

【ALCOHOL】

Aperitivo – Stimulate your pre-meal appetite

Astoria – Sorano Hotel Original Spumante	1,200 yen
Aperol Spritz	1,500 yen
American	1,500 yen
Negroni	1,500 yen

Vino – Pair wine with your meal

Monte dei Roari Bardolino Chiaretto Rosé 2019 (rosé)	1,300 yen
Pala Stellato Vermentino 2019 (white)	1,800 yen
Cos Frappato 2019 (red)	1,900 yen

Digestivo – Bask in the afterglow of your meal

Espresso Martini	2,200 yen
Godfather	2,200 yen

【NON-ALCOHOL】

Bevanda gassata – Refresh yourself with organic soda of Italy

Bottega Sicilian Lemon Soda	1,200 yen
Bottega Blood Orange Soda	1,200 yen

Mocktails – Complement your meal with non-alcoholic cocktails

White Peach Baby Bellini	1,200 yen
Shiso Perilla and Muscat Grape Cooler	1,200 yen
Pomegranate and Earl Grey Imitation Wine	1,200 yen

COFFEE & TEA – Relax after your meal

• Using Fair Trade Coffee

Blended coffee / Iced coffee / Espresso / Cappuccino / Macchiato

• TWG Tea Selection

French Earl Grey / Summer Harvest Assam / Royal Darjeeling /

Red Jasmine (caffeine-free)

***Please select a post-meal drink from here.**

Festa Italiana !

Zuppa Fredda

Peach-scented gazpacho

Antipasto

Summer vegetable Prosciutto roll with semi-dried tomato
Chilled bagna cauda sauce flavored with anchovies

Primo Piatto

Traditional southern Italian Paccheri with fresh tomato sauce
Parmigianno Reggiano and basil

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Handmade rosemary focaccia

Secondo Piatto

Mediterranean seafood soup marinade of swordfish confit and grilled eggplant
Dill and grapefruit sauce with pistachios

Dolce

- Crispy crema catalana infused with cinnamon
- Fresh mint ice cream with cocoa crumbles

*Menus and production sites may change depending on the availability of ingredients.

5,000 yen (tax inclusive)