

# L A V E D U T A

## Prix Fixe Lunch Spring Menu

Please select your favorite dish from our choices  
All lunch courses include coffee or tea

Four Courses (Antipasto/ Pasta or Risotto/ Pesce or Carne / Dolce)	¥7,800
Five Course Set (Antipasto/ Pasta or Risotto/ Pesce /Carne / Dolce)	¥10,000

### ANTIPASTI

Fruit Tomato Caprese  
Tomato, Mozzarella, Basilico

Trout Marinato  
Caponata Fredda, Cage Free Egg, Salmon Roe

Vellutata di Fagioli Verdi  
Seasonal Onion Crema, Bacon, Sprout

### PASTA E RISOTTO

Firefly Squid Linguine  
Spring Cabbage, Anchovy, Fermented Butter

Risotto con Salsiccia  
Acquerello, Minced Pork, Zafferano

We are proud to serve rice harvested in Italy.  
Please be advised that seasonal ingredients will be changed depending on market availability.  
The above price includes consumption tax and service charge.  
If you have any concerns regarding food allergies, please alert your server prior to ordering.

# LA VEDUTA

## PIATTI PRINCIPALI

Spanish Mackerel In Padella  
Sakura Shrimp, Salsa Verde, Pomodoro

Free Range Chicken Breast Arrosto  
Asparagus, Spugnola, Vino Marsala

Wagyu Beef Fillet Bistecca (+ JPY 3,200)  
Truffle, Polenta, Barolo Sauce

## DOLCI

Panna Cotta  
Citrus, Salt Crumble, Maple Syrup Gelato

Schiacciata alla Fiorentina  
Strawberry, Yuge Farm Formaggio Fresco, Tonka Bean

Seasonal Menu Dolce (+ JPY 2,200)

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# LA VEDUTA

Dinner

Menu Villa

Antipasto

Fruit Tomato Caprese  
Tomato, Mozzarella Spuma, Basilico

Bolognese Bianco  
Minced Pork, Vino Bianco, Pecorino Romano

Sakura Sea Bream Panato  
Carabaccia, Dried Tomato, Chorizo

Wagyu Beef Fillet Bistecca  
Truffle, Polenta, Barolo Sauce

Manma Tiramisu  
Cacao Nib, Crumble, Espresso

Piccola Pasticceria

¥15,500

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# LA VEDUTA

Dinner  
Spring Menu

## Menu La Veduta

Antipasto

Trout Marinato  
Caponata Fredda, Cage Free Egg, Salmon Roe

Bolognese Bianco  
Minced Pork, Vino Bianco, Pecorino Romano

Spanish Mackerel In Padella  
Sakura Shrimp, Salsa Verde, Pomodoro, Asparagus

Wagyu Beef Fillet alla Genovese Napoletana  
Truffle, Browned Onion, Barolo Sauce

Panna Cotta  
Citrus, Salt Crumble, Maple Syrup Gelato

Piccola Pasticceria

¥20,500

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# LA VEDUTA

Dinner  
Spring Menu

## A LA CARTE

### ANTIPASTI

Fruit Tomato Caprese | 4,000  
Tomato, Mozzarella, Basilico

Trout Marinato | 4,500  
Caponata Fredda, Cage Free Egg, Salmon Roe

Vellutata di Fagioli Verdi | 2,300  
Seasonal Onion Crema, Bacon, Sprout

### PASTA E RISOTTO

Bolognese Bianco | 5,000  
Minced Pork, Vino Bianco, Pecorino Romano

Firefly Squid Linguine | 5,000  
Spring Cabbage, Anchovy, Fermented Butter

Risotto con Salsiccia | 5,200  
Acquerello, Minced Pork, Zafferano

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# LA VEDUTA

## PIATTI PRINCIPALI

Spanish Mackerel In Padella | 5,900  
Sakura Shrimp, Salsa Verde, Pomodoro

Free Range Chicken Breast Arrosto | 6,500  
Asparagus, Spugnola, Vino Marsala

Wagyu Beef Fillet Bistecca (150g) | 11,000  
Truffle, Polenta, Barolo Sauce

## DOLCI

Panna Cotta | 2,300  
Citrus, Salt Crumble, Maple Syrup Gelato

Schiacciata alla Fiorentina | 2,300  
Strawberry, Yuge Farm Formaggio Fresco, Tonka Bean

Gelato (1 flavor) | 800  
Vanilla, Chocolate, Berry, Maple Syrup

## FORMAGGIO

Assorted Formaggio | 3,500

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# L A V E D U T A

Dinner

STAGIONE

Chef Yoshida's Specialty

April

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Antipasto  
Cipollata

Hard Clam Porchetta  
Fava Bean, Bottarga, Kaviari Caviar

Maccheroni alla Pesarese  
Salsiccia, Pomodoro, Mozzarella

Storingozzi con Salsa di Funghi  
Quail, Spugnola, Angkor Pepper

Coda di Rospo alla Marchigiana  
Prosciutto, Olive, Zuppa di Pesce

Coniglio in Potacchio  
Rosmarino, Truffle, White Asparagus

Cioccolato di Pasqua  
Mango, Cacao Butter, Crumble

Piccola Pasticceria

¥28,500

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# LA VEDUTA

Dinner

STAGIONE

Chef Yoshida's Specialty

May

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Antipasto

Pallotte Casio e Ova

Bonito Marinato

Senshu Eggplant, Sea Urchin, Kaviari Caviar

Sagne e Pezze

Turnip, Pomodoro, Pecorino Romano

Troccoli

Broccoli, Mollica, Firefly Squid

Stonefish Brodetto

Zafferano, Peperoni, Fiori di Zucca

Pampanella Molisana

Carciofi, Spice, Caciocavallo

Parrozzo

Cioccolato, Amaretto, Cherry

Piccola Pasticceria

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# LA VEDUTA

Dinner

STAGIONE

Chef Yoshida's Specialty

June

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Antipasto

Torta di Latticini alla Lucana

Barchetta di Melanzane

Sea Urchin, Kaviari Caviar, Erbe Aromatiche

Zeppoline

Polpo, Seaweed, Zucchini

Scialatielli

Coniglio all' Ischitana, Basilico, Vino Bianco

Acqua Pazza

Harvestfish, Vongole, Olive

Wagyu Manzo alla Pizzaiola

Mozzarella di Bufala, Pomodoro, Asparagus

Babà

Peach, Granita, Rum

Piccola Pasticceria

¥28,500

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