

I Antipasti Misti

Your choice of 4 kinds of chilled appetizers
アンティパスト4種の盛り合わせ

18

- Mozzarella and Tomato "Caprese"* トマトとモッツアレラのカプレーゼ
Palermo Style Caponata パレルモ風 野菜のトマト煮込み
Cod and orange "Carpione" タラのオレンジカルピオーネ
Baby Octopus, string beans and potato "Genovese" イダコとインゲン豆、ポテトのジェノヴェーゼ
Marinated Salmon サーモンのハーブマリネ
Marinated Sweet Shrimp (Ama-Ebi) 甘エビのマリネ
Marinated Squid and Octopus イカとタコ、セロリ、オリーブのマリネ

1品でもご注文いただけます
All items shown above are available for a la carte servings
Price range 12-17



I Antipasti

- Heart of Romaine Caesar Salad "Taormina Style"* レモン風味 シーザーサラダ 15
Romaine lettuce, radicchio, crispy crouton, roasted mixed nuts served with anchovy lemon Caesar dressing
- Organic Salad Sicilian Style with Blood Orange Vinaigrette* グリーンサラダ オレンジ風味 8
A simple blend of local grown field greens and radicchio
- Prosciutto with Mozzarella and Melons* パルマ産生ハム フレッシュモッツアレラとメロン 16
Fresh sliced prosciutto, mozzarella, honeydew & cantaloupe, lightly seasoned with olive oil
- Beef Carpaccio* 牛フィレ肉のカルパッチョ 19
Thinly sliced tenderloin topped with mushrooms, parmesan and arugula with horseradish aioli sauce
- Ahi Tuna Carpaccio* ハワイ産 マグロのカルパッチョ 19
Sashimi style with onion, bottarga, olives, anchovy, garlic, orange and herb olive oil on a bed of small field greens
- Steamed Clams* ワシントン州産 アサリの白ワイン蒸し 17
Fresh Washington clams simmered in white wine, clam broth, garlic, fennel and olive oil
- Oven Baked Sardine "Beccafico"* いわしの香草パン粉焼き "ベッカフィーコ" 16
Whole sardine stuffed with bread crumbs, dill, basil, oregano, pine nuts, anchovy, on a bed of tomato sauce and raisins
- Seafood Bruschetta* 海老とホタテ貝のブルスケッタ 16
Chopped prawns and scallops sautéed with white wine, mascarpone cheese and dried tomatoes arranged on crispy toast

La Zuppa

- Garbanzo Minestrone* 野菜とガルバンゾ豆のミネストローネ Small (6oz) 7
Garbanzo beans, pancetta, chopped vegetables and chicken broth Large (12oz) 14

I Primi Piatti

- Bucatini "Fresh Sardine"* シチリア名物 いわしのブカッティーニ 20
Bucatini, fresh sardine, garlic, saffron, pine nuts, anchovy, raisin, bread crumb tossed lightly in olive oil
- Fresh Tomato and Basil "Pomodoro"* フレッシュトマトとバジルのスパゲッティーニ 18
Spaghettini sautéed with fresh diced tomatoes, garlic, basil, olive oil
- Bolognese* 自家製ミートソースとパルメザンチーズのボローニャ風パスタ 19
Spaghetti with home made meat sauce and parmesan cheese
- Fresh Clam Pasta "Vongole"* ワシントン州産 殻付アサリと白ワインのスパゲッティ 21
Spaghetti, fresh clams, garlic tossed in clam broth, white wine and olive oil
- Tuna and Bottarga "Peperoncino"* マグロとカラスミのペペロンチーノ 21
Spaghetti, fresh tuna and karasumi, garlic red chili peppers sautéed lightly in olive oil
- Seafood Pasta "Pescatore"* 魚介のペスカトーレ 23
Spaghetti sautéed with clams, shrimp, scallop and baby octopus in light spicy tomato sauce
- Amatriciana* イタリア産生ハムとパンチェッタのアマトリチャーナ 22
Bucatini with chopped prosciutto and pancetta, sautéed with onion and spicy tomato sauce
- Fusilli with Salsiccia* 自家製サルシッチャのフジッリ 21
Fusilli with homemade Salsiccia (Veal and pork), white bean, cabbage and bread crumb with light anchovy olive oil
- Uni Pasta "Sea Urchin" (serves 2)* シチリア名物 <生うにのスパゲッティ> 絶賛の逸品です! 36
Spaghetti, fresh sea urchin, garlic, gently tossed in olive oil

I Pesci

- Grilled Swordfish with vegetables* カジキマグロのグリル オリーブとトマトの風味 19
Hawaiian swordfish filet with olives, sundried tomatoes and vegetables in light clam broth
- Seared Ahi Tuna with Herb Oil and pickled vegetables* ハワイ産マグロの炭焼き ハーブオイル 23
Fresh Hawaiian tuna filet prepared with herbs on top of a bed of mixed greens with homemade pickled vegetables
- Sauteed Cod with fava bean soufflé* タラのソテー 空豆のスフレ風オムレツ添え 24
Butter sautéed cod served with fava bean soufflé omelet, sliced prosciutto and tomato sauce
- Pesci misti* 魚介グリルの盛り合わせ 26
Filet of today's catch, scallop, prawn and clam with roasted Hamakua tomatoes topped with bread crumbs
- Pan roasted Lobster* カナディアンロブスターのロースト オレンジとオリーブの風味 42
1lb Canadian lobster sautéed with white wine served with tapenade (Olive and anchovy paste) mixed green and orange salad
- Fresh Catch of the Day "Acqua Pazza" (serves 2-4)* 本日の鮮魚 "アクア パッツァ" 60
Whole fish sautéed in white wine with tomato, olive, capers, clams and fresh herbs

Le Carne

- Grilled Chicken with vegetable light gratin* 地鶏の炭焼き レモンバターソース 22
Free range chicken breast and thighs grilled and topped with lemon butter caper sauce, served with broccoli and Yukon potatoes
- Pan roasted Duck breast* 鴨胸肉のロースト オレンジ風味のバルサミコグレイズ 29
Thinly sliced duck breast topped with orange balsamic reduction sauce served with garlic sautéed mushroom
- Grilled Lamb Chops "Palermo"* コロラド産 仔羊のグリル 白いんげん豆のトマト煮込み添え 45
Colorado lamb chops with roasted Yukon Potato, white bean and tomato ragu seasoned with salsa verde
- Veal "Siciliana"* 骨付き仔牛のチーズカツレツ トマトソース 38
Breaded cutlet topped with mozzarella cheese served on top of a bed of tomato sauce
- Filet di Manzo alla griglia* 牛フィレ肉のグリル ブルーチーズとリンゴ、くるみのサラダを添えて 39
Grilled beef tenderloin with a red wine reduction sauce served with apple, radicchio, walnuts, pancetta and blue cheese salad
- Bistecca alla Siciliana* プライム牛 ロースとフィレ 自家製マリナードグリル "T-Bone" 52
Grilled prime T-Bone steak, seasoned with home made marinade with local Yukon potatoes and string beans

Le Verdure

- Organic Salad Sicilian Style with Blood Orange Vinaigrette* グリーンサラダ オレンジ風味 8
A simple blend of local grown field greens and radicchio
- Assortment of grilled vegetables* グリル野菜の盛り合わせ 16
- Curry flavored Cauliflower fritter* カリフラワーのフリット カレー風味 12

I Risotti

- Vegetable risotto* 色々野菜のリゾット 16
Vegetarian risotto with asparagus, fava bean, spinach and radicchio
- Risotto alle Vongole* アサリと木の実のリゾット サンドライドトマトとバジルの風味 21
Risotto with clams, almond, pine nuts, sundried tomatoes and basil
- Risotto Shrimp and Scallops* マスカルポーネチーズと海老、帆立のクリームリゾット オレンジの香り 20
Light cream risotto with chopped shrimp and scallops prepared with parmesan and mascarpone topped with orange zest
- Fungi Porcini risotto with foie gras* ポルチーニ茸のリゾットとフォアグラのソテー 27
Risotto with porcini mushroom and parmesan cheese served with sautéed foie gras and balsamic reduction

Taormina
- Sicilian Cuisine -

18% gratuity will be added to parties of 6 or more

Grazie !!!