 )

### Pasta

Crispy green leaf lasagne, Green asparagus béchamel and parsley oil	¥ 5,000 ( ¥ 6,050 )
Tagliolini straw and hay with eel ragù like a bolognese	¥ 6,000 ( ¥ 7,260 )

### Main courses

Slice of Mebaru cooked in extra virgin olive oil, Black bean croquette, courgette flowers and pil pil	¥ 8,000 ( ¥ 9,680 )
Grilled beef fillet, paprika pepper, Roasted spring onion in puff pastry	¥ 15,000 ( ¥ 18,150 )

### Our desserts

Strawberry and pistachio: light creamy pistachio, mousse, strawberry coulis and light meringue	¥ 3,000 ( ¥ 3,630 )
Moka coffee: creamy, pod and white coffee foam hazelnut and nib ice cream, caramelized puff pastry	¥ 2,800 ( ¥ 3,388 )
Dark chocolate mousse, milk chocolate and yuzu ice cream, Linzer sablé with cinnamon and coconut milk foam	¥ 2,800 ( ¥ 3,388 )
Vanilla brulee soufflé, Vin Santo ice cream and cantucci sauce	¥ 5,000 ( ¥ 6,050 ) - preparation time 25 MIN-
Selection of ice creams and sorbets	¥ 2,400 ( ¥ 2,904 )
Our cheese selection 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