



Chef's Special Selection

シェフのスペシャル・セレクション



Marco Polo \$39 per person

Salad

Prosciutto with Papaya

完熟パパイアとイタリア・パルマの生ハム

(Juicy Papaya with Thinly Sliced Italian Prosciutto Crudo, 2 pcs.)

Appetizer

Carpaccio di Capesante

生ホタテのカルパッチョ

(Delicate Scallop Sashimi with Local Sea Asparagus, Tobiko Caviar, Red Onions and Light champagne Dressing, 4 pcs.)

Main Dish

Choice of,

Risotto di Funghi いろいろキノコのリゾット

(With Five Kinds of Mushrooms in Creamy Sauce)

or

Gnocchi con Pesto alla Genovese ニョッキ・ジェノベーゼ

(In a Creamy Pesto Sauce with Mushrooms & Pine Nuts)

or

Spaghetti alla Checca スパゲティ・ケッカ

(With Mozzarella Cheese and Basil in Tomato Sauce)

Dessert

Gelato Affogato ジェラート・アフオガート

(Fresh Espresso Poured Over Vanilla Gelato)

Cristoforo Colombo \$58 per person

Salad

Antipasti Sampler

前菜を兼ねたイトコドリっ！ サンプラー

(Caprese, Shrimp & Avocado, Prosciutto with Papaya)

Appetizer

Carpaccio di Capesante

生ホタテのカルパッチョ

(Delicate Scallop Sashimi with Local Sea Asparagus, Tobiko Caviar, Red Onions and Light champagne Dressing, 4 pcs.)

Main Dish

Choice of,

Spaghetti ai ricci di mare

たっぷり生ウニとクリームソースのスパゲティ

(Spaghetti with Fresh Sea Urchin in Tomato Cream Sauce)

or

Spaghetti alla Pescatora

新鮮な魚介類盛りだくさん、海の幸のスパゲティ

(Spaghetti with Seafood Medley Cooked in Garlic, Wine and Olive Oil Sauce)

Dessert

Gelato Affogato ジェラート・アフオガート

(Fresh Espresso Poured Over Vanilla Gelato)



* A 18% tip will be added for parties of 6 or more.

6名様以上の場合18%のチップを加算させていただきます。