





# Antipasti

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- Prosciutto di San Daniele* サンダニエーレ産生ハムとルッコラ 18  
*Prosciutto di San Daniele with arugula and extra virgin olive oil*
- Burrata Caprese* “カプレーゼ” ブッラータ、トマト、バルサミコ、アルグラ 12  
*Ho farms cherry tomato, Puglia burrata cheese, balsamic reduction, arugula*
-  *Eggplant Caponata* シチリア伝統の味 茄子と野菜のトマト煮込み “カポナータ” 10  
*A Sicilian classic. Stewed eggplant, capers, olives, vegetables with tomato and red wine vinaigrette*
- Oysters on the half shell* ワシントン産グースポイント、新鮮な生牡蠣にマスカルポーネムース、海水ジュレ 20  
*Goose Point oysters served raw with mascarpone mousse and sea salt gelatin*
- Today's Carpaccio* 本日のカルパッチョ *MP*  
*Chef's seasonal selection (limited quantity)*
- Soppressata di polipo* タコのサラミ、パプリカムース、マイクログリーン、ポテトピューレ、オリーブ 19  
*Thinly sliced braised Octopus, bell pepper mousse, microgreens, potato puree, olives*
-  *Seppia alla Siciliana* シチリア伝統の味 柔らかいスマイカのグリル 白インゲン豆の煮込み 香草ドレッシング 16  
*Grilled Spanish squid with a light herb dressing served with braised cannellini beans*
- Seafood bruschetta* 小海老、ホタテ、ほうれん草、マスカルポーネのブルスケッタ 18  
*A mascarpone cream bruschetta served warm with chopped shrimp and scallops sautéed with sundried tomato and spinach*



# Insalate

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- Insalata del Bosco* 洋梨、ビーツ、ホーフームスウィートトマト、生ハム、フェタチーズ、クルミのサラダ 17  
*Arcadian Harvest greens, cherry tomatoes, pear compote, beets, prosciutto, feta cheese and walnuts with a garlic dressing*
- Insalata di Mela* リンゴ、オレンジ、ブルーチーズ、ホーフームスウィートトマト、胡桃、バルサミコマスタードドレッシング 15  
*Arcadian Harvest greens, Fuji apple, orange, blue cheese, cherry tomatoes and walnuts with a balsamic mustard dressing*



# Pastas

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-  *Sea urchin “Ricci di mare”* シチリア名物 生雲丹のスパゲッティ 絶賛の逸品です！ 36  
*Spaghetti sautéed with fresh sea urchin, light salt and garlic*
- Bolognese “Moderna”* 当店名物 バルサミコ風味のミートソース 22  
*Spaghetti sautéed in Chef Hiro's modern style meat sauce with a hint of balsamic vinegar*
-  *Sarde e Finochetti* シチリア伝統 鯛とフェネル、アンチョヴィ、オリーブ、ケイパー、トマトのスパゲッティ—ニ 25  
*Spaghettini with sautéed sardine, fennel, anchovy, olive, caper, tomato paste and bread crumbs*
- Spaghetti Vongole* カナダ産 アサリと白ワインのスパゲッティ 24  
*Spaghetti with fresh clams and garlic tossed in clam broth, white wine, basil, butter and olive oil*
- Pomodoro con burrata* 完熟トマト100%のスパゲッティ ブッラータチーズとバジルと共に 26  
*Spaghetti tossed with fresh tomato sauce and basil topped with burrata cheese*

# Pasta Fresca

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- Truffle Carbonara "Tartuffo fresco"* 季節のトリュフ、茸、パンチェッタのカルボナーラ ポーチドエッグと共に **MP**  
*Fresh fettuccine tossed with mixed mushrooms, pancetta finished with a poached egg and shaved seasonal truffles*
-  *Nero "Frutti di Mare"* イカ墨を練りこんだ生パスタ 海の幸と完熟トマトのピリ辛ソース **29**  
*Squid ink linguine with shrimp, clams, scallops, crab meat, sundried tomatoes, lightly spiced garlic and olive oil*
-  *Norma alla Catanese* シチリア伝統 パンチェッタと茄子のピリ辛トマトソース リコッタサラータと共に **24**  
*Fresh bucatini with lightly spiced tomato sauce, pancetta, and eggplant topped with salted ricotta and basil*
- Bolognese "Classica"* エミリアロマーニャの伝統 赤ワインたっぷりのクラシックミートソース **25**  
*Fresh fettuccine in classic style mixed ragu (beef, pork, chicken and foie gras) in a red wine sauce*
- Lasagna alla Romanese* 自家製ラザニア 牛肉ラグー、ブルーチーズとベシヤメル **26**  
*Fresh lasagna layered with béchamel, our homemade beef ragu with a hint of blue cheese and parmesan crust*


# Risotto

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- Porcini Risotto with sautéed Foie Gràs* 絶品 ポルチーニ茸、ミックス茸のリゾット、フォアグラのソテー **38**  
*Risotto with porcini, mixed mushrooms and parmesan cheese with sautéed foie gràs and balsamic reduction*

# Pesci

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- Salmone alla griglia* キングサーモンと季節野菜の炭火焼き 生ハムとアンチョヴィのクリームソース **28**  
*Grilled King Salmon topped with a prosciutto and anchovy cream sauce served with grilled vegetables*
- Pesce del giorno* 本日の鮮魚と季節野菜の炭火焼き フレッシュデイルと共に **MP**  
*Locally caught grilled catch of the day with lightly seasoned grilled vegetables topped with an oregano dressing*
-  *Pesci misti* 魚介の炭火焼き盛り合わせ 香草ドレッシングと共に シチリア伝統の味 **41**  
*Grilled scampi, salmon, shrimp, scallop, squid, clams, catch of the day and mushrooms with an oregano dressing*

# Carni

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- Grilled chicken with brown butter sauce* 骨付きチキンと季節野菜の炭火焼き、レモンバターケイパーソース **28**  
*Chicken breast and thigh with lemon butter, garlic and capers served with grilled vegetables*
- Pan roasted duck breast* メープルリーフファームより 鴨胸肉のロースト バルサミコソース **32**  
*Thinly sliced duck breast topped with a balsamic reduction and served with garlic sautéed mushrooms*
- Filet di manzo alla griglia* 最高級 牛フィレ肉と季節野菜の炭火焼き バルサミコソース **46**  
*Grilled USDA Prime beef tenderloin with a balsamic reduction served with grilled vegetables*
- Veal Chop alla Taormina* 骨付き仔牛のカツレツ モッツアレラ トマトソース **56**  
*Breaded veal chop with melted mozzarella cheese on a bed of sautéed tomato sauce and arugula*



*Taormina is a small port town on the east coast of the island of Sicily.  
Known for its beautiful coastlines, architecture and its 'simple yet exquisite' cuisine.  
The symbol of Sicily is the 'Trinacria', dishes of Sicilian origin are displayed by her presence.*

★ The U.S. Food and Drug Administration's Food Code permits service establishments to serve raw or undercooked foods at a consumer's request understanding the risk involved; "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

