

R E S T A U R A N T

# Casita

¥9,000

(税込 ¥9,900)

Amuse

季節野菜のミネストローネ  
Minestrone

Appetizer

真鯛のカルパッチョ  
モアーク農園サラダとフルーツマト  
Snapper Carpaccio × Organic Vegetable form MoARC Farm

Pasta

ホンビノス貝のヴォンゴレビアンコ スパゲティーニ  
“Spaghetтини alle Vongole Bianco”

Choice

国産豚の炭火焼き 旬の野菜  
Japanese Pork × Seasonal Vegetable

or

国産黒毛和牛ランイチ 90g +¥1,800(税込 ¥1,980)  
“Wagyu Rump” +1,800yen (+1,980yen tax included)

国産黒毛和牛ランイチ 180g +¥6,000(税込 ¥6,600)  
“Wagyu Rump” +6,000yen (+6,600yen tax included)

国産黒毛和牛フィレ 70g +¥4,500(税込 ¥4,950)  
“Wagyu Fillet” +4,500yen (+4,950yen tax included)

国産黒毛和牛フィレ 140g +¥11,400(税込 ¥12,540)  
“Wagyu Fillet” +11,400yen (+12,540yen tax included)

Dessert

南瓜のティラミス  
Pumpkin × Tiramisu

¥11,330

(税込 ¥12,463)

Amuse

生ハムとフォカッチャ 黒トリュフ  
Prosciutto × Homemade Focaccia × Black Truffle

Appetizer

寒鰯のカルパッチョ 春菊とかんずり  
Japanese Amberjack Carpaccio × Crown Daisy × Kanzuri

Risotto

キャベツのリゾット  
Cabbage

Pasta

烏賊墨と牛蒡のラグー モッチリーニ  
Squid Ink × Burdock × Mocchillini

Choice

Pork

国産豚の炭火焼き 焼き白菜とンドウイヤ  
Japanese Pork × Chinese Cabbage × ‘Nduja

or

Beef

国産黒毛和牛ランイチの炭火焼き +¥1,800(税込 ¥1,980)  
～菜の花と生胡椒～  
Wagyu Rump Steak × Nanohana × Fresh Peppercorn  
+1,800yen(+1,980yen tax included)

Dessert

トルタ・ディ・メーレ  
Torta di Mele

¥16,480

(税込 ¥18,128)

Amuse

鰯と白子のズッパ  
Cod × “Shirako” × Zuppa

Appetizer

寒鰯のカルパッチョ 春菊とかんずり  
Japanese Amberjack Carpaccio × Crown Daisy × Kanzuri

Hot Appetizer

フォアグラのキャラメリゼ 林檎 ヨーグルト  
Caramelized Foie Gras × Apple × Greek Yogurt

Fish

本日の魚介を使った一品  
Today's Seafood Dish

Choice

Beef

国産牛サーロインの炭火焼き 菜の花と生胡椒  
Japanese Beef Sirloin × Nanohana × Fresh Peppercorn

or

Wagyu

国産黒毛和牛フィレの炭火焼き+¥2,700(税込 ¥2,970)  
～菜の花と生胡椒～  
Wagyu Fillet × Nanohana × Fresh Peppercorn  
+2,700yen(+2,970yen tax included)

Pasta

からすみ 発酵バター モッチリーニ  
“Bottarga” × Fermented Butter × Mocchillini

Dessert

苺のバシュラン  
Strawberry × Vacherin

アレルギーをお持ちのお客様へ Casitaのメニューは、多くの食材を共通のキッチン設備で調理を行っておりますので、意図せずに他の食材成分が混入・付着している場合があります。食材についてのご質問は、可能な限りお応えさせていただきますが、重度なアレルギー症状をお持ちの方は、お食事をお召し上げの際、かかりつけのお医者様にご相談の上、最終的にはお客様自身のご判断をいただきますよう、お願い致します。

Please let us know if you have any allergies.

上記税込価格にサービス料として10%を頂戴いたします。 A 10% Service charge will be added to your bill.

## Casita

## COLD APPETIZER

Mixed Green Salad from MoARC Farm	1,900 (2,090 yen tax included)
Rocket and Pecorino Cheese Salad	1,900 (2,090 yen tax included)
Pâté de Campagne	2,800 (3,080 yen tax included)
Prosciutto ~From Auvergne, France~	2,800 (3,080 yen tax included)
“Caprese” Mozzarella Cheese with Tomato	3,000 (3,300 yen tax included)
Snapper Carpaccio with Green Salad and Bottarga	3,200 (3,520 yen tax included)
Beef Carpaccio with Balsamico di Modena	3,800 (4,180 yen tax included)

## HOT APPETIZER

Homemade Focaccia and Prosciutto (1 piece)	900 (990 yen tax included)
Sautéed Mushrooms from Hachimantai Geo Farm with Garlic	2,800 (3,080 yen tax included)
Parmigiano Risotto with Fresh Green Pepper	3,000 (3,300 yen tax included)
Stewed Beef Tripe with Tomato	3,000 (3,300 yen tax included)
Porcini Mushroom Cream Risotto	3,600 (3,960 yen tax included)
Grilled Prawn Calabrian Style(4 tails)	4,800 (5,280 yen tax included)
Caramelized Foie Gras with Apple and Greek Yogurt	5,800 (6,380 yen tax included)
Today's Soup	1,500~ (1,650 yen tax included)

## PASTA

“Fettuccine” Shinshu Mushroom Cream Sauce	2,600 (2,860yen tax included)
“Fettuccine” Carbonara with Iberico Pork	2,600 (2,860yen tax included)
“Fettuccine” Beef Bolognese with Porcini Mushroom	2,600 (2,860yen tax included)
“Mocchillini” Ripe Tomato Sauce with Mozzarella	2,800 (3,080yen tax included)
“Spaghettini” AOMORI Aglio, Olio e Peperoncino with Bottarga	2,800 (3,080yen tax included)
“Spaghettini” Vongole Bianco	3,200 (3,520yen tax included)
“Fettuccine” Tomato Cream Sauce with Prawn (2 prawns)	4,200 (4,620yen tax included)
“Linguine” Sea Urchin Cream Sauce	4,800 (5,280yen tax included)
Today's Pasta	2,400~ (2,640yen~ tax included)

## MAIN

Charcoal Grilled Today's Fish	4,200~ (4,620yen~ tax included)
Acqua Pazza	4,800 (5,280yen tax included)
Charcoal Grilled Chicken(200g) with Lotus Root and Arrabbiata Sauce	3,800 (4,180yen tax included)
Charcoal Grilled Japanese Pork(200g) with Chinese Cabbage and 'Nduja	4,800 (5,280yen tax included)
Charcoal Grilled Wagyu Rump (180g) with Nanohana and Fresh Peppercorn	8,400 (9,240yen tax included)
Charcoal Grilled Wagyu Fillet (140g) with Nanohana and Fresh Peppercorn	13,800 (15,180yen tax included)
Charcoal Grilled Austrian Lamb (300g)	7,000 (7,700yen tax included)

## DESSERT

Tiramisu	1,300 (1,430yen tax included)
Torta di Mele	1,300 (1,430yen tax included)
Fondant au Chocolat	1,300 (1,430yen tax included)
Vacherin with Strawberry	1,300 (1,430yen tax included)

## CHEESE

Cheese Plate (3kinds)	2,800 (3,080yen tax included)
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## KID'S MENU

Kid's Course ★Children 9 years old and over (6,600yen tax included)	6,000	Kid's Hamburger steak (1,320yen tax included)	1,200
French Fries (660yen tax included)	600	Kid's Pizza (1,100yen tax included)	1,000
Kid's Pasta (1,100yen tax included)	1,000		