

Antipasti

	<i>'A taste of Italy'</i> 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 <i>Napoli semi-dry tomato, Puglia Burrata and Prosciutto di San Daniele with arugula and EVOO</i>	24
	<i>Beef Carpaccio</i> ** 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 <i>Thinly sliced Beef Tenderloin with parmesan, arugula, EVOO and our house-made caper vinaigrette (add Truffle oil +8)</i>	48
	<i>Eggplant Caponata</i> 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” <i>Sicilian classic. Chilled eggplant, capers, olives, vegetables with tomato and red wine vinaigrette</i>	19
	<i>Bruschetta al Pomodorino</i> チェリートマトのブルスケッタ <i>Toasted bread topped with sweet cherry tomatoes tossed in olive oil, balsamic, honey, and garlic, finished with fresh basil.</i>	24
	<i>Steamed Clams</i> アサリの白ワイン蒸し <i>Fresh clams tossed in garlic, white wine, basil, butter and olive oil</i>	32
	<i>Calamari e Asparagi</i> スルメイカのアンチョビガーリックソテー <i>Calamari sautéed with garlic, butter and anchovy, served over grilled asparagus.</i>	28
	<i>Seared Foie Gras</i> 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 <i>Sautéed Canadian Foie Gras, fresh berries with a blackberry blood orange glaze</i>	28

Insalate

	<i>Insalata del Bosco</i> 洋梨 ビーツ ホーファームトマト 生ハム フェタチーズ クルミのサラダ <i>Arcadian Harvest greens, cherry tomatoes, pear compote, beets, prosciutto, feta cheese and walnuts with a garlic dressing</i>	23
	<i>Insalata Rucola</i> ルッコラ ホーファームトマト 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 <i>Arugula, cherry tomatoes, goat cheese, blood orange slices, walnuts with a blood orange vinaigrette dressing</i>	19

Pasta

	<i>Sea urchin “Ricci di Mare”</i> ** シチリア名物 生雲丹のスパゲッティ 絶賛の逸品です！ <i>Spaghetti sautéed with fresh sea urchin, light salt and garlic</i>	52
	<i>Bolognese “Moderna” (Add Stracciatella +8)</i> 当店名物 バルサミコ風味のミートソース <i>Spaghetti sautéed in Chef Hiro’s modern style meat sauce with a hint of balsamic vinegar</i>	31
	<i>Sarde e Finochetti</i> シチリア伝統 鰯とフェンネル アンチョヴィ オリーブ ケイパー トマトのスパゲッティ <i>Spaghettini with sautéed sardine, fennel, anchovy, olive, caper, tomato paste and bread crumbs</i>	33
	<i>Pomodoro (Add Stracciatella +8)</i> 完熟トマト100%のスパゲッティ バジルと共に <i>Spaghetti tossed with EVOO, fresh tomato sauce and basil</i>	29
	<i>Seafood Pescatore</i> 海老 ホタテ アサリ 魚介たっぷりのピリ辛トマトソース <i>Spaghetti sautéed with clams, shrimps, scallops and crab in a spicy tomato sauce</i>	43

*EVOO... Extra Virgin Olive Oil

** These items are served raw or lightly cooked. Consuming raw or undercooked foods may increase your risk of foodborne illness.



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。

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Pasta Fresca

	<i>Truffle Carbonara “Tartufo Fresco”</i> 季節のトリュフ パンチェッタのカルボナーラ ポーチドエッグ <i>Fresh spaghetti, pancetta, finished with a poached egg and shaved seasonal truffles</i>	MP
	<i>Nero “Frutti di Mare”</i> 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 <i>Squid ink linguine with shrimp, clams, scallops, crab meat, sundried tomatoes, lightly spiced garlic, EVOO</i>	45
	<i>Granchio</i> 蟹肉のスパゲッティトマトクリームソース <i>Fresh spaghetti, crab meat, lightly spiced, tomato cream</i>	38

Risotto

	<i>Porcini Risotto with sautéed Foie Gràs</i> 絶品ボルチーニ茸のリゾット フォアグラのソテー添え <i>Risotto with porcini, mixed mushrooms and parmesan cheese with sautéed Foie Gràs and balsamic reduction</i>	48
	<i>Add shaved fresh sliced Truffles at the table side</i> 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

	<i>Salmone alla griglia</i> 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 <i>Grilled King Salmon topped with a prosciutto and anchovy cream sauce served with grilled vegetables</i>	42
	<i>Grilled Monchong</i> 鮮魚モンチョンと季節野菜の炭火焼き フレッシュディルと共に <i>Grilled local catch with lightly seasoned grilled vegetables finished with oregano dressing</i>	36

Carne

	<i>Lamb Chop ‘Luca Pecorini’</i> 仔羊と季節野菜の香草炭火焼き シチリア伝統の香り <i>Grilled Lamb Chops seasoned with mixed herbs and spices served with grilled vegetables</i>	86
	<i>Veal Chop alla Taormina</i> 骨付き仔牛のカツレツ モッツアレッタ トマトソース <i>Breaded Veal Chop with melted mozzarella cheese on a bed of sautéed tomato sauce and arugula</i>	82
	<i>Pan Roasted Duck Breast</i> 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 <i>Thinly sliced duck breast with a blackberry blood orange glaze, fennel salad and garlic sautéed mushrooms</i>	45
	<i>Filet di Manzo alla griglia</i> 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 <i>Grilled US Beef Tenderloin with a balsamic reduction served with grilled vegetables (Add seared Foie Gras +20)</i>	62
	<i>Grilled chicken with brown butter caper sauce</i> 骨付チキンの炭火焼き、レモンバターケイパーソース <i>Chicken breast and thigh with lemon butter, garlic and capers served with grilled vegetables</i>	40



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.



The U.S. Food and Drug Administration’s Food Code permits service establishments to serve raw or undercooked foods at a consumer’s request understanding the risk involved;
“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”