

autunno 秋のメニュー 2018

- Antipasto** yen
- Salad of Japanese Persimmon and Wild Rocket with Balsamic vinegar 800  
柿とセルバチコのバルサミコ・サラダ
  
  - Salad of Quinoa in Gasupatcho (Spanish cold soup) style 800  
(quinoa: known as nutritious supergrain, gluten-free, seeds from South America)  
キヌアのガスパッチョ風サラダ
  
  - Fritters of wine-soaked Garden Eel, Raw Ham & Cheese 1,300  
*Involtini* (rolled) style  
酔っ払い穴子と生ハムのフリット インヴォルティーニ
  
  - Grilled *Sanma* fish (mackerel pike) & Eggplants with bread crumbs 1,000  
with flavor of Colatura di alici (Italian fish sauce) & Sichuan pepper  
サンマと秋ナスのパン粉焼き コラトゥーラと山椒の香り

**PRIMO PIATTO****Pasta, Risotto**

- Fettuccine alla disperata 1,800  
(fresh pasta) (Porcini, *Pancetta*, Olives, Capers with tomato sauce)  
Italian Bacon  
フェットチーネ 絶望のパスタ (生パスタ)
  
- Risotto Milanese Saffron Risotto with Porcini (from Italy) 60g 1,200  
& Grilled Assorted Mushrooms 90g 1,800  
リゾット(ミラネーゼ) ポルチーニ茸とキノコのグリル

**SECONDO PIATTO****Pesce**

- Simmered Silver Salmon, Asari Clams and Mushrooms 2,000  
in Miso-Butter sauce with Truffle  
銀鮭とアサリとキノコの蒸し煮 トリュフ風味の味噌バターソース