



Buon Natale!!

Christmas Set Menus 2013

from Sunday, December 22 through Tuesday, December 24

Select a set and dishes from the menus below.

BUONO

2 Antipasti (appetizers)
Primo (pasta)
Secondo (main)
Dessert and Coffee

4,500 yen
(tax and service charge inclusive)

NATALE

2 Antipasti
2 Primo
Secondo
Dessert and Coffee

5,000 yen
(tax and service charge inclusive)

SPECIALE

2 Antipasti
Primo
2 Secondo
Please select a meat and a fish dish. Or, you
can select a dish of *Sauteed Caciocavallo
below, instead of meat or fish.
Dessert and Coffee

5,500 yen (tax and service charge inclusive)

《Antipasto》

Assortment of homemade cold cut meats

Salad with 10 kinds of fresh vegetable

Bruschetta with
whitebait, liver and Burrata

Smoked Swordfish (+200 yen)

Marsala Style Octopus and Potato Puree

Chicken Galantina

Artichoke Sformato

Oven Grilled Leaf Vegetable, Egg and Cheese

《Primo Piatto》

Large Gnocchi with
Stewed Beef Sauce

Spaghetti al Buttafuoco

Homemade Orecchiette with Cima di Rapa
(+200 yen)

Riccioli with Pork and Walnut

Casarecci with Baccala, Tomato and Olive

Linguine with Clam and Botargo
(+200 yen)

《Secondo Piatto》

Stewed Homemade Sausage and Daisan Chicken

Sauteed Tokachino Pork
with Macco di Fave

Roast Duck
with Leek Brasato and Sesame Cialda
(+300 yen / 200 yen with the Speciale set)

Tosa Akaushi Tagliata
(+800 yen / 600 yen with the Speciale set)

Swordfish Mille Foglie Style

Zuppa di Pesce
(+500 yen / 300 yen with the Speciale set)

Puglia Style Cabbage Roll with Homemade Baccala

*Sauteed Caciocavallo with Warm Vegetables

*Please select a dessert from a separate menu.