

ITALIAN WINE



SPARKLING

NV Astoria ¥1,200
Sorano Hotel (tax incl. ¥1,320)
Original Label Spumante

ROSÉ

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

WHITE

Campi-Flegrei ¥1,400
Falanghina 2020 (tax incl. ¥1,540)
Cantine Farro

RED

Campi-Flegrei ¥1,400
Piedi Rosso 2018 (tax incl. ¥1,540)
Cantine Farro

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

お得なLINEショップカードのご案内



DAICHINO RESTAURANT または SORANO ROOFTOP BAR でランチをお召し上がりいただくと、¥3,080(税込)のランチご注文で1ポイント、¥5,000(税込)以上のランチご注文で2ポイント付与されます。



step 1 /

ソラノホテル
LINE公式
アカウントの
友だち登録

step 2 /

お食事後
スタッフ提示の
QRコードを
読み込む

step 3 /

公式
アカウントの
ショップカード
にポイントが
貯まる

present! /

10ポイントで
¥5,000相当
のランチを
プレゼント!

※DAICHINO RESTAURANT または SORANO ROOFTOP BAR でご利用いただけます。

“Have a lunch and get points!”

10 points will give you a lunch worth 5,000 yen. /

SORANO ROOFTOP BAR

{ LUNCH }

Festa Italiana!



Lunch

Inizio

Summer Lemon Squash, Scent of the Mediterranean

The first sip. A Mediterranean mocktail featuring fresh lemons.

Antipasto

Homard Lobster and Avocado Fennel Salad Topped with Whole Lemon Coulis and Basil Aroma

Fennel said to originate in the Mediterranean area is in harmony
with homard lobster and avocado in this salad.

Savor it with sauce made with plenty of lemons, the specialty product of Amalfi.

Pasta

Linguine Alla Mediterranea - Clam, Shrimp, Mussels - A Refreshing Touch of Lime

Linguine is served with refreshing lime and a light cream sauce
in this dish that screams "Mediterranea".

Pesce

Smoked Japanese Seabass Sauté with Southern Italian Comfort Food "Eggplant Parmigiana" Grilled Seasonal Vegetables and Rucola Selvatica

Layers of eggplant, tomatoes, and herbs are topped with cheese and
baked in an oven in this southern Italian favorite, Parmigiana.

Enjoy it with Japanese seabass smoked right at our restaurant
and grilled seasonal vegetables.

Dolce

Nougat Semifreddo Orange Peel and Seared Coconut

Amalfi is also famous for nuts and oranges.

Delight in nougat semifreddo scented with oranges and coconuts,
perfect for summer.

¥5,500 (tax incl. ¥6,050)

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

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HAPPY HOUR DRINKS



Only for those who have DINNER

Introducing a "great value" apéritif that makes your meal more enjoyable
each ¥900
(tax incl. ¥990)

NV Astoria Sorano Hotel
Original Label Spumante

Aperol Spritz

Gin & Tonic SORACHI 1984

Moscow Mule

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