



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 38
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 ホーフアームトマト 生ハム フェタチーズ クルミのサラダ 21
Arcadian Harvest greens, cherry tomatoes, pear compote, beets, prosciutto, feta cheese and walnuts with a garlic dressing
- Insalata Rucola** ルッコラ ホーフアームトマト 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 29
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 29
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 28
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

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

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 *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

46

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


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

38

 *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

74

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

62

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

42

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

55

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.

