

# Festa Italiana!



## Aperitivo

### Homemade Pancetta Made with Tachikawa YAWARATON Pork Caramelized Onion Torta Salata

*Torta salata means quiche in Italian.*

*In this dish with condensed flavors of savory pancetta and sweet onions.*

## Antipasto

### Sauteed Winter Cabbage from the Earth and Scallop Marinade Tachikawa-Grown Lemon Oil and Leek Espuma

*Beneath the sweet Japan-grown winter cabbage are scallop in season dressed with Tachikawa lemon oil and leek foam. Here is a dish packed with the taste of winter.*

## Pasta

### Flavorful Linguine Arrabiata Tachikawa-Grown Tomato and Homemade Salsiccia Served with Fluffy Parmesan Cheese

*Arrabiata made with plenty of Tachikawa-grown tomatoes are spiced with chili peppers and topped with fluffy cheese.  
Enjoy it with our chef's recommended salsiccia sausage.*

## Carne

### Herb-Grilled Veal Loin Sauteed Spinach and Daikoku Hon Shimeji Mushrooms with Rich Madeira Sauce and Porcini Purée

*Tender, smooth bob veal loin is coated with bright herbs, grilled,  
and served in harmony with the rich flavor of mushrooms.*

## Dolce

### Smooth Mousse Al Cioccolato with Milk Ice Cream Sans Farine Chocolate and Tart Griotte Cherry

*To keep it light at the end of your meal, a double layer of  
gently melting chocolate is combined with tart griotte cherry sauce.*

¥5,500 (tax incl. ¥6,050)

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

## WINE

SPARKLING



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

WHITE



Alsace Complantation ¥1,700  
Marcel Deiss (tax incl. ¥1,870)

WHITE



Régnard Bourgogne ¥1,800  
Chardonnay (tax incl. ¥1,980)

RED



Domaine CAMU Frères ¥1,800  
Bourgogne (tax incl. ¥1,980)  
Vézelay Rouge/Pinot Noir

RED



Marc Brédif Chinon ¥1,800  
Rouge/ (tax incl. ¥1,980)  
Cabernet Franc

## MOCKTAILS

Complement your meal with  
non-alcoholic cocktails

SORANO Lemonade ¥1,100  
(tax incl. ¥1,210)

Honey Ginger Virgin ¥1,100  
Moscow Mule (tax incl. ¥1,210)



A wine pairing with a choice of three wines  
from the list to go with your meal.

¥3,000 (tax incl. ¥3,300)