

# LA VEDUTA

## Valentine Lunch Course

Crudo di Tonno  
Daikon Radish, Yuzu, Salmon Roe

Raviolo Rosa di San Valentino  
Red Snow Crab, Beetroot, Ricotta

Shiga Omigamo Petto d'Anatra al Forno  
Celeriac, Marsala Wine, Cacao Nib

\*You can change to wagyu beef filet for an additional ¥3,200

Torta al Cioccolato  
Kotoka Strawberry, Hyogo Yuge Farm Formaggio Fresco, Matcha

Piccola Pasticceria

¥8,500

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.

# LA VEDUTA

## Valentine Dinner Course

Crudo di Tonno  
Daikon Radish, Yuzu, Salmon Roe

Raviolo Rosa di San Valentino  
Red Snow Crab, Beetroot, Ricotta

Rombo in Padella  
Cauliflower, Vermouth, Seaweed

Shiga Omigamo Petto d'Anatra al Forno  
Celeriac, Marsala Wine, Cacao Nib

\*You can change to wagyu beef filet for an additional ¥3,200

Torta al Cioccolato  
Kotoka Strawberry, Hyogo Yuge Farm Formaggio Fresco, Matcha

Piccola Pasticceria

¥16,000

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.