

HOLIDAY SPECIAL COURSE

AMUSE

King Salmon Confit with Caviar

サーモンのコンフィのキャビア添え

King Salmon Confit, Chilled White Wine Sauce, Topped with Caviar

ANTIPASTO

Baked Abalone

アワビのアンチョビ香草バター焼き

Baked Abalone with Anchovy Herb Butter

PASTA

(CHOICE OF ONE BELOW)

Porcini Risotto

絶品ポルチーニ茸のリゾット

(add Seared Foie Gras +15) (add Truffle Shave +28)

Risotto with Porcini, Mixed Mushrooms and Parmesan,

Served with Balsamic Reduction

Truffle Carbonara (+25)

季節のトリュフ、パンチェッタの
カルボナーラ

*Fresh Spaghetti with 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

*Squid Ink Linguine with Shrimp, Clams, Crab
Meat, Sundried Tomatoes, Lightly Spiced Garlic*

Ricci Di Mare (+18)

シチリア名物 生雲丹のスペゲッティ

*Spaghetti Sautéed with Fresh Sea Urchin,
Light Salt and Garlic*

MAIN

(CHOICE OF ONE BELOW)

Filet di Manzo

牛フィレ肉と季節野菜の炭火焼き

US Beef Filet Mignon with Assorted Grilled Vegetables and Balsamic Reduction

(add Seared Foie Gras +20)

Grilled Monchong

鮮魚モンチョンと季節野菜の炭火焼き

*Grilled Local Catch with Lightly Seasoned Grilled Vegetables Finished
with an Oregano Dressing*

Lamb Chop 'Luca Pecorini' (+25)

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 Chop Seasoned with Mixed Herbs and Spices, Served
with Grilled Vegetables*

DOLCE

Crème Caramel

クレームキャラメル

Caramel Pudding with Orange Zest

\$125