



Prix-Fixe



A culinary journey through Taormina Sicilian Cuisine's grand menu
Created by Executive Chef Hiroyuki Mimura

当店の人気メニューをコースサイズにてお召し上がりいただけます



ANTIPASTI

Carpaccio

Seasonal arrangement of fresh local fish
鮮魚のカルパッチョ 柑橘のビネグレットと共に



PASTA COURSE

Choice of one below

Nero Frutti di mare

Squid ink linguine sautéed and lightly spiced with
shrimp, clams, crab meat, tomatoes, garlic and olive oil
魚介とイカ墨のリングイーネ トマトガーリックソース

Signature "Ricci di Mare" (+\$15)

Spaghetti, fresh sea urchin, garlic
シチリア伝統料理 生ウニのスパゲッティ

Mentaiko

Spaghetti with cod roe, mixed mushrooms and shiso topping with Japanese seaweed
明太子パスタ 茸 大葉 海苔の風味

Shaved Truffle Carbonara (+\$20)

Fresh fettuccine with mixed mushrooms, pancetta, finished with a poached egg
トリュフのカルボナーラ 温泉卵を添えて



MAIN COURSE

Choice of one below

USDA Prime Filet Mignon

Assorted grilled vegetables, balsamic reduction

Add: Seared Foie Gras (+\$8)

黒毛アンガス牛 フィレミニヨンのグリル 温野菜と共に

Grilled Monchong

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)

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

自家製マスカルポーネティラミス



\$62 (per person / Kama'aina 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

シェフサラダとスープのミスティ

Bosco Salad 19
Mixed green salad with pear
compote, beets, cherry tomatoes,
prosciutto, feta and garlic dressing
パルマ産生ハム、洋梨、ビーツのサラダ
ミニトマト フェタチーズと共に

ENTREE

Signature "Ricci di Mare" 49
Spaghetti, fresh sea urchin, garlic
シチリア伝統料理 生ウニのスパゲッティ

Granchio 26
Fresh spaghetti, crab meat, lightly spiced,
tomato cream
蟹肉のスパゲッティ トマトクリームソース

Grilled Hawaiian Catch 28
Fresh catch of the day,
vegetables, oregano sauce
本日の鮮魚 温野菜添え 爽やかなオレガノの香り

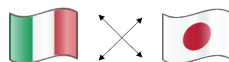
Siciliana 24
Spaghetti, homemade beef ragu sauce,
lightly spiced, spinach, garlic
自家製ミートソースとほうれん草のスパゲッティ

Chicken alla Griglia 32
Breast and thigh with lemon butter, garlic
and capers, served with grilled vegetables
鶏のグリル ブラウンバターソース
レモンとケイパーと共に

*Tartufo Fresco Seasonal (Market Price)
Fettuccine Carbonara, mixed mushrooms,
pancetta, poached egg
(table side truffle service)
トリュフのカルボナーラ 茸と温泉卵と共に
(Kama'aina does not apply to Tartufo Fresco Fettuccine)

JAPANESE PASTA SELECTION

Inspired by Italian cuisine



Mentaiko 24
Spaghetti with cod roe,
mixed mushrooms and shiso topping
with Japanese seaweed

明太子パスタ 茸 大葉 海苔の香り

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.



15%割引 ランチタイム(11:00~14:00)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。
15%할인 런치타임(11:00 ~ 14:00)한정. 코스메뉴 등 일부메뉴 제외. 자세한 내용은 직원에게 문의바랍니다.