

Dinner courses *cena*

Course A

(A small course for customers who want a light meal)

¥3,800

Appetizers - 3 types

antipasto misto

Pasta

primo piatto

Small main

piccolo secondo piatto

Espresso

caffè

Assorted desserts + ¥400

Course B

(A course to relish two types of handmade pasta, the restaurant's specialty)

¥6,500

Assorted appetizers with many seasonal vegetables

antipasto il viale

Seafood pasta and cheese pasta

due primi piatti

Entrees

secondo piatto

Veal roast, Roast duck, Frit of rabbit, Fish, Please choose an entree

Desserts

dolce

Espresso

caffè

Chef's selection course

La creazione dello chef

¥9,500

We will discuss ingredients with you, and then prepare the day's best dishes.

* Feel free to discuss your party plans with us, including food, number of guests and your budget.

Large platters for sharing - 10 people or more can reserve the 2nd floor for private parties - from ¥4000 (+ tax)

* There is a service charge of ¥300 per person (dinner only).