

Special pasta menu

To start: our version of Tuscan panzanella:
tomato, onion, ricotta, basil, toasted bread and cucumber sorbet

Crispy lasagnetta with green leaves,
asparagus béchamel and parsley oil

Candied conger eel skewer, then barbecued,
with onion mayonnaise and Yuzu mixed salad

Roasted eggplant crepe,
amatriciana sauce and Pecorino cheese fondue

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

Beef escalope in anchovy cream,
black garlic puree and shallot salad

First little dessert

Mango dessert: fromage blanc foam,
cream gelato, jasmine jelly and fresh mango from Miyazaki

Small pastry

Bonbon chocolat and coffee

¥ 20,000 (¥ 24,200)

“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