

Course Menu

Two courses to taste the season in Hiroshima

<Each course> ¥ 5,200 Without tax

Pesce

This month's fish course

<Appetizer>

Terrine of chicken

<Hot appetizer>

Meuniere of turnip

<Fish dish>

Herb sauteed sea bream

Carne

This month's meat course

<Appetizer>

Octopus and potato, celery Ischia style

<Hot appetizer>

Eggplant caponata

<Meat dish>

Grilled beef loin

<Pasta>

Please choose one of the pasta dishes

- Olive oil sauce spaghetti with clams "vongole bianco"
- Olive oil sauce tagliolini with firefly squid and broad beans
- Tomato sauce tagliatelle with tuna and mushrooms
- Tomato sauce gnocchi with balloon and mozzarella cheese
- Carbonara spaghetti with porcini mushrooms
- Cream sauce tagliatelle with brussels sprouts and prosciutto

<Chef's dessert & After drink>

Please choose one of the menu

Course Menu

Weekend limited course

Azzurro

¥ 6,500 Without tax

< Assorted >

Please choose one of the pasta dishes

- Carpaccio of sea bream
- Prosciutto and white asparagus
- Salad at mozzarella cheese capri style

< Pasta >

Please choose one of the pasta dishes

- Basil saute tagliolini with sardine and potato
- Pork ragout tomato sauce paccheri
- Tomato and octopus stewed sauce of linguine
- Gorgonzola cheese sauce tagliatelle with canola flower

< Meat dish >

Please choose one of the pasta dishes

- Herb sauteed this week's fish
- Rosemary grilled chicken
- Cutlet of pork
- Red wine braised wagyu beef cheek meat

< Chef's dessert & After drink >

Please choose one of the menu