

| Today's Special | |
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| Antipasti | |
| Soup of the day | 800 |
| Today's aging fish Carpaccio with vegetable salad stlye | 1,800 |
| Carpaccio of aging Tajima Beef, arugula, parmesan salad style | 2,200 |
| Country style pate of Kagoshima Pork | 1,600 |
| Parma ham and Italy Mantova Melon | 1,800 |
| Frit with Pike conger and Vegetables | 1,800 |
| Steamed white wine of Mussels from Mont Saint-Michel, France | 1,000 / 1,800 |
| Primi piatti | |
| Spaghetti Peperoncino with white bait,green onions and dried seaweed | 1,800 |
| Tagliolini kneaded the squid ink with sea urchin tomato cream sauce | 2,800 |
| Spaghetti tomato sauce with spicy meatballs of Australian Lamb and Kamo eggplant | 2,200 |
| Fettucine ragout with Wild Boar from Tanba,north of Kyoto and Burdock | 2,200 |
| Fettucine with stewed Beef cheek and onions | 2,400 |
| Squid ink Risotto | 1,800 |
| Risotto with bacon and Vegetables | 1,800 |
| Secondi piatti | |
| Today's fresh fish as you like(Aquapazza, Deep fried, Grilled oven) | 2,800 |
| Roasted Deer from Tanba,north of Kyoto | 3,200 |
| Grilled Kagoshima Pork sherry vinegar sauce | 3,200 |
| Grilled aging Wagyu Beef marsara sauce and grilled vegetables | 4,800 |

※ Main dish will takes about 30 minutes to 40 minutes

| Special Course | |
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| Antipasto | Secondo piatto |
| Various Apptizer Platter | Today's fish |
| Pizza | or |
| One Regular Pizza for two people you can choose two taste one pizza | Today's meat |
| Pizza Margherita or Bianca | Dolce |
| possible to change to your pizza if you get a plus fee | Dessert Platter |
| Primo piatto | Caffe |
| Spaghetti Peperoncino with white bait and green onions | Coffee or Tea |
| 6,000 per person | |

| Dolci | |
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| Homemade Gelato | 600 |
| Madagascar Vanilla, Rum raisin, Homemade Almond Praline, Green Tea | |
| Homemade Sorbet | 600 |
| Miyazaki Mango, Kiwi fruit, Strawberry | |
| Tiramisù | 700 |
| Catarana and fresh orange caramel sauce | 700 |
| Peach Melba, compote of Yamanashi Peach and Vanilla gelato raspberry sauce | 900 |
| Mousse of Buffalo Ricotta cheese, exotic fruit mango sauce | 900 |

| Antipasti | |
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| Specialty Italian Salami three assorted | 1,600 |
| Stew of Italian veal tripe Calabria-style | 1,000 / 1,800 |
| Italian Buffalo Mozzarella and Shizuoka fruit tomatoes Capri-style salad | 2,400 |
| ((Change to Japanese Buffalo Mozzarella +600)) | |
| Green salad topped with Parma ham | 2,400 |
| Pizze | |
| Pizza Marinara (Tomato sauce, Oregano, Garlic, Basil) | 1,500 |
| Pizza Margherita (Tomato sauce, Mozzarella, Basil) | 1,700 |
| Pizza Margherita con Provola Affumicata (Tomato sauce, Smoked mozzarella, Basil) | 1,900 |
| Pizza Margherita Bufala (Tomato sauce, Buffalo Mozzarella, Fresh Tomatoes, Basil) | 2,200 |
| Pizza Romana (Tomato sauce, Mozzarella, Anchovies, Basil) | 2,000 |
| Pizza Siciliana (Tomato sauce, Mozzarella, Anchovies, Olives, Capers) | 2,200 |
| Pizza Diavola (Tomato sauce, Mozzarella, Spicy salami) | 2,200 |
| Pizza Bismark (Tomato sauce, Mozzarella, Parma Ham, Porched egg) | 2,500 |
| Pizza Carbonara (Mozzarella, Pancetta, Poached egg, Parmesan) | 2,200 |
| Pizza Vongole (Mozzarella, clams, tuna, fresh tomatoes, Parmesan) | 2,400 |
| Pizza Salsiccia (Mozzarella, Sausage, Brocoli, Pumpkin, Parmesan) | 2,400 |
| Pizza Quatro Formaggi served with honey (Mozzarella, Gorgonzola, Parmesan, Tareggio) | 2,400 |
| Pizza Prosciutto (Mozzarella, Parma Ham, fresh tomatoes, Arugula, Parmesan) | 2,600 |
| Primi piatti | |
| Spaghetti Cacio e Pepe (goat cheese and black pepper) | 1,600 |
| Spaghetti Puttanesca (Ischia Island specialties) | 1,600 |
| Spaghetti Pomodoro (simple pasta with tomato sauce and basil) | 1,600 |
| Spaghetti with Japanese brocoli and bottarga | 1,800 |
| Spaghetti Carbonara (aging "South Island Pork" bacon egg sauce) | 2,000 |
| Spaghetti Amatriciana (bacon and onion tomato sauce) | 2,000 |
| Spaghetti Vongole with fresh clams from Kumamoto and fresh tomatoes | 2,200 |
| Spaghetti Genovese pesto Japanese basil | 2,200 |
| Spaghetti or Risotto tomato sauce with plenty of Seafood and fresh tomatoes | 2,800 |

※ Food is one or more orders per one person
※ Homebaked bread will be served to all seats
※ Coperto (seat charge, service charge) ¥300 per person ※ price are excluding tax (10%)