

# Appetizer ¥1,000

(With Tax ¥1,100)



Salad at Fruit,aiko tomato and mascarpone cheese



Fresh fish carpaccio with lemon cream sauce



Chicken thigh pâté with marinated vegetables



Smoked marinated atlantic salmon salad



Garlic butter sauteed oysters and bacon



Rosemary crusted Hiroshima pork shoulder

# Pasta



Spaghetti peperoncino with octopus luciano-style stew and celery 1,590  
(With Tax 1,749)

Tomato sauce spaghetti with aiko tomato and mascarpone cheese 1,590  
(1,749)

Homemade spaghetti arrabbiata with pacific saury confit and 1,590  
mizunasu eggplant (1,749)

Tagliatelle with Hiroshima pork sausage and porcini cream sauce 1,590  
(1,749)

♥ Spaghetti alle vongole bianco with clams and yuzu aroma 1,890  
(2,079)

♥ Rigatoni with wagyu oxtail tomato ragù 1,890  
(2,079)

♥ Homemade spaghetti carbonara with aged bacon, mushrooms, 1,890  
and truffle essence (2,079)

♥ Tagliatelle with Hiroshima oysters, prosciutto, and maitake mushrooms 1,890  
in cream sauce (2,079)



## Rosemary Focaccia

¥230 (With Tax ¥253)

# Lunch Set

## Appetizer Lunch

### • Appetizer

Please choose one of the appetizer dishes

### • Pasta ♥ + ¥300 (税込¥330)

Please choose one of the pasta dishes

**¥2,490**

(With Tax ¥ 2,739)

## Assorted three appetizers Lunch

### • Assorted three appetizers

### • Pasta ♥ + ¥300 (税込¥330)

Please choose one of the pasta dishes

### • Dessert and Drink

**¥3,490**

(With Tax ¥ 3,839)

## Premium Lunch

### • Assorted appetizers

### • Focaccia

### • Main dish

US beef shoulder loin grill

### • Pasta ♥ + ¥300 (With Tax ¥330)

Please choose one of the pasta dishes

### • Dessert and Drink



**¥4,890**

(With Tax ¥ 5,379)



# Dessert

## ¥ 890

(With Tax ¥979)

- Tiramisu with gelato
- Basque cheese cake with gelato
- Seasonal fruit tartlet with gelato
- Elder flower flavor pannacotta

# Drink

## ¥250

(With Tax ¥275)

- Coffee
- Iced Coffee
- Espresso
- Tea
- Iced tea

