

LA VEDUTA

DINNER

A LA CARTE

ANTIPASTI

Fruit Tomato Caprese | 4,500
Tomato, Mozzarella, Basilico

Sea Bream Crudo | 4,900
Asparagus, Salmon Roe, Yuba

Vellutata di Cavolo | 3,000
Bacon, Free Range Chicken Thigh, Passatelli

PASTA E RISOTTO

Bolognese Bianco | 5,000
Minced Pork, Vino Bianco, Pecorino Romano

Sakura Shrimp Linguine | 5,000
Japanese Pepper, Bamboo Shoot, Bottarga

Risotto all'Acqua Pazza | 5,200
Rockfish, Acquerello, Firefly Squid

We are proud to serve rice harvested in Italy.
Please be advised that seasonal ingredients will be changed depending on market availability.
The above price includes consumption tax and service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.

L A V E D U T A

PIATTI PRINCIPALI

Trout Impanato | 6,500
Erbe Aromatiche, Cage Free Kinshi Egg, Pomodoro

Vitello al Forno | 6,900
Spring Bean, Spugnola, Vino Marsala

Wagyu Beef Filet Bistecca (150g) | 11,000
Truffle, Polenta, Barolo Sauce

DOLCI

Strawberry Budino | 2,800
Hyogo Yuge Farm Formaggio Fresco, Salt Crumble, Caramel Gelato

Crostata di Agrumi | 2,800
Meringa, Pine Nuts, Multifloral Honey

Gelato (1 FLAVOR) | 800
Vanilla, Chocolate, Berry, Maple Syrup

FORMAGGIO

Assorted Formaggio | 3,500

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