







Antipasti

- 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、ルッコラ 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
- Kona Kampachi Carpaccio* コナ産カンパチのカルパッチョ 洋梨のドレッシング MP
Kampachi (Amberjack) carpaccio with pear vinaigrette, microgreens and local ogo
- Soppressata di polipo* タコのサラミ、パプリカムース、マイクログリーン、オリーブ 19
Thinly sliced braised Octopus, bell pepper mousse, microgreens and olives
-  *Seppia alla Siciliana* シチリア伝統の味 柔らかいスマイカのグリル 香草ドレッシング 16
Grilled Spanish squid with a light herb dressing served with arugula
- 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
Mascarpone cream bruschetta served with sautéed shrimp and scallops, sundried tomato and spinach

Insalate


- Insalata del Bosco* 洋梨、ビーツ、ホーフームトマト、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、トマト、胡桃、バルサミコマスタードドレッシング 16
Arcadian Harvest greens, Fuji apple, orange, blue cheese, cherry tomatoes and walnuts with a balsamic mustard dressing


Pastas

-  *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！ 39
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 鯛とフェンネル、アンチョヴィ、オリーブ、ケイパー、トマトのスパゲッティーニ 25
Spaghettini with sautéed sardine, fennel, anchovy, olive, caper, tomato paste and bread crumbs
- Spaghetti Vongole* 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

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 MP
Fresh fettuccine 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, EVOO

 *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
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ャメル 26
Lasagna layered with béchamel, our homemade beef ragu with a hint of blue cheese and parmesan crust


Risotto

Porcini Risotto with sautéed Foie Gràs 絶品ポルチーニ茸のリゾット フォアグラのソテー添え 38
Risotto with porcini, mixed mushrooms and parmesan cheese with sautéed foie gràs and balsamic reduction

Pesci

Salmon 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 32
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 フレッシュデュイルと共に MP
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 46
Grilled scampi, salmon, octopus, shrimp, scallop, squid, catch of the day with an oregano dressing

Carni

Veal Chop alla Taormina 骨付き仔牛のカツレツ モッツアレッタ トマトソース 56
Breaded veal chop with melted mozzarella cheese on a bed of sautéed tomato sauce and arugula

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

Grilled chicken with brown butter 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



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.

