

ANTIPASTI

AS YOU FINISH EACH COURSE, THE NEXT DISH WILL BE PROMPTLY SERVED. IF YOU'RE IN A HURRY, PLEASE INFORM OUR STAFF.

WE OFFER HALF PORTIONS FOR MANY OF OUR GENEROUSLY SIZED DISHES AT A 30% DISCOUNT.

ANTIPASTI MISTO

A delightful assortment of today's appetizers, including vegetables, meats, and seafood, perfect for sharing. Serves 2 to 3 people.

¥ 2,950

(+tax ¥ 3,245)



INSARATE (SALAD)

Insalata mista (Green salad)

Mix of fresh green leaves, seasonal vegetables, cherry tomatoes, tossed with salt, EVOO, French vinaigrette sauce & garnished with Parmesan cheese.

¥ 1,100

(+tax ¥ 1,210)

Insalata caesar (Caesar salad)

Mix of fresh green leaves, Caesar dressing, grana Padano, crouton adorned with Parmesan cheese EVOO and a sprinkle of black pepper.

¥ 1,250

(+tax ¥ 1,350)

ANTIPASTI

Sottaceti (Pickles)

Seasonal vegetables marinated in white wine vinegar and aromatic herbs, providing a refreshing and tangy bite.

¥ 650

(+tax ¥ 715)

Terrina di oggi (Today's terrine)

"Please ask our staff about today's terrine."

¥ 1,250

(+tax ¥ 1,375)

Salsiccia (Italian sausage)

Flavorful sausages grilled to perfection over charcoal, offering a smoky and savory taste experience.

¥ 1,150

(+tax ¥ 1,265)

Bagna Cauda (vegetables with "hot dip.")

Seasonal vegetables served with a warm, savory dip made of garlic, anchovies, and milk. A classic dish from Piedmont.

¥ 1,500

(+tax ¥ 1,650)

Formaggi Misti (Mixed Cheeses)

An assortment of premium Italian cheeses, perfect for cheese lovers. Served with accompaniments.

¥ 1,200

(+tax ¥ 1,320)

Fritto Misti (Mixed Fried meat, Seafood and Vegetables)

A crispy mix of fried meat, seafood and vegetables, lightly battered and golden fried. Served with lemon wedges and salt.

¥ 1,500

(+tax ¥ 1,650)

Caprese (Tomato and Mozzarella Salad)

A classic Italian salad featuring fresh mozzarella, ripe cherry tomatoes, and fragrant basil, drizzled with extra virgin olive oil, salt & black pepper

¥ 1,500

(+tax ¥ 1,650)

Carpaccio (Thinly Sliced Fish)

Thinly sliced, fresh local fish, drizzled with olive oil and yuzu citrus dressing, garnished with cherry tomatoes, fruits, and micro leaves.

¥ 1,650

(+tax ¥ 1,815)

Prosciutto Crudo (Cured Ham)

Delicate slices of Italian cured ham, known for its rich flavor and melt-in-the-mouth texture.

¥ 1,650

(+tax ¥ 1,815)

Ajillo di Pesce Fresco (Dynamic Seafood Ahijo)

An enticing mix of fresh fish and shellfish from the Sea of Japan, cooked in fragrant olive oil with garlic.

¥ 2,950

(+tax ¥ 3,425)

PIZZA MENU



Piccola = 25 cm (10 pollici) Grande = 30 cm (12 pollici)

※ Puoi portare via tutte le varietà di pizza!

Small = 25 cm (10 inches) Large = 30 cm (12 inches)

※ You can take away all kinds of pizza!

Margherita

(Tomato sauce, fresh basil, mozzarella & grana Padano)

S ¥1,550 L ¥1,950

(+tax ¥1,705) (+tax ¥2,145)

Marinara

(Tomato sauce, oregano, fresh basil, cherry tomato & garlic) ※ without cheese

S ¥1,350 L ¥1,750

(+tax ¥1,485) (+tax ¥1,925)

Cecenielli

(Tomato sauce, oregano, diced cut of anchovy, whitebait, cherry tomato & garlic) ※ without cheese

S ¥1,500 L ¥1,900

(+tax ¥1,650) (+tax ¥2,090)

Romana

(Tomato sauce, oregano, diced cut of anchovy, garlic, cherry tomato, mozzarella & grana Padano)

S ¥1,650 L ¥2,050

(+tax ¥1,815) (+tax ¥2,255)

Capricciosa

(Tomato sauce, mushroom, prosciutto cotto, artichoke, black olive, mozzarella & grana Padano)

S ¥1,700 L ¥2,100

(+tax ¥1,870) (+tax ¥2,310)

Genovese

(Fresh basil sauce, roasted herb chicken, green beans, potato's, cherry tomato, mozzarella & grana Padano)

S ¥1,700 L ¥2,100

(+tax ¥1,870) (+tax ¥2,310)

Prosciutto e rucola

(Tomato sauce, oregano, cherry tomato, mozzarella, grana Padano, prosciutto Parma & arugula)

S ¥2,200 L ¥2,600

(+tax ¥2,420) (+tax ¥2,860)

Pescatore

(Tomato sauce, oregano, diced cut of anchovy, cherry tomato, garlic & daily fresh seafood)

S ¥2,500 L ¥2,900

(+tax ¥2,750) (+tax ¥3,190)



Margherita



Prosciutto e rucola



Pescatore



Diavola



Quattro formaggi



Capricciosa

Autentica Pizza Napoletana Cotta nel Forno a Pietra con Fuoco a Legna

Indulge in the genuine flavors of Naples with our Authentic Neapolitan-style pizza, meticulously baked in a traditional wood-fired stone oven. Experience the perfect harmony of a thin, crispy crust and the freshest ingredients, brought together by the smoky essence of burning wood. Each bite transports you to the heart of Italy, where the art of pizza making is a revered tradition.

Buon appetito!

Diavola

(Hot chili peppers, spicy salami, roasted herb chicken, mozzarella & grana Padano)

S ¥1,700 L ¥2,100
(+tax ¥1,870) (+tax ¥2,310)

Quattro Fromaggi

(fresh basil, taleggio, gorgonzola, mozzarella & grana Padano)

S ¥1,950 L ¥2,550
(+tax ¥2,150) (+tax ¥2,805)

Calzone

Folded pizza stuffed with hot chili peppers, ricotta cheese, spicy salami & upside margherita (tomato sauce, fresh basil, mozzarella & grana Padano)

S ¥1,900 L ¥2,300
(+tax ¥2,090) (+tax ¥2,530)

Bismark di Prosciutto crudo

(Mushroom, soft baked egg, mozzarella, grana Padano Truffle oil & prosciutto parma)

S ¥2,200 L ¥2,600
(+tax ¥2,420) (+tax ¥2,860)

Focaccia

(seasonings, salt, grana Padano)

S ¥600 L ¥800
(+tax ¥660) (+tax ¥880)

CONDIMENTO (TOPPING'S)

Aglione (Garlic)	¥100	(+tax ¥110)
Cipolla (Onion)	¥100	(+tax ¥110)
Acciuga (Anchovy)	¥100	(+tax ¥110)
Oliva (Olive)	¥100	(+tax ¥110)
Uovo morbido al forno (Soft baked egg)	¥100	(+tax ¥110)
Miele (honey)	¥100	(+tax ¥110)
Pomodore ciliegino Cherry tomato)	¥300	(+tax ¥330)
Champignon (button Mushroom)	¥300	(+tax ¥330)
Salame piccante (spicy salami)	¥350	(+tax ¥385)
Mozzarella (Mozzarella cheese)	¥350	(+tax ¥385)
Rucola (Arugula)	¥350	(+tax ¥385)
Pollo alle erbe arroste (Herb chicken)	¥350	(+tax ¥385)
Prosciutto crudo (prosciutto parma)	¥450	(+tax ¥495)





Fish and vegetable aglio e olio



Sea urchin bogamari



Shrimp tomato cream

PASTA MENU

※Extra pasta ×1.5 +¥600

(+tax ¥660)

AGLIO OLIO (OIL BASE)

Spaghetti Cacio e pepe ¥1,300

(+tax ¥1,430)

(Garlic oil, anchovy paste, butter, grana Padano, black pepper & parmesan cheese)

Spaghetti al Peperoncino ¥1,300

(+tax ¥1,430)

(Olive oil, Garlic, hot chili pepper, bacon, onion, grana Padano, black pepper & parmesan cheese)

Spaghetti alla Genovese ¥1,650

(+tax ¥1,870)

(Garlic, fresh basil paste, grana Padano, pinenut, green beans, potato's & parmesan cheese)

Pesce Bianca e verdure aglio e olio ¥2,150

(+tax ¥2,365)

(Garlic oil, anchovy paste, cherry tomatoes, fresh white fish, seasonal vegetables & bottarga)

Spaghetti ai Frutti di mare ¥2,150

(+tax ¥2,365)

(Garlic oil, anchovy paste, cherry tomatoes, quahog clam, clam's & mussel)

Spaghetti ai ricci di mare alla Bogamari ¥2,450

(+tax ¥2,695)

(Garlic oil, anchovy paste, cherry tomato, lemon oil, sea urchin, bottarga & lemon peel)

BASE CREMA (CREAM BASE)

Rigatoni alla crema di gorgonzola ¥1,600

(+tax ¥1,760)

(Butter, gorgonzola, fresh cream, grana Padano & parmesan cheese)

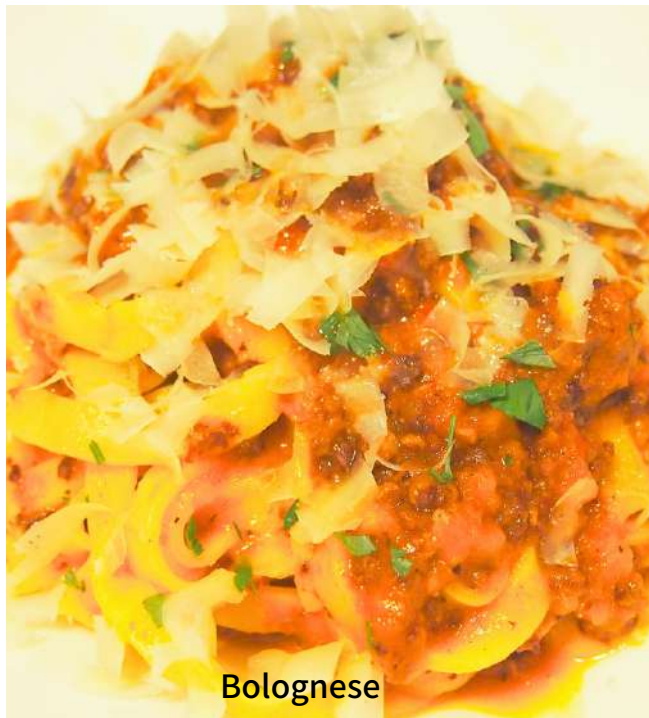
Cream di pomodoro e gamberi ¥1,950

(+tax ¥2,145)

(Garlic oil, anchovy paste, cherry tomato, tomato sauce, fresh cream & sweet shrimp)



Fresh ham Carbonara



Bolognese



Dynamic Japan Sea Pescatore

Carbonara di prosciutto

¥ 1,950

(+tax ¥ 2,145)

(Spaghetti pasta filled with Egg yolk, fresh cream, grana Padano, prosciutto Parma, black pepper & parmesan cheese)

BASE DI POMODORO (TOMATO BASE)

Spaghetti all' Arrabbiata

¥ 1,300

(+tax ¥ 1,430)

(Garlic, red chili pepper, tomato sauce)

Spaghetti al Pomodoro

¥ 1,300

(+tax ¥ 1,430)

(Garlic oil, fresh basil, cherry tomato, tomato sauce, grana Padano & parmesan cheese)

Puttanesca con bianchetti

¥ 1,750

(+tax ¥ 1,925)

(Garlic oil, anchovy paste, cherry tomato, Japanese whitebait, olive, caper, oregano & tomato sauce)

Tagliatelle alla Bolognese

¥ 2,350

(+tax ¥ 2,585)

(Freshly made flat pasta with Japanese beef ragout in light tomato sauce, butter, grana Padano, black pepper & parmesan cheese)

Mare Giappone dinamico Pescatore

¥ 2,950

(+tax ¥ 3,245)

(Glimmering with promise, a feast of garlic, anchovy paste, cherry tomato, fresh seafood, tomato sauce, and lemon oil awaits)

RISOTTO

Risotto al formaggio

¥ 1,300

(+tax ¥ 1,430)

(Whispers of butter, Grana Padano, the enigmatic allure of black pepper, and the regal presence of Parmesan cheese)

Risotto alle vongole e zafferano

¥ 1,550

(+tax ¥ 1,705)

(Butter, onion, saffron & fresh clams)

Risotto con crema di porcini

¥ 1,950

(+tax ¥ 2,145)

(Butter, fresh cream, porcini, grana Padano, black pepper & parmesan cheese)

secondo

~MAIN DISH~

※ Le nostre grigliate e i piatti di pesce sono cotti lentamente per esaltare il sapore, quindi richiedono un tempo di preparazione di 20-30 minuti. Se avete fretta, vi preghiamo di avvisare il personale.

※ Our grilled and fish dishes are slow-cooked to perfection, requiring 20-30 minutes of preparation time. If you are in a hurry, please inform our staff.



Acqua pazza

PESCE

~Fish~

Acqua pazza

¥ 3,950

(+tax ¥4,345)

Experience the essence of Italian coastal cuisine with Aqua Pazza: a whole fish delicately simmered in a flavorful broth of herbs, cherry tomatoes, and clams juice.

Zuppa di Pesce

¥ 4,950

(+tax ¥5,445)

A delectable seafood ensemble featuring whole fish, simmered in a rich and flavorful tomato-based sauce

CARNE

~Meat~

Carne mista (mixed meat)

¥ 3,950

(+tax ¥4,345)

"Today's recommended dish is a platter of three types of charcoal-grilled meats and assorted vegetables. It's a hearty grilled dish weighing approximately 300g."

"Controfiletto di Manzo Giapponese alla Griglia" (Grilled Japanese Beef Rump)

¥ 3,950

(+tax ¥4,345)

"Seared over charcoal, each succulent bite of this 200g delight promises a symphony of flavors."

"Costata di Maiale Noto Locale alla Griglia su Carbonella"(Grilled Noto Local Pork with Bone,Charcoal-Infused)

¥ 2,950

(+tax ¥3,245)

"200g of Charcoal-Grilled Dry-Aged Noto Local Pork Loin: Enhanced with Aging for Intensified Flavor and Juicy Perfection."

"Coscia di Pollo Giapponese alla Griglia su Carbonella"(Charcoal-Grilled Japanese Chicken Thigh)

¥ 1,950

(+tax ¥2,145)

"Indulge in 200g of tender perfection, as our locally sourced chicken thigh is gently seared over charcoal, resulting in a moist texture beneath its crispy, flavorful skin."



Carnet mista