

## 4,000 yen Set Course Menu

Tax and Service Charge Inclusive

### Assortment of 5 Appetizers

or

Please Select Two Appetizers

<b>Cold Appetizer</b>	Sicilian Style Salad with Alaskan Pink Shrimp and Couscous White Fish Involtini
<b>Warm Appetizer</b>	Two Kinds of Tomato Stewed in Garlic Oil Roasted Free Range Chicken with Various Mushroom Marinated in Red Wine

Please Select a Pasta Dish

<b>Pasta</b>	Spaghetti with Tomato and Basil (or all'arrabbiata) Risotto with Prosciutto and Lemon Linguine with Clam (bianco or rosso) Rigatoni with Tomato Stewed Swordfish Orecchiette with Broccoli and Anchovi
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Please Select a Main Dish

<b>Main Dish</b>	Sauteed Pork Fillet with Prosciutto and Dried Tomato Roast Free Range Chicken Flavored with Bergamot Tomato Stewed Lamb and Green Peas
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Assortment of Daily Dessert and Coffee or Tea

## 4,800 yen Set Course Menu

Tax and Service Charge Inclusive

### Assortment of 5 Appetizers

or

Please Select Two Appetizers

<b>Cold Appetizer</b>	Sicilian Style Salad with Alaskan Pink Shrimp and Couscous Fresh Fish Carpaccio with White Wine Stewed Fennel
<b>Warm Appetizer</b>	Two Kinds of Tomato Stewed in Garlic Oil Roasted Free Range Chicken with Various Mushroom Marinated in Red Wine Rolled Savoy Cabbage and Stewed in Tomato Grilled Layered Sardine and Orange

Please Select Two Pasta Dishes

<b>Pasta</b>	Spaghetti with Tomato and Basil (or all'arrabbiata) Prosciutto and Mushroom Cream Risotto Linguine with Clam (bianco or rosso) Penne with Pork and Cauliflower, Tomato Sauce Orecchiette with Broccoli and Anchovi Sicilian Style Spaghetti Aglio Olio
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Please Select a Main Dish

<b>Main Dish</b>	Grilled Layered of Pork Fillet, Potato and Mozzarella Roast Baby Duck Flavored with Bergamot Stewed Lamb, Eggplant and Almond Swordfish Sauteed with Pistachio and Sesame
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Assortment of Daily Dessert and Coffee or Tea