Giglat CuócA

LUNCH

11:30~15:00 (L.O.14:00)





Bread and coffee or tea



Course with your choice of pasta

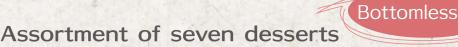


Assortment of five appetizers

- Marinated octopus
- · Semolina-crumbed shrimp fritters
- · Spelt wheat salad
- Chicken breast ham
- Corn sformato

Pasta of your choice

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



- Peach verrine
- Coconut panna cotta
- Today's ice cream
- Raspberry cake
 Chocolate mouse
- Chocolate mousse with mango
 tart Tropical fruit flavored tiramicù
- · Cherry and pistachio tart · Tropical fruit flavored tiramisù

LUNCH

11:30~15:00 (L.O.14:00)



Fornace

Course with your choice of grilled dish

Assortment of five appetizers

- Marinated octopus
- · Semolina-crumbed shrimp fritters
- · Spelt wheat salad
- · Chicken breast ham
- Corn sformato

Grilled dish of your choice

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

Assortment of seven desserts

- Peach verrine
- · Coconut panna cotta
- Today's ice cream
- · Raspberry cake
- Chocolate mousse with mango

Bread and coffee or tea

3,900yen

Bottomless

· Cherry and pistachio tart · Tropical fruit flavored tiramisù

LUNCH

11:30~15:00 (L.O.14:00)



Giardino

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

Assortment of five appetizers

- Marinated octopus
- · Semolina-crumbed shrimp fritters
- · Spelt wheat salad · Chicken breast ham
- · Corn sformato

Pasta 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 Bottomless seven desserts

- · Peach verrine
- · Coconut panna cotta
- · Today's ice cream
- Cherry and pistachio tart
- · Raspberry cake
- Chocolate mousse with mango
- · Tropical fruit flavored tiramisù

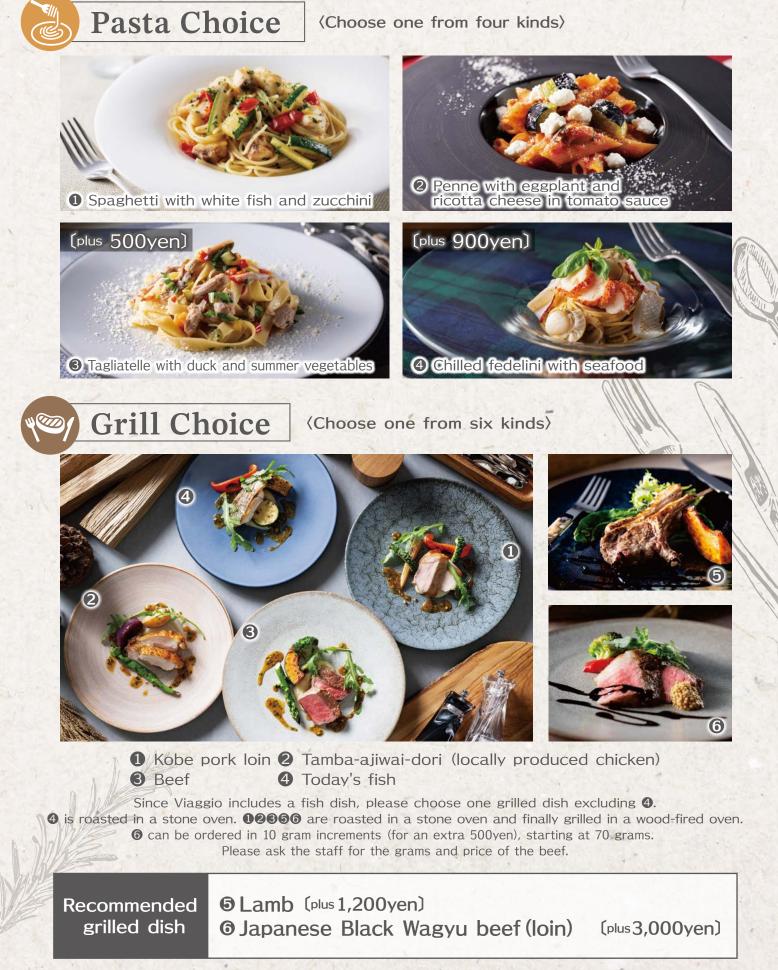
We may change parts of the menu due to the availability of ingredients. All prices shown include consumption tax and a 10% service fee. The images are for reference only.

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

4,900yen

Bread and coffee or tea

LUNCH/DINNER Choice menu



Dinner

17:00~22:00 (L.O.20:30)





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



Assortment of five appetizers

Bread and coffee or tea



- Marinated octopus
- · Semolina-crumbed shrimp fritters

· Spelt wheat salad

Chicken breast ham
 Corn sformato



Pasta 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

Mango semifreddo with yogurt sauce

17:00~22:00 (L.O.20:30)

Dinner



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



Marinated octopus

· Semolina-crumbed shrimp fritters

· Spelt wheat salad five appetizers · Chicken breast ham · Corn sformato



Pasta 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

Mango semifreddo with yogurt sauce

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Bread and coffee or tea

6,100yen

Dinner

17:00~22:00 (L.O.20:30)



Ricompensa

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

7,300yen

Bread and coffee or tea

R

Seafood-packed tomato salad with pistachio sauce



Tagliatelle with duck and summer vegetables



White fish wrapped in kadayif served with corn purée



Roast lamb served with two types of sauce: red wine and gorgonzola

You can change to 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.



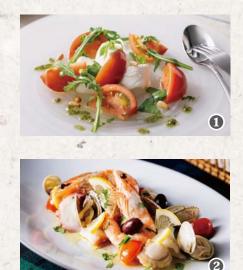
Coconut panna cotta with white peach

A LA CARTE

11:30~22:00 (Lunch L.O.14:00/Dinner L.O.21:00)

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(**6**) ··2,100yen





Fish dish

Acqua pazza-style
 fish of the day(①) ························3,600yen



Meat dishes cooked in the wood-fired oven

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



- Tamba-ajiwai-dori(2)2,600yen (locally produced chicken)

- 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.
- - *It takes time to cook, so please check with a staff member when ordering.







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 carbonara ……………………1,800yen
- 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











Kids' menu

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

Pasta set for kids

Bread

2,200yen

Bottomless

R

Today's soup



Today's spaghetti

Assortment of seven desserts

*Ingredients will differ depending on the season.