

## **2016 - 2017 Party Menus**

### **3,800 yen Large Plate Set Menu**

Colorful Salad with Buffalo Mozzarella  
Assorted Appetizers  
(Fried Mushroom, Orange Vinegar Marinated Sweet Shrimp and Roast Pork)  
Two Kinds of Pasta  
(Please select from the list below)  
Dessert  
Coffee

### **4,500 yen Large Plate Set Menu**

Colorful Salad with Buffalo Mozzarella  
Assorted Appetizers  
(Fried Mushroom, Orange Vinegar Marinated Sweet Shrimp and Roast Pork) Pecorino  
Cheese Bruschetta  
Two Kinds of Pasta  
(Please select from the list below)  
Main Dish  
(Involtini with Swordfish and Smoked Cheese or Tanba Wild Boar Brasato with Chestnut  
Sformato)  
Dessert  
Coffee

### **5,800 yen by Person Menu**

Chilled Appetizer: Salad with Buffalo Mozzarella  
Warm Appetizer: Variation of Mushroom (fried, soup and grilled with pecorino cheese)  
Two Kinds of Pasta: Bucatini with Fennel and Sardine Tomato Sauce & Risotto with  
Prosciutto and Lemon)  
Fish: Swordfish and Smoked Cheese, Mille-feuille Style  
Meat: Tanba Wild Boar Brasato with Chestnut Puree  
Dessert  
Coffee

### **Pasta & Risotto Selections for the 3,800 yen and 4,500 yen large plate menus**

- Risotto with Spinach and Whitebait
- Risotto with Prosciutto and Lemon (+100 yen)

- Fried Eggplant Spaghetti with Norma Style Tomato Sauce
- Seafood and Basil Spaghetti with Tomato Sauce (+300 yen)
- Pork and Spice Enna Style Ragu Penne
- Sardine and Saffron Penne (+100 yen)
- Porcini Cream Sauce Penne (+200 yen)

Especially recommended by the chef are Risotto with Prosciutto and Lemon and Pork and Spice Enna Style Ragu Penne

**\*The above menus are for for a party of 4 or larger.**

**\*For the party menus, please be sure to make reservations at least 3 business days in advance.**