



La Vita

Course with your choice of pasta or risotto

Focaccia and coffee or tea

JPY 3,800



Assortment of five appetizers

- Seared albacore tuna
- Mushroom and fish rilette
- Chicken gallantina
- Beetroot-flavored potato salad
- Crab and mixed beans couscous



Minestrone



Pasta or risotto of your choice

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



Assortment of seven desserts

- Apple and acerola gelée
- Soy milk panna cotta
- Pumpkin budino
- Today's ice cream
- Caramel cake
- Chestnut Mont Blanc cake
- Tea mousse

Bottomless





Fornace

Course with your choice of main dish

Focaccia and coffee or tea

JPY 4,500



Assortment of five appetizers

- Seared albacore tuna
- Mushroom and fish rilette
- Chicken gallantina
- Beetroot-flavored potato salad
- Crab and mixed beans couscous



Minestrone



Main dish of your choice

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



Assortment of seven desserts

- Apple and acerola gelée
- Soy milk panna cotta
- Pumpkin budino
- Today's ice cream
- Caramel cake
- Chestnut Mont Blanc cake
- Tea mousse

Bottomless





Giardino

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

Focaccia and coffee or tea

JPY 5,500



Assortment of five appetizers

- Seared albacore tuna
- Mushroom and fish rillette
- Chicken gallantina
- Beetroot-flavored potato salad
- Crab and mixed beans couscous



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



Minestrone



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

- Apple and acerola gelée
- Soy milk panna cotta
- Pumpkin budino
- Today's ice cream
- Caramel cake
- Chestnut Mont Blanc cake
- Tea mousse

Bottomless



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Pasta・Risotto Choice

Lunch (Choose one of the four dishes)



- ① Casarecce with white fish and lettuce, topped with herbed breadcrumbs
- ② Spaghetti with bacon and onion in Amatriciana-style tomato sauce

Plus JPY500 ③ Seafood lasagna

Plus JPY900 ④ Risotto with quail eggs and truffles

Dinner (Choose one of the two dishes)



① Spaghetti with Pacific saury and fennel



② Tagliatelle with bacon and onion in Amatriciana-style 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 Wood-fired grilled beef with cacciatore sauce
- ② Stone-oven roasted fish of the day served in seafood soup style
- ③ Lamb cotoletta with arugula and checca sauce
- ④ Pancetta-wrapped roasted pork tenderloin, flavored with sage

①⑤⑥⑦ are roasted in a stone oven and finally grilled in a wood-fired oven.

Recommended
main dish

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

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Legame

Focaccia and coffee or tea

JPY 6,000



Assortment of five appetizers

- Marinated salmon wrapped with eggplant purée
- Crab and mixed beans couscous
- Beetroot-flavored potato salad
- Dry-cured ham and brioche
- Mushroom and fish rilette



Pasta of your choice (half size)

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



Wood-fired grilled beef with cacciatore sauce



Piemonte-style chocolate pudding with pistachio ice cream

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Viaggio

Focaccia and coffee or tea

JPY 7,500



Assortment of three appetizers

- Marinated salmon wrapped with eggplant purée
- Chicken gallantina
- Mushroom and fish rilette



Dry-cured ham

*Dry-cured ham sliced to order from the bone.



Pasta of your choice (half size)

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



Brick oven-roasted fish of the day



Wood-fired grilled beef with cacciatore sauce



Piemonte-style chocolate pudding with pistachio ice cream

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Ricompensa

Focaccia and coffee or tea

JPY 9,000



Tuna with tonnato sauce
served with red chicory lettuce and beetroot insalata



Dry-cured ham

*Dry-cured ham sliced to order from the bone.



Seafood lasagna



Grilled tilefish with scales served with burdock root sauce

〈Choose one of the two dishes〉

• Roast duck with dried figs and Marsala sauce

• Japanese beef(loid) grilled in the wood-fired oven with Genovese paste

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



Chestnut Mont Blanc cake

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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



①



②



③

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



④



⑤

G

Fish dish

r i g



- Brick oven-roasted fish of the day JPY 2,700



- *Acqua pazza*-style fish of the day(①) JPY 3,800



①



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.



②

- Chicken thigh(②) JPY 2,800
- Pork loin JPY 3,000
- Beef JPY 3,700
- Duck breast JPY 4,200
- Japanese beef(loin) JPY 4,800



③



- Japanese Black Wagyu beef(loin)(③)···JPY 15,700



- Japanese Black Wagyu beef(④)JPY 39,800 (bone-in rib roast)

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



④

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Pasta・Risotto

- Sorrento-style spaghetti with mozzarella cheese, basil, and tomatoesJPY 1,900

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

- Spaghetti carbonaraJPY 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.

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

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



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

Dinner course for kids

Includes one drink and bread

JPY 3,500



Today's soup



Meat sauce spaghetti



Stone-oven finished
hamburger steak



Assortment of ice cream

Bottomless

*For small children with smaller appetites, we also offer a three-course menu without pasta.
Please feel free to ask our staff for details.

Pre-ordered
special menu

Anniversary cake

You can add an anniversary cake (for one)
for an additional 1,000 yen.

*A personalized message can be added upon request.

*Additional cakes can be ordered for your required number of guests.
Please contact us in advance.



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