



## La Vita

Course with your choice of pasta or risotto

Focaccia and coffee or tea

JPY 3,500



### Assortment of five appetizers

- Seared tuna
- Squid simmered in its ink
- Chicken pâté
- Baccalà-style salt cod croquette
- Carrot mousse



### Pasta or risotto of your choice

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



### Assortment of seven desserts

- Apple and tea tartlet
- White chocolate mousse flavored with yuzu citrus
- Chocolate cake roll and pistachio cream
- Strawberry and mascarpone mousse
- Cream cheese pudding
- Lemon cake
- Today's ice cream

Bottomless



We may change parts of the menu due to the availability of ingredients.

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## Fornace

Course with your choice of grilled dish

Focaccia and coffee or tea

JPY 4,200



### Assortment of five appetizers

- Seared tuna
- Squid simmered in its ink
- Chicken pâté
- Baccalà-style salt cod croquette
- Carrot mousse



### Grilled dish of your choice

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



### Assortment of seven desserts

- Apple and tea tartlet
- White chocolate mousse flavored with yuzu citrus
- Chocolate cake roll and pistachio cream
- Strawberry and mascarpone mousse
- Cream cheese pudding
- Lemon cake
- Today's ice cream

Bottomless





## Giardino

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

Focaccia and coffee or tea

JPY 5,200



### Assortment of five appetizers

- Seared tuna
- Squid simmered in its ink
- Chicken pâté
- Baccalà-style salt cod croquette
- Carrot 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

- Apple and tea tartlet
- White chocolate mousse flavored with yuzu citrus
- Chocolate cake roll and pistachio cream
- Strawberry and mascarpone mousse
- Cream cheese pudding
- Lemon cake
- Today's ice cream

Bottomless



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### Pasta or Risotto Choice

〈Choose one of the four dishes〉



① Spaghetti Bolognese



② Fusilli with shrimp and broccoli



[plus JPY500]

③ Risotto à la trévisé served with braised beef cheek



[plus JPY900]

④ Snow crab tagliolini with tomato cream sauce



### Grill Choice

〈Choose one of the seven dishes〉

\*The ingredients are subject to change due to supply reasons.  
Please ask the floor staff about the ingredients.



① Pork loin

② Chicken thigh

③ Beef loin

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.

Recommended  
grilled dish

⑤ Lamb [plus JPY 1,200]

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

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



## Legame

Focaccia and coffee or tea

JPY 5,200

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



### Assortment of five appetizers

- Seared tuna
- Squid simmered in its ink
- Chicken pâté
- Baccalà-style salt cod croquette
- Carrot 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 Cassata



## Viaggio

Focaccia and coffee or tea

JPY 6,400

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



### Assortment of five appetizers

- Seared tuna
- Squid simmered in its ink
- Chicken pâté
- Baccalà-style salt cod croquette
- Carrot 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 Cassata



# Ricompensa

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

Focaccia and coffee or tea

JPY 7,800



Mushroom sformato served with scallops and snow crab



Dried mullet roe flavored tagliolini with pufferfish and chrysanthemum greens



Brick oven roasted fish of the day with kumquat checca sauce



Beef cheek braised in red wine

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.



Fondant au chocolat served with vanilla ice milk

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## Cold appetizers • Bread

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



## Warm appetizers • Soup

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



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## Fish dish

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



## 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.

\*The ingredients are subject to change due to supply reasons.  
Please ask the floor staff about the ingredients.



- Chicken thigh(②) ..... JPY 2,600
- Pork loin ..... JPY 2,800
- Beef ..... JPY 3,500
- Lamb ..... JPY 4,000
- Japanese Black Wagyu beef(rump) ..... JPY 4,500
- Japanese Black Wagyu beef(loin)(③).....JPY 15,000
- Japanese Black Wagyu beef(④) .....JPY 38,000 (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 tomatoes .....JPY 1,800

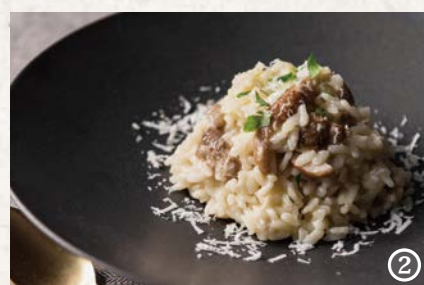
- Spaghetti with Manila clams and white wine-flavored sauce(①).....JPY 1,800

- Spaghetti carbonara .....JPY 1,800

- Tagliatelle Bolognese <fresh pasta> .....JPY 2,100

- Porcini mushroom risotto(②) .....JPY 2,100

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



## Dessert

- Assortment of three ice cream ...JPY 900

- Tiramisù with fruit(④) .....JPY 1,100

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



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## Kids' menu

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

# Pasta set for kids

Bread JPY 2,200



Today's soup



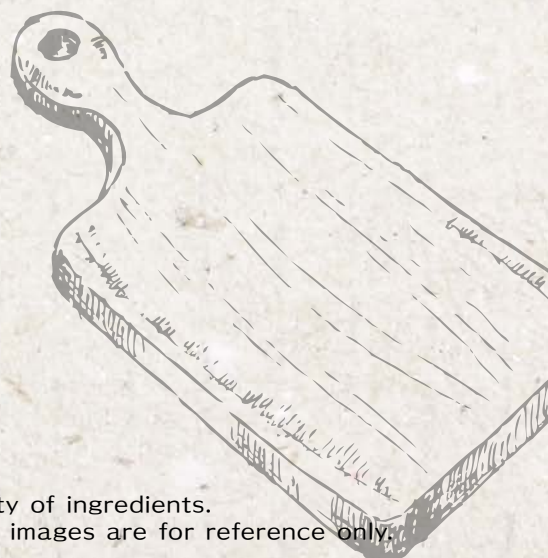
Today's spaghetti



Assortment of seven desserts

\*Ingredients will differ depending on the season.

Bottomless



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