



# Prix – Fixe

## 4-course tasting menu

---



### First course

---

#### Chef's Carpaccio

*Seasonal arrangement of fresh local fish*

本日のカルパッチョ

### Second course

---

(Choice of one below)

#### Nero Frutti Di Mare

*Squid ink linguine with shrimp, clams, crab meat, sundried tomatoes, lightly spiced garlic*

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

#### Porcini Risotto

*Risotto with porcini, mixed mushrooms and parmesan, served with balsamic reduction*

絶品ポルチーニ茸のリゾット

(seared foie gras +\$8)

#### Ricci Di Mare (+15)

*Spaghetti sautéed with fresh sea urchin, light salt and garlic*

シチリア名物 生雲丹のスパゲッティ

#### Truffle Carbonara (+20)

*Fresh fettuccine with mixed mushrooms, pancetta, finished with a poached egg and shaved seasonal truffles*

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

### Main

---

(Choice of one below)

#### Filet di manzo

*USDA prime filet mignon with assorted grilled vegetables with balsamic reduction*

牛フィレ肉と季節野菜の炭火焼き

(seared foie gras +8)

#### Grilled Monchong

*Grilled local catch with lightly seasoned grilled vegetables finished with an oregano dressing*

鮮魚モンチョンと季節野菜の炭火焼き

#### Lamb Chop 'Luca Pecorini' (+20)

*Grilled lamb chops seasoned with mixed herbs and spices served with grilled vegetables*

仔羊と季節野菜の香草炭火焼き シチリア伝統の香り

### Dolci

---


#### Homemade Tiramisu

自家製ティラミス

\$82pp





## 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 24  
*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 42  
*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” 19  
*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 32  
*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 26  
*Mascarpone cream bruschetta served with sautéed shrimp, scallops, sundried tomato and spinach*

## Insalate

- Insalata del Bosco** 洋梨 ビーツ ホーファームトマト 生ハム フェタチーズ クルミのサラダ 23  
*Arcadian Harvest greens, cherry tomatoes, pear compote, beets, prosciutto, feta cheese and walnuts with a garlic dressing*
- Insalata Rucola** ルッコラ ホーファームトマト 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 19  
*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！ 49  
*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 30  
*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 鯖とフェネル アンチョヴィ オリーブ ケイパートマトのスパゲッティーニ 32  
*Spaghettini 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 29  
*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 39  
*Spaghetti sautéed with clams, shrimps, scallops and crab in a spicy tomato sauce*



JCBカードのご利用で15%割引 \*ランチタイムのみ。コースなど一部 対象外あり。スタッフにお尋ねください。


JCB 카드 결제시 15%할인. \*런치타임 한정. 코스메뉴 등 일부메뉴 제외. 자세한 내용은 직원에게 문의바랍니다.

# 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  
Fresh fettuccine with mixed mushrooms, pancetta, finished with a poached egg and shaved seasonal truffles

MP

 *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  
Squid ink linguine with shrimp, clams, scallops, crab meat, sundried tomatoes, lightly spiced garlic, EVOO

42

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

48

*Add shaved fresh sliced Truffles at the table side 38*


フレッシュトリュフのテーブルサイド スライスサービス

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


40

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

36

# 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  
Grilled lamb chops seasoned with mixed herbs and spices served with grilled vegetables

78

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

78

*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  
Thinly sliced duck breast with a blackberry blood orange glaze, fennel salad and garlic sautéed mushrooms

45

*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  
Grilled USDA Prime beef tenderloin with a balsamic reduction served with grilled vegetables

58

*Grilled chicken with brown butter caper sauce* 骨付チキンの炭火焼き、レモンバターケイパーソース  
Chicken breast and thigh with lemon butter, garlic and capers served with grilled vegetables

38



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.

