

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
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
Thinly sliced beef tenderloin with parmesan, arugula, EVOO and our house-made caper vinaigrette (full size/half size)

22

 **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”
A Sicilian classic. Chilled eggplant, capers, olives, vegetables with tomato and red wine vinaigrette

34

 **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
Grilled Spanish squid with a light herb dressing, arugula, roasted tomatoes

17

Steamed Clams アサリの白ワイン蒸し
Fresh clams tossed in garlic, white wine, basil, butter and olive oil

21

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
Mascarpone cream bruschetta served with sautéed shrimp, scallops, sundried tomato and spinach

29

25

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
Arcadian Harvest greens, cherry tomatoes, pear compote, beets, prosciutto, feta cheese and walnuts with a garlic dressing

19

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
Arugula, cherry tomatoes, goat cheese, blood orange slices, walnuts with a blood orange vinaigrette dressing


18

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！
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
Spaghetti sautéed in Chef Hiro's modern style meat sauce with a hint of balsamic vinegar

42

 **Sarde e Finochetti** シチリア伝統 鯛とフェネル、アンチョヴィ、オリーブ、ケーパー、トマトのスパゲッティーニ
Spaghettini with sautéed sardine, fennel, anchovy, olive, caper, tomato paste and bread crumbs

28

Pomodoro 完熟トマト100%のスパゲッティ バジルと共に
Spaghetti tossed with EVOO, fresh tomato sauce and basil

29


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
Spaghetti sautéed with clams, shrimps, scallops and squid in a spicy tomato sauce

26

35

*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
- Granchio* フェットチーネ ‘グランキオ’ カニ肉とトマトクリームソース 29
Fresh fettuccine with a lightly spiced tomato cream sauce with crab meat, topped with snow crab claw


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

- 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 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 フレッシュデュイルと共に MP
Grilled local catch with lightly seasoned grilled vegetables finished with an oregano dressing

Carne

-  *Lamb Chop ‘Luca Pecorini’* コロラド産 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 Colorado 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.

