

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 生雲丹のスパゲッティ

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