

RESTAURANT

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トマト

Snapper Carpaccio × Organic Vegetable form MoARC Farm

Pasta

ホンビノス貝のボンゴレビアンコ スパゲティーニ
"Spaghettini 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

寒鯛のカルパッチョ 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 モッチャリーニ

Squid Ink × Burdock × Mocchillini

Choice

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

寒鯛のカルパッチョ 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 モッチャリーニ
"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、お食事をお召し上がりの際、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.

RESTAURANT
Casita

COLD APPETIZER

Mixed Green Salad from MoARC Farm	1,900
Rocket and Pecorino Cheese Salad	1,900
Pâté de Campagne	2,800
Prosciutto ~From Auvergne, France~	2,800
“Caprese” Mozzarella Cheese with Tomato	3,000
Snapper Carpaccio with Green Salad and Bottarga	3,200
Beef Carpaccio with Balsamico di Modena	3,800

HOT APPETIZER

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

PASTA

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

DESSERT

Tiramisu	1,300
Torta di Mele	1,300
Fondant au Chocolat	1,300
Vacherin with Strawberry	1,300
CHEESE	
Cheese Plate (3kinds)	2,800

MAIN

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

KID'S MENU

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