

INSALATA AND ZUPPE

SALAD AND SOUP

Insalata Caesar Servita Foglie Di Lattuga Romana Caesar salad served with Abashiri chicken breast, romaine lettuce, boiled egg and croutons	¥1,100
Insalata Di Pomodoro Fresh tomato wedges served with mixed lettuce and Shiranuka-made bocconcini cheese	¥1,100
Insalata Alla Italiana Mixed lettuce, tomato, green beans, black olive, cucumber tossed with homemade Italian dressing	¥1,200
Insalata "IWANAI" Polpo E Patata Profumo di Paprica Iwanai octopus and potato salad served with smoked paprika	¥1,600
Funghi Scotatti Japanese mustard green salad with pan-fried sliced mixed of shitake, king and button mushroom, tossed with Shiranuka-made parmigiano served with olive oil	¥2,800
Zuppe Di Funghi Creamy mushroom soup	¥2,000
Minestrone Alla Milanese Mixed vegetable soup topped with house-made pesto sauce	¥1,400
Zuppe Di Pomodoro Tomato Soup	¥1,400

All prices are subject to 10% government tax

ANTIPASTI

APPETIZER

Gamberone Al Vapore Con Salsa Di Cocktail Steamed Otaru-caught king prawns served with mixed lettuce, cocktail sauce and lemon wedges	¥1,800
Palla Di Riso Italiana Con Ragu Di Carne Deep-fried rice balls stuffed with minced meat and served with tomato caulis	¥1,200
Bruschetta Pomodoro E Basilico Toast baguette topped with chopped fresh tomato, black olive spread, garlic and basil	¥1,000
Fritto Misto di Calamari Deep fried Otaru-caught prawn and Hakodate-caught squid served with mixed lettuce and tartar sauce	¥1,200
Sautè di Vongole Sautéed Akkeshi-caught clams served with wine sauce and fresh basil	¥2,500
Insalata Cotto Conchiglie Di San Giacomo "HOKKAIDO" Sautéed Sarufutsu-caught scallops with balsamic vinegar and black olive dressing	¥1,900

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PIZZE
WOOD FIRED PIZZA

Ultimo Tomato sauce, mozzarella, sausage, mushroom, onion, crispy bacon and mix bell pepper	¥2,800
Margherita Tomato sauce, mozzarella, basil, and oregano	¥1,900
Hawaiian Tomato sauce, mozzarella, ham, onion and pineapple	¥2,200
Quattro Formaggi Tomato sauce, mozzarella, gorgonzola, ementhal, cheddar and basil	¥2,500
Capriciosa Tomato sauce, mozzarella, mushroom, black olives, artichoke, bacon, onion and basil	¥2,800

PRIMI PIATTI

FIRST COURSE

Spaghetti Aglio Olio E Peperoncino Spaghetti with hot chilli, fresh garlic and olive oil	¥1,700
Spaghetti Alla Vongole Cozze Spaghetti with Akkeshi-caught clams served with capsicum in white wine sauce	¥1,800
Spaghetti Pomodoro Spaghetti with fresh tomato sauce	¥1,700
Spaghetti Alla Bolognese Spaghetti with meat sauce	¥1,700
Spaghetti Alla Vongole Spaghetti with Akkeshi-caught clams, garlic, cherry tomatoes and brandy bisque sauce	¥2,000
Pasta Fatta in Casa Pappardelle Con Vino Bianco Homemade pappardelle pasta with Hakodate-caught squid and Akkeshi-caught mussel, black olive, mizuna leaf in white wine bisque sauce	¥2,100
Fettuccine Alla Carbonara Fettuccine served with bacon and carbonara sauce	¥1,900
Penne Alla Arrabiata Penne pasta with fresh chilli and tomato basil sauce	¥1,600
Spaghetti Marinara Spaghetti with Hokkaido-caught clams, shrimps, squids and mussels in tomato sauce	¥2,100
Salsa Limone Prawn with linguine pasta in garlic basil lemon sauce and hot chili	¥1,800

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SECONDI PIATTI

MAIN COURSE

Bistecca Al Rosmarino 200g Biratori grilled beef sirloin served with mashed potato, sautéed baby beans, carrot and red wine rosemary sauce	¥4,900
Filetto Mignon 200g Biratori grilled beef tenderloin served with potato puree and garlic sauce	¥4,900
Filletto Al Pepe Verde 200g Biratori grilled beef tenderloin, served with mashed potato, sautéed vegetables and green pepper sauce	¥4,900
Controfillero De Gorgonzola 200g Shiraai sirloin beef with mashed potato, sautéed green bean and gorgonzola sauce	¥4,900
Scallopine Ai Funghi 200g Shiraai pan fried beef escalope served with roast potato, sautéed vegetables and mushroom sauce	¥5,200
Filletto Di Angelo Alla Menta 300g pan fried New Zealand lamb chop served with panna potato and sautéed vegetables	¥5,200

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SECONDI PIATTI

MAIN COURSE

Pollo Alla Senape	¥3,500
Pan fried chicken breast with sautéed vegetables, mashed potato and mustard sauce	
Griglia Di Gamberoni	¥4,500
500g grilled Otaru king prawns with potato wedges, mizuna and butter lemon sauce	
Salmon Scottato In Padella Salsa Di Pomodoro Alle Erbe	¥3,800
Pan seared Chitose salmon fillet served with pesto puree potato and tomato herb dill sauce	
Snapper Alla Griglia Con Verdure E Salsa Caponata	¥3,800
Grilled Hokkaido red snapper fillet served with sautéed vegetables and caponata sauce	
Bistecca Di Tonno Alla Griglia	¥4,200
200g grilled Hakodate tuna steak with mashed potato, broccoli served with tomato piment sauce	

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DOLCE
DESSERT

Tiramisu Classic Italian dessert	¥1,400
Pannacotta Ai Lamponi Panna cotta with raspberry sauce	¥1,300
Creme Brulee Al Cioccolato Bianco White chocolate creme brulee	¥1,300
Fondente Al Cioccolato Con Gelato Warm-melted molten chocolate cake with passion fruit & banana flambé & vanilla ice cream	¥1,300
Banana Split Three scoops of ice cream served with banana, whipped cream topped with chocolate sauce	¥1,100
Gelato Selection of flavours include; chocolate, strawberry and vanilla	¥1,000