


CENA DI NATALE

~ Merry Christmas from Italy ~

¥9,000 (tax incl. ¥9,900)
Aperitivo
Prosciutto and Anchovy Pizzetta served with Caramelized Onions

Start off your meal with a pizzetta, a small pizza that we have topped with sweet onions and salty prosciutto and anchovies.

Stuzzichino
Croquette made with Triple Shell Stock of Scallop, Clam, and Mussels

A classic winter dish, cream croquette packed with rich bechamel sauce and savory shellfish warms your body and soul.

Antipasto
Salmon and Turnip Involtini scented with Salmon Roe and Yuzu Citrus

Involtini, which means to 'wrap' in Italian, is a dish of sweet winter turnip wrapped in salmon.

Pasta
Rich Shrimp Broth and Pomodoro Sauce Linguine with Light Orange Froth

Sauce flavored with shrimp stock and tangy tomato go well with pasta. Enjoy the dish with fluffy orange foam.

Carne
Sauteed Veal and Foie Gras with Truffle Sauce, Brussels Sprouts, Porcini and Other Mushroom Purée

Tender veal is adorned with foie gras and truffles for a fragrant main dish perfect for a special evening.

Dolce
Mousse Formaggi served with Vanilla Ice Cream and Triple Berry Sauce

The cheesy aroma of this dessert wafts in your mouth and embellishes your holy night. Enjoy it with vibrant berry sauce

Dolce
70% Cacao Chocolate Macaron with Refreshingly Tart Griotte Cherry

Top off your meal with a rich chocolate macaron.

Coffee or Tea
Fair trade coffee or TWG tea selection