



# La Vita

Focaccia and coffee or tea

## JPY 3,500

Course with your choice of pasta or risotto



### Assortment of five appetizers

- Pike conger and gazpacho
- Horse mackerel escabeche
- Edamame and spinach frittata
- Roman style coppa
- Caponata



### Pasta or risotto of your choice

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



### Assortment of seven desserts

- Pineapple and lemon jelly
- Almond-flavored panna cotta with white peach
- Blueberry mousse
- Mango cake
- Today's ice cream
- Cream puff with grapes
- Banana tiramisù

Bottomless





# Fornace

Course with your choice of main dish

Focaccia and coffee or tea

JPY 4,200



## Assortment of five appetizers

- Pike conger and gazpacho
- Horse mackerel escabeche
- Edamame and spinach frittata
- Roman style coppa
- Caponata



## Main dish of your choice

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



## Assortment of seven desserts

- Pineapple and lemon jelly
- Almond-flavored panna cotta with white peach
- Blueberry mousse
- Mango cake
- Today's ice cream
- Cream puff with grapes
- Banana tiramisù

Bottomless





## Giardino

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

Focaccia and coffee or tea

### JPY 5,200



### Assortment of five appetizers

- Pike conger and gazpacho
- Horse mackerel escabeche
- Edamame and spinach frittata
- Roman style coppa
- Caponata



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.



### Main dish of your choice

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



### Assortment of seven desserts

- Pineapple and lemon jelly
- Almond-flavored panna cotta with white peach
- Blueberry mousse
- Mango cake
- Today's ice cream
- Cream puff with grapes
- Banana tiramisù

Bottomless



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



### Pasta or Risotto Choice

〈Choose one of the four dishes〉



① Whitebait and colorful vegetable spaghetti flavored with dried mullet roe



② Penne arrabbiata with beef tendon and white kidney beans



[plus JPY 500]

③ Risotto with zucchini and gorgonzola



[plus JPY 900]

④ Squid ink tagliolini with seafood tomato sauce



### Main dish 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 Fish of the day grilled with breadcrumbs and served with Peperonata
- ② Coconut curry-flavored grilled chicken thigh
- ③ Roast pork loin with balsamic sauce
- ④ Grilled beef with chimichurri
- ⑤ Lamb
- ⑥ Japanese beef (loin)
- ⑦ Japanese Black Wagyu beef (loin)

Since Viaggio includes a fish dish, please choose one grilled dish excluding ①.

④⑤⑥⑦ are roasted in a stone oven and finally grilled in a wood-fired oven.

Recommended  
main dish

- ⑤ Lamb [plus JPY 1,200]
- ⑥ Japanese beef (loin) [plus JPY 1,500]
- ⑦ Japanese Black Wagyu beef (loin) [plus JPY 3,000]



## Legame

Focaccia and coffee or tea

JPY 5,500

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



### Assortment of five appetizers

- Pike conger and gazpacho
- Horse mackerel escabeche
- Edamame and spinach frittata
- Roman style coppa
- Caponata



### Pasta or risotto of your choice (half size)

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



### Main dish of your choice

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



### Vanilla ice cream and white peach jelly

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## Viaggio

Focaccia and coffee or tea

JPY 6,800

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



**Assortment of five appetizers**

- Pike conger and gazpacho
- Horse mackerel escabeche
- Edamame and spinach frittata
- Roman style coppa
- Caponata



**Pasta or risotto of your choice (half size)**

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



**Roasted fish of the day with brown butter sauce**



**Main dish of your choice**

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



**Vanilla ice cream and white peach jelly**



# Ricompensa

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

Focaccia and coffee or tea

**JPY 8,200**



Marinated seafood and gazpacho



Squid ink tagliolini in tomato sauce with manila clams, pike conger and asparagus



Roasted fish of the day with brown butter sauce



Japanese beef(loin) grilled in the wood-fired oven

*You can change to Japanese Black Wagyu beef (loin) grilled in the wood-fired oven for an extra 1,500 yen.*



Yogurt semifreddo with mango sauce

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## Cold appetizers • Bread

● Colorful vegetables *insalata* .. JPY 1,600



● Caprese(①) ..... JPY 2,300



● Seafood salad(②) ..... JPY 2,600



● Assortment of appetizers of the day(③) ..... JPY 3,100

● Assortment of prosciutto di Parma and salami ..... JPY 2,900

● Focaccia ..... JPY 600

## Warm appetizers • Soup

● Minestrone ..... JPY 900

● Assortment of *salsiccia* and potatoes(④) ..... JPY 1,700

● Warm oven-roasted romaine lettuce salad(⑤) ..... JPY 1,900

● Brick oven-roasted vegetables with *bagna càuda* sauce ..... JPY 2,200



# G Fish dish

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- Brick oven-roasted fish of the day ..... JPY 2,700
- *Acqua pazza*-style fish of the day(1) ..... JPY 3,800



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## 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.



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- Chicken thigh(2) ..... JPY 2,800
- Pork loin ..... JPY 3,000
- Beef ..... JPY 3,700
- Lamb ..... JPY 4,200
- Japanese beef(loin) ..... JPY 4,800
- Japanese Black Wagyu beef(loin)(3)···JPY 15,700
- Japanese Black Wagyu beef(4) .....JPY 39,800 (bone-in rib roast)



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\*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 1,900



- Spaghetti with Manila clams and white wine-flavored sauce(①).....JPY 1,900



- Spaghetti carbonara .....JPY 1,900

- Tagliatelle Bolognese <fresh pasta> .....JPY 2,200



- Porcini mushroom risotto(②) .....JPY 2,500

- Snow crab tagliolini with tomato cream sauce <fresh pasta> (③) .....JPY 2,700

# Dessert

- Assortment of three ice cream ... JPY 950

- Tiramisù with fruit(④) .....JPY 1,150

- Assortment of seven desserts ... JPY 1,600



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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 2,300



Today's soup



Today's spaghetti



Assortment of seven desserts

\*Ingredients will differ depending on the season.

Bottomless

