

Chef's recommended menu

▶ *Appetiser*

- Hokkaido Melon & Parma Ham \$32.0
北海道産メロンとパルマ産生ハム
- Black Cod and Shirako with Pizzaiola Sauce \$42.0
銀鱈と白子のピッツァイオーラソース
- Sauteéd Lobster and Hokkaido Scallop in Bisque Sauce \$54.0
ロブスターと北海道帆立のビスクソース
- Grilld Spanish Carabinero Red Prawn \$38.0 /pc
スペイン産 カラビネーロのグリル
- 3Kinds Cheese Platter \$26.0
チーズ盛り合わせ
(Tour de marze" Buche de chevre / Oveja curada con trufa / Gorgonzola piccante)

▶ *Pasta*

- Tagliatelle with Porcini Mushroom and Foie Gras Bolognese \$40.0
タリアテッレ ポルチーニ茸とフォアグラのボロネーゼ
- Spaghettini Aglio e Olio with Scampi and Vegetables \$42.0
スパゲッティ スカンピと野菜のペペロンチーノ

▶ *Main*

- Kagoshima Sea Bream and Scampi, Mediterranean Style \$50.0
鹿児島産 真鯛とスカンピの地中海風
- Lamb Rump Steak with Caper Sauce \$46.0
仔羊ランプ肉のステーキ ケイパーソース

▶ *Pizza*

Square (20×30cm) – Light & crispy Roman-style base

- Pizza Margherita \$ 26.0
- Pizza Parma \$ 28.0
- Pizza Smoke duck \$ 28.0
- Pizza Quattro Formaggio \$ 32.0
- Pizza Seafood mix "Frutti di mare" \$ 46.0
- Pizza Japanese A5 Wagyu \$ 72.0

ALA CARTE

Alacarte menu available
Lunch and Dinner

APPETIZER

WHOLE WHEAT BAGUETTE (1 Plate, 2 pieces)	6
MUSHROOM SOUP	14
BURRATA CHEESE	
100g with Tomato	30
100g with Parma ham and Tomato	38
SWEET CORN MOUSSE	20
with Hokkaido Sea Urchin	32
OMI A5 WAGYU CARPACCIO	60

PASTA

Vegetable



SPAGHETTI AGLIO OLIO PEPERONCINO	28
with Vegetables	30
SPAGHETTI PESTO SAUCE	32
SPAGHETTI POMODORO TOMATO SAUCE	30
SPAGHETTI ARRABIATA SPICY TOMATO SAUCE	31

Seafood



SPAGHETTI AGLIO OLIO WITH VEGETABLES AND HOKKAIDO SEA URCHIN	42
SPAGHETTI VONGOLE BIANCO	32
SPAGHETTI VONGOLE ROSSO TOMATO SAUCE	32
SPAGHETTI PESTO WITH PRAWN	36
SPAGHETTI PESTO WITH HOKKAIDO SCALLOP	40
CAPPELLINI LOBSTER IN AMALFI STYLE	50

Pork



SPAGHETTI CARBONARA	34
SPAGHETTI AMATRICIANA	34

Beef



SPAGHETTI BOLOGNESE	34
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Duck



SPAGHETTI AGLIO OLIO WITH SMOKED DUCK AND MINI TOMATO	34
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MAIN

SEABASS IN "ACQUA PAZZA" NAPLES STYLE	42
SAUTEED SPANISH CHESTNUT PORK WITH FIG AND BALSAMIC SAUCE	42
BRAISED BEEF CHEEK WITH MASHED POTATOES	46
MIYAZAKI WAGYU A5 TENDERLOIN STEAK WITH RED WINE SAUCE	120g 96 150g 120 180g 144

DESSERT

TIRAMISU TAKADA	18
TAKADA BURNT CHEESE CAKE	18
GELATO 2 SCOOP : VANILLA, CHOCOLATE, RASPBERRY, YUZU, MANGO	12
MONT BLANC TAKADA	26