



Prix – Fixe

5-course tasting menu



First course

Today's Cold Soup

本日の冷製スープ

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

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

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

US Beef Filet Mignon with assorted grilled vegetables and balsamic reduction

牛フィレ肉と季節野菜の炭火焼き

(add seared Foie Gras +15)

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

\$85pp





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 42
Thinly sliced Beef Tenderloin with parmesan, arugula, EVOO and our house-made caper vinaigrette (add Truffle oil +8)
-  **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
- Seared Foie Gras** カナダ産フォアグラソテー、ブラックベリーとブラッドオレンジソース 28
Sautéed Canadian Foie Gras, fresh berries with a blackberry blood orange glaze

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 23
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 30
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 オリーブ ケイパー トマトのスパゲッティーニ 32
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 29
Spaghetti tossed with EVOO, fresh tomato sauce and basil (add melted Burrata +8)
- 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 42
Spaghetti sautéed with clams, shrimps, scallops and crab in a spicy tomato sauce

*EVOO... Extra Virgin Olive Oil



JCBカードのご利用で15%割引 *ランチタイムのみ。コースなど一部、対象外あり。スタッフにお尋ねください。
JCB 카드 결제시 15%할인. *런치타임 한정. 코스메뉴 등 일부메뉴 제외. 자세한 내용은 직원에게 문의바랍니다.


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 42
Squid ink linguine with shrimp, clams, scallops, crab meat, sundried tomatoes, lightly spiced garlic, EVOO
- Granchio* 蟹肉のスパゲッティトマトクリームソース 36
Fresh spaghetti, crab meat, lightly spiced, tomato cream


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 48
Risotto with porcini, mixed mushrooms and parmesan cheese with sautéed Foie Gràs and balsamic reduction
- 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

- Salmone 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 40
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 フレッシュディールと共に 36
Grilled local catch with lightly seasoned grilled vegetables finished with oregano dressing

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 82
Grilled 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 78
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 45
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 58
Grilled US Beef Tenderloin with a balsamic reduction served with grilled vegetables (Add seared Foie Gras +15)
- 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 40
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.

