

## Evolution

*Homage to the Italian cuisine through ingredients, techniques, and taste*

Citrus grouper slices with its milk foam and fermented lemon

Sandwich of sardine, mixed vegetable salad  
and balsamic vinegar of Modena, basil oil, olive liquid

“Chicche (like gnocchi)” of squash, Taleggio fondue and apple mustard

Roasted Amadai with its scales, fennel cream,  
whelk shellfish ragout, tarragon and dill

Round of agnolotti filled with stewed black chicken,  
fonduta di Parmigiano Reggiano 24 mesi, olio di noci tostate e crescione

Roasted beef fillet and marinated eel cream,  
breaded and then fried lotus root, pickled capers and wild rocket

First little dessert

Pear cooked in spices with light caramel ice cream,  
yogurt panna cotta, milk form and pear paper

Small pastry

Bonbon chocolat and coffee

¥ 22,000 (¥ 26,620)

“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