

## Special menu with porcini mushrooms

To start : Aichi beef tartare,  
porcini mushroom and white truffle salad

Egg bombolone filled with warm potato foam,  
with marinated porcini mushrooms, black cabbage and bacon powder

Trofie with pistachio pesto,  
abalone ragù with white wine and fermented lemon powder

Roasted Amadai with its scales,  
zucchini cream with aromatic herbs, anchovy crumble

Tajarin with 40 egg yolks, with sautéed porcini mushrooms  
and 24-month Parmigiano Reggiano fondue

Charcoal grilled beef fillet, fried porcini mushrooms in batter,  
black garlic puree and sweet and sour shallots

First little dessert

A sweet surprise from the pastry Chef

Small pastry

Bonbon chocolat and coffee

¥ 25,000 (¥ 30,250)

“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