

# Festa Italiana!



## Aperitivo

### Homemade Pain Perdu Topped with Firefly Squid from Hyogo Touch of Anchovy

Pain perdu of bread soaked in eggs and fried from the ingredients,  
it is difficult to imagine what this French toast is like,  
but you will find how well it goes with alcohol.

## Antipasto

### Smoked Salmon Confit Spring Green Purée and Japan-Grown Asparagus

For the antipasto, we offer salmon smoked at our restaurant.  
Asparagus and pureed spring beans give this dish vibrant colors.

## Pasta

### Sakura Shrimp, Canola Flower, Pancetta Linguine Aglio e Olio

Oil-based pasta perfect for spring with plenty of sakura shrimp and  
canola flower and a salty kick from homemade pancetta.

## Carne

### “YAWARATON” Pork Loin Piccata with Sautéed Spring Vegetables Balsamic Sauce and Tomato Fondue

Italian piccata of Yawaraton characterized by good quality pork fat sautéed  
with an egg coating - try it with tomato fondue.

## Dolce

### Tochigi Strawberry and Diplomat Cream Tart Raspberry and Milk Marble Gelato

Diplomat cream made with custard and heavy cream is the perfect  
complement to strawberries in season. Enjoy it with moderately tart gelato.

## Coffee or Tea

### Fair Trade Coffee or TWG Tea Selection

¥5,500 (tax incl. ¥6,050)

\*Depending on the purchase situation, ingredients and production areas may change.

## 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

LES VOLETS/  
CHENIN BLANC (tax incl. ¥1,870)

### RED

LES VOLETS/  
CABERNET SAUVIGNON (tax incl. ¥1,870)

### ROSE

Ferrocinto ¥1,700  
Pollino Rosato (tax incl. ¥1,870)

## 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)