

à la carte

antipasto

Menu

Lasagna-Lasagna Salad Fresh Vegetables (direct from farmers) with Japanese Style Dressing - Miso and Soy Sauce	¥1090
Chicken liver and dried fruit, chestnut terrine	¥955
Caprese of cheese mousse and tomato, prosciutto ham, plum	¥1280
Tripper stewed in tomato	¥960
Herb butter baked with scallops and broccoli	¥1200
Anchovy garlic saute with squid and vegetables	¥1200
Bread	¥280



lasagna



Chef's Special – Lasagna Bolognese	¥1480
White Lasagna with tuna and homemade mayonnaise , potato	¥1480
Lasagna with rich tomato sauce and homemade pancetta, garlic	¥1480
Lasagna with four kinds of cheese	¥1680
Lasagna with shrimp, scallop, mushroom, and avocado in genovese pesto sauce served with mascarpone cheese	¥1760
Lasagna with sea urchin and camembert	¥2040

pasta



Chef's recommended pasta

¥1500~

Mom's recommended short pasta

¥1500~

secondpiatto



Grilled lamb with balsamic sauce

¥2380

Sliced beef steak with arugula and cheese

¥2580

"Yonezawa Pork" roast

¥2160

Tuna and anchovy mayonnaise sauce

※This is a time-consuming dish, so please order early.

DOLCE

Terrine du chocolate

¥650

Homemade gelato (tiramisu and raspberry)

¥650

Seasonal tart

¥720



Spuntino

Assorted salami and prosciutto	¥1380	Marinated Olives	¥600
Assorted Cheese	¥1380	Pickles	¥560
Dried fruit	¥850	Mixed nuts	¥560

※All prices are tax excluded.

Please note that we ask for minimum order of 300 Yen per person.