

Taormina

 - Sicilian Cuisine -

Prix – Fixe

4-course tasting menu

First course

Chef's Carpaccio
Seasonal arrangement of fresh local fish

Second course (Choice of one below)

Nero Frutti Di Mare
Squid ink linguine with shrimp, clams, crab meat, sundried tomatoes, lightly spiced garlic

Granchio
Fresh fettuccine with a lightly spiced tomato cream sauce with crab meat, topped with snow crab claw

Mentaiko
Spaghetti with cod roe, mixed mushrooms and shiso topping with Japanese seaweed

Truffle Carbonara (+\$15)
Fresh fettuccine with mixed mushrooms, pancetta, finished with a poached egg and shaved seasonal truffles

Main

Filet di manzo
*USDA prime filet mignon with assorted grilled vegetables with balsamic reduction
(seared foie gras +\$8)*

Dolci

Homemade Tiramisu

\$48pp

(Kama'aina discount does not apply to prix-fixe menu)

Lunch Menu



INSALATE



Amuse Soup and Today's Salad 8.50
Combination of a shot of chilled seasonal soup and chef's salad

Bosco Salad 14
Mixed green salad with pear compote, beets, cherry tomatoes, prosciutto, feta and garlic dressing



ENTREE

Signature "Ricci di Mare" 39
Spaghetti, fresh sea urchin, garlic

Grilled Hawaiian Catch 26
Fresh catch of the day, vegetables, oregano sauce

Granchio 18
Fettuccine, crab meat, lightly spiced, tomato cream

Chicken alla Griglia 24
Breast and thigh with lemon butter, garlic and capers, served with grilled vegetables

Siciliana 17
Spaghetti, homemade beef ragu sauce, lightly spiced, spinach, garlic

***Prime Filet Mignon 39**
USDA Prime tenderloin, grilled vegetables with balsamic reduction

***Tartufo Fresco Seasonal (Market Price)**
Fettuccine Carbonara, mixed mushrooms, pancetta, poached egg (table side truffle service)



JAPANESE PASTA SELECTION

Inspired by Italian cuisine




Mentaiko 19
Spaghetti with cod roe, mixed mushrooms and shiso topping with Japanese seaweed







Antipasti

- 'A taste of Italy'* サンダニエーレ産生ハム ナポリのセミドライトマトとブッラータチーズ 22
Napoli semi-dry tomato, Puglia Burrata and Prosciutto di San Daniele with arugula and EVOO
- Beef Carpaccio* (ルッコラ、ケーパービネグレット、パルメザンをたっぷりのせた極上牛フィレカルパッチョ 34
Thinly sliced beef tenderloin with parmesan, arugula, EVOO and our house-made caper vinaigrette (full size/half size)
-  *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” 17
A Sicilian classic. Chilled eggplant, capers, olives, vegetables with tomato and red wine vinaigrette
- Steamed Clams* アサリの白ワイン蒸し 29
Fresh clams tossed in garlic, white wine, basil, butter and olive oil
- 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 25
Mascarpone cream bruschetta served with sautéed shrimp, 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 19
Arcadian Harvest greens, cherry tomatoes, pear compote, beets, prosciutto, feta cheese and walnuts with a garlic dressing
- Insalata Rucola* ルッコラ、ホーフームトマト、ゴートチーズ、クルミのサラダ、ブラッドオレンジドレッシング 18
Arugula, cherry tomatoes, goat cheese, blood orange slices, walnuts with a blood orange vinaigrette dressing


Pasta

-  *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！ 42
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 28
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 29
Spaghettoni with sautéed sardine, fennel, anchovy, olive, caper, tomato paste and bread crumbs
- Pomodoro* 完熟トマト100%のスパゲッティ バジルと共に 26
Spaghetti tossed with EVOO, fresh tomato sauce and basil
- Seafood Pescatore* 海老、ホタテ、アサリ、魚介たっぷりのピリ辛トマトソース 35
Spaghetti sautéed with clams, shrimps, scallops and squid in a spicy tomato sauce

Gratuity/service charge of 18% is included for parties of 6 or more. -Grazie.
6名様以上でのご利用の場合、予め18%のサービス料を申し受けております

Pasta Fresca

Truffle Carbonara "Tartufo 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 36
Squid ink linguine with shrimp, clams, scallops, crab meat, sundried tomatoes, lightly spiced garlic, EVOO

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 43
Risotto with porcini, mixed mushrooms and parmesan cheese with sautéed foie gràs and balsamic reduction

Pesci

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 35
Grilled King Salmon topped with a prosciutto and anchovy cream sauce served with grilled vegetables

 *Grilled Monchong* 鮮魚モンチョンと季節野菜の炭火焼き フレッシュデイルと共に 34
Grilled local catch with lightly seasoned grilled vegetables finished with an oregano dressing

Carne

 *Lamb Chop 'Luca Pecorini'* 仔羊と季節野菜の香草炭火焼き シチリア伝統の香り 74
Grilled lamb chops seasoned with mixed herbs and spices served with grilled vegetables

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 62
Breaded veal chop with melted mozzarella cheese on a bed of sautéed tomato sauce and arugula

Pan roasted duck breast 鴨胸肉のロースト ブラックベリーとブラッドオレンジソース 42
Thinly sliced duck breast with a blackberry blood orange glaze, fennel salad and 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 55
Grilled USDA Prime beef tenderloin with a balsamic reduction served with grilled vegetables

Grilled chicken with brown butter caper sauce 骨付きチキンの炭火焼き、レモンバターケイパーソース 35
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.

