

Griglat CuoCA



La Vita

Course with your choice of pasta or risotto

Bread and coffee or tea

3,200yen



Assortment of five appetizers

- Seared mackerel
- Marinated shrimp and potatoes
- Chicken liver bruschetta
- Roast pork
- Onion mousse



Pasta or risotto of your choice

Please choose one dish from the selection menu on another page.



Assortment of seven desserts

- Cheese mousse with framboise sauce
- Pistachio cake
- Today's ice cream
- Orange tartlet
- Tea jelly
- Hazelnut panna cotta
- Strawberry tiramisù

Bottomless





Fornace

Course with your choice of grilled dish

Bread and coffee or tea

3,900yen



Assortment of five appetizers

- Seared mackerel
- Marinated shrimp and potatoes
- Chicken liver bruschetta
- Roast pork
- Onion mousse



Grilled dish of your choice

Please choose one dish from the selection menu on another page.



Assortment of seven desserts

- Cheese mousse with framboise sauce
- Pistachio cake
- Today's ice cream
- Orange tartlet
- Tea jelly
- Hazelnut panna cotta
- Strawberry tiramisù

Bottomless





Giardino

Course with your choice of pasta or risotto and your choice of grilled dish

Bread and coffee or tea

4,900yen



Assortment of five appetizers

- Seared mackerel • Marinated shrimp and potatoes
- Chicken liver bruschetta • Roast pork
- Onion mousse



You can add a fish dish for an additional 1,200yen.



Pasta or risotto of your choice (half size)

Please choose one dish from the selection menu on another page.



Grilled dish of your choice

Please choose one dish from the selection menu on another page.



Assortment of seven desserts

Bottomless



- Cheese mousse with framboise sauce
- Pistachio cake
- Today's ice cream
- Orange tartlet
- Tea jelly
- Hazelnut panna cotta
- Strawberry tiramisù

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Pasta or Risotto Choice

〈Choose one from four kinds〉



① Whitebait and colorful vegetable spaghetti flavored with dried mullet roe



② Penne with stewed beef tendon and bamboo shoot sauce



③ Squid ink tagliolini served with clams, squid and rapeseed blossoms in tomato sauce



④ White asparagus risotto with truffle sauce



Grill Choice

〈Choose one from seven kinds〉



- ① Kobe pork loin ② Tamba-ajiwai-dori (locally produced chicken)
③ Beef ④ Today's fish

Since Viaggio includes a fish dish, please choose one grilled dish excluding ④.

④ is roasted in a stone oven. ①②③⑤⑥⑦ are roasted in a stone oven and finally grilled in a wood-fired oven.

⑦ can be ordered in 10 gram increments (for an extra 500yen), starting at 70 grams.

Please ask the staff for the grams and price of the beef.

Recommended
grilled dish

⑤ Lamb [plus 1,200yen]

⑥ Japanese Black Wagyu beef (rump) [plus 1,500yen]

⑦ Japanese Black Wagyu beef (loin) [plus 3,000yen]



Legame

Bread and coffee or tea

4,900yen

Course with your choice of pasta or risotto and your choice of grilled dish



Assortment of five appetizers

- Seared mackerel
- Marinated shrimp and potatoes
- Chicken liver bruschetta
- Roast pork
- Onion mousse



Pasta or risotto of your choice (half size)

Please choose one dish from the selection menu on another page.



Grilled dish of your choice

Please choose one dish from the selection menu on another page.



Dessert

Strawberry tiramisù with pistachio sauce



Viaggio

Bread and coffee or tea

6,100yen

Course with your choice of pasta or risotto, a fish dish, and your choice of grilled dish



Assortment of five appetizers

- Seared mackerel
- Marinated shrimp and potatoes
- Chicken liver bruschetta
- Roast pork
- Onion mousse



Pasta or risotto of your choice (half size)

Please choose one dish from the selection menu on another page.



Brick oven-roasted fish of the day



Grilled dish of your choice

Please choose one dish from the selection menu on another page.



Dessert

Strawberry tiramisù with pistachio sauce



Ricompensa

A higher-grade dinner course allowing you to enjoy both a fish dish and a meat dish.

Bread and coffee or tea

7,300yen



Carpaccio fish of the day with whole grain mustard sauce



Squid ink tagliolini served with clams, squid and rapeseed blossoms in tomato sauce



Grilled red sea bream served with fruit tomato and rapeseed blossoms in tomato sauce



Roast veal with truffle sauce

You can change to Japanese Black Wagyu beef (rump) grilled in the wood-fired oven for an extra 1,500yen, or Japanese Black Wagyu beef (loin) grilled in the wood-fired oven for an extra 3,000yen. Japanese Black Wagyu beef (loin) can be ordered in 10 gram increments (for an extra 500yen), starting at 70 grams. Please ask the staff for the grams and price of the beef.



Strawberry mousse and fondant fromage

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Cold appetizers • Bread

- Colorful vegetables *insalata* .. 1,500yen
- Mozzarella cheese and tomato Caprese salad(①)..... 1,700yen
- Seafood salad(②)..... 2,400yen
- Assortment of appetizers of the day(③) 2,500yen
- Assortment of prosciutto di Parma and salami..... 2,700yen
- Focaccia 540yen



Warm appetizers • Soup

- Minestrone 850yen
- Assortment of *salsiccia* and potatoes(④)..... 1,600yen
- Brick oven-roasted vegetables with *bagna càuda* sauce(⑤) .. 2,100yen



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Fish dish

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- Brick oven-roasted fish of the day 2,500yen
- *Acqua pazza*-style fish of the day(①) 3,600yen



Meat dishes cooked in the wood-fired oven

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Roasted in a stone oven and finally grilled in a wood-fired oven.



- Tamba-ajiwai-dori(②) 2,600yen
(locally produced chicken)
- Kobe pork loin 2,800yen
- Beef 3,500yen
- Lamb 4,000yen
- Japanese Black Wagyu beef(loin)(③) · 15,000yen
Can be ordered in 10 gram increments (for an extra 500yen),
starting at 260 grams.
- Japanese Black Wagyu beef(④) 38,000yen
(bone-in rib roast)
It takes time to cook, so please check with a staff member
when ordering.



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Pasta・Risotto

- Sorrento-style spaghetti with mozzarella cheese, basil, and tomatoes1,800yen

- Spaghetti with Manila clams and white wine-flavored sauce(①).....1,800yen

- Spaghetti carbonara1,800yen

- Tagliatelle bolognese
<fresh pasta>2,100yen

- Porcini mushroom risotto(②)2,100yen

- Snow crab tagliolini with tomato cream
sauce <fresh pasta> (③)2,500yen



Dessert

- Assortment of three ice cream ...900yen

- Tiramisù with fruit(④)1,100yen

- Assortment of seven desserts ...1,500yen



Kids' menu

*These menus are limited to customers who are elementary school students or younger.

Pasta set for kids

Bread

2,200yen



Today's soup



Today's spaghetti



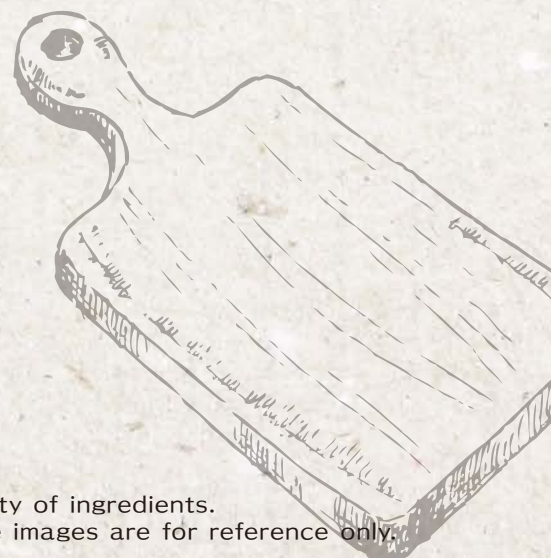
Assortment of seven desserts

*Ingredients will differ depending on the season.

Bottomless



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