

# A la Carte

## Appetizers

Piotosini's Raw Ham of Parm and Melon	◇ <b>Regular</b> ¥2,400	◇ <b>Large</b> ¥3,600
Curatello D.O.P.		◇ ¥3,600
Green Salad		◇ ¥1,200
Smoked Buratta Cheese		◇ ¥1,400
Selection of Paté and Corned Beef		◇ ¥2,400
Today's Antipasti		◇ ¥2,400 ~

## Pasta

Bretagne's Homard Tagliatelle	◇ <b>1/2</b> ¥3,800	◇ <b>1</b> ¥7,600 ※ Course +¥2,000
White Truffle's Risotto or Taglierini		◇ ¥4,200 ※ Course +¥2,000
Caviar and Spaghetti (Cold)		◇ <b>10g</b> ¥7,000 ※ Course +5g ¥3,500
Bretagne's Mussel Stracchi		◇ ¥2,400
Spicy Tomato Sauce Taglierini		◇ ¥2,000
黒毛和牛 Meat Sauce Ragù Pappardelle		◇ ¥2,200
Ricotta Cheese Ravioli		◇ ¥2,400

## Speciality

Today's dry-aged Beef Bone-in sirloin	◇ For 2 people ¥26,000	◇ for 3 people ¥39,000
Bone-in sirloin dry-aged for 150 days or more	◇ For 2 people <b>300g</b> ¥42,000	◇ for 3 people <b>450g</b> ¥54,000

## Dry-Aging

Charcoal-grilled Ikeda Beef H-bone - Hokkaido, Japan	◇ For 2 people <b>380g</b> ¥19,380	◇ for 3 people <b>570g</b> ¥29,070
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## Non Dry-Aging

Charcoal-grilled Cape Grim Beef sirloin - Australia	◇ For 2 people <b>450g</b> ¥10,080	◇ for 3 people <b>700g</b> ¥16,800
Charcoal-grilled Ribeye - Patagonia, Argentina	◇ For 2 people <b>450g</b> ¥10,080	◇ for 3 people <b>700g</b> ¥16,800
Charcoal-grilled Creekstone Farms Prime Beef sirloin - US	◇ For 2 people <b>450g</b> ¥14,400	◇ for 3 people <b>700g</b> ¥22,400