

Our cafe is a 5-minute walk from TOKYO SKYTREE. We offer a combination of the best wines and superb Italian food. The interior is neat and stylish, so women often enjoy this restaurant.

> [Address] 3-4-12 Narihira, Sumida-ku, Tokyo, [Tel] 03-3622-2558 [Access] 3 min walk from Oshiage Station on the Toei Asakusa Line, Keisei Oshiage Line and Tokyo Metro Hanzomon Line [Open] Monday-Saturday 11:30am-3:00pm, 6:00pm-11:00pm Sundays, National Holidays 6:00pm-10:00pm [Closed] Irregular Holidays







№ 6 1 ¥1,200

¥980

¥1.980

¥780

Appetizers 前菜

- ₩ ¥1.500 1 Antipasto Misto (Today's Appetizer Assortment) 本日の前菜盛り合わせ
- 鎌倉野菜のバーニャカウダー
- 3 Insalata Caprese (Sliced Tomatoes with Mozzarella Cheese & Fresh Basil) 📔 ¥980 トマトとモッツァレラのカプレーゼ
- **4** Caesar Salad with Crab Meat and Avocado **№** ¥880 カニとアボカドのシーザーサラダ
- **5** Pickled Kamakura Vegetables ¥400 鎌倉野菜のピクルス
- **6** Uncured Ham & Salami (from Milano) ¥980 生ハム食べ比べ&ミラノ産サラミ
- 自家製サルシッチャ(生ソーセージ)とロングチョリソー
- パテ・ド・カンパーニュ ピクルス添え
- **9** Bacon & Spinach Gratin with 4 Large Oysters □ ¥1,200
- -大粒カキ4コ入りベーコンとほうれん草のグラタン ₩ ¥1,000 10 Today's Cheese Assortment

Pizza ピザ

本日のチーズ盛り合わせ

- **№ 1.000** 11 Six Cheese Pizza Topped with Arugula 6種チーズとルッコラのPizza
- 12 Anchovy Pizza Topped with a Variety of Vegetables アンチョビと いろいろ野菜のPizza
- **IB** Gorgonzola Cheese Pizza Topped with Honey ゴルゴンゾーラチーズのPizzaハチミツがけ

Pasta パスタ

- Spaghetti in Tomato Sauce with Fresh Basil & Mozzarella 106 H ¥980 -フレッシュバジルとモッツァレラのトマトソーススパゲティ
- 15 Spaghetti alla Bolognese (Spaghetti in a Homemade Meat-Based Sauce) with Mushrooms きのこと自家製ミートソースのボローニャ風スパゲティ



Antipasto Misto



2 Bagna Cauda with Kamakura Vegetables



7 Salsiccia (Uncured Sausage) & Long Chorizo (Spicy Sausage)



13 Gorgonzola Cheese Pizza **Topped with Honey**

- 16 Penne with Celery & Gorgonzola Cheese セロリとゴルゴンゾーラチーズのペンネ
- Cream Sauce 生ウニとフレッシュバジルのトマトクリームスパゲティ
- IB Fresh Tagliatelle Pasta in Stewed Beef & Cream Sauce □ ¥1,500 柔らかく煮込んだ牛煮込み 生パスタ タリアテッレで

Staub Dishes ストウブ料理

- Madrid-style Callos (Stewed Beef Tripe, Chickpeas, Chorizo Sausage 🚡 ¥1,000 and Red Peppers in Tomato Sauce) マドリッド風カジョス (トリッパのトマト煮込み)
- 20 Today's Ajillo Served with Slices of Baguette シェフの気まぐれアヒージョ
- 21 Shrimp & Mushrooms in Garlic Butter **¥880** 小エビときのこのガーリックバター
- 22 Beef Cheek Stewed in Red Wine ¥1,000 牛ホホ肉の赤ワイン煮込み
- チーズたっぷりスパイシー焼きトマトカレー

Entrées メイン料理

- **24** Japanese Beef Steak Topped with Madeira Sauce 国産牛のビステッカ (ステーキ) マデラソース
- 25 Baked Chicken Thigh Meat & Seasonal Vegetables with ¥1,400 Tomatoes and Cheese 地鶏モモ肉と季節野菜のトマトチーズ焼き
- 23 Grilled Lamb Topped with Balsamic Vinegar and Served with Mustard ¥1,980 (2 Pieces) 骨付き仔羊のグリル (2コ) バルサミコソースと粒マスタードで
- 27 Smoked Pork Spare Ribs (3 Pieces) & Seasonal Vegetables 🗀 ¥1,800 豚スペアリブと季節野菜のスモーク
- **28** Today's Fresh Fish Dish (Acqua Pazza (poached in broth), $\pm 1,600$ ~ Cooked in STAUB Cookware or Broiled) 本日の鮮魚料理

Dessert デザート

- 29 Today's Tarte with Seasonal Ice Cream 本日のタルト季節のアイス添え
- **30** Dessert Assortment お得なデザート盛り合わせ



15 Spaghetti alla Bolognese with Mushrooms



20 Today's Ajillo served with Slices of Baguette



27 Smoked Pork Spareribs (3 Pieces) & Seasonal Vegetables

Tax is not included

- ▶ The picture may be different from the actual dish due to the use of seasonal ingredients
- ► Credit cards are not accepted

10 major allergy materials

















