

## ITALIAN WINE



### SPARKLING

Astoria ¥1,200  
SORANO HOTEL (tax incl. ¥1,320)  
Original Spumante

### WHITE

Masseria Frattasi ¥1,400  
Taburno (tax incl. ¥1,540)  
Falanghina

### ORANGE

Cantina Raina ¥1,600  
Trebiano (tax incl. ¥1,760)  
Spoletino

### ROSÉ

Terre di Maria Pia ¥1,400  
Chiaretto (tax incl. ¥1,540)  
Bardolino Classico

### RED

Querciabella ¥1,700  
Chianti Classico (tax incl. ¥1,870)

## WINE PAIRING

Enjoy 3 selections of wine  
from above with a meal Pairing Set ¥4,100  
(tax incl. ¥4,510)

## MOCKTAILS

Complement your meal with  
non-alcoholic cocktails

White Peach ¥1,100  
Baby Bellini (tax incl. ¥1,210)

Ooba and ¥1,100  
Muscat Cooler (tax incl. ¥1,210)

## HAPPY HOUR DRINKS



Only for those  
who have  
DINNER

Introducing a "great value"  
apéritif that makes your meal  
more enjoyable

各 ¥900  
(tax incl. ¥990)

Astoria SORANO HOTEL  
Original Spumante

Aperol Spritz

Gin & Tonic

Moscow Mule

SORACHI 1984

# SORANO ROOFTOP BAR

{ DINNER }

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# Festa Italiana!



## Dinner

### *Stuzzichino*

#### White Wine-Simmered Japanese Ivory-Shell

Stuzzichino are pre-meal appetizers.  
Japanese ivory-shell (baigai) lightly cooked with white wine are flavored with garlic butter and Italian parsley for this Italian classic.

### *Antipasta Fredda*

#### Spring-Colored Salad with Puntarella, Carciofi, and Anchovy

With the arrival of puntarella, a Roman springtime vegetable, from a farm in Akiruno City, along with carciofi (artichokes), spring is in the air and in our salad.  
Blood orange from Hiroshima is added for zest.

### *Prima Piatta*

#### Authentic Spaghetti Carbonara

Guanciale (cured pork cheek) from Italy and Tamagokoro egg from Itou Poultry Farm in Tachikawa are used in this recreation of the dish that our chef learned to make in Italy.  
Pecorino Romano, Italy's oldest cheese, is the key ingredient of this pasta plate.

### *Pane*

#### Whole Wheat Bread

### *Seconda Piatta*

#### Tomato-Stewed Octopus from The Seto Inland Sea Served with Grilled Japan-Grown Asparagus

In Italy, octopus is well-known as a bounty of spring.  
Flavorful octopus from the Seto Inland Sea is tenderly stewed in tomatoes and served with a taste of the Middle East—hummus flavored with lemon and garlic.

### *Dolce*

#### Cherry Blossom Confiture and Panna Cotta Served with Mixed Berry Yogurt Gelato

A street lined with cherry blossoms that our chef saw during his stay in Rome was the inspiration behind this dessert.  
Seeing sakura in a foreign land was a powerful reminder of home.  
Cherry blossom-scented panna cotta beautifully complements the sweet and tart gelato.

\*This dessert uses alcohol. Please let us know in advance if you are driving a car or are not good at it.

¥5,200 (tax incl. ¥5,720)

\*Menu items and production sites may vary depending on the availability of ingredients.

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