

For hygiene and safety reasons, our restaurant does not allow leftover food to be taken home, nor do we provide take-out containers for your leftover food except for pizza. Thank you for your understanding.

No Pork, No Alcohol Menu

All prices include tax.

Appetizer

Angioletti 🌿 🥛 (Fried pizza dough topped with marinated tomatoes, arugula, and Parmigiano)	¥900
Giant Pacific Octopus Crudo (Octopus dressed with olive oil and lemon)	¥1,000
Raw Bluefin Tuna 🥛 (A few slices of Pacific bluefin tuna from Yaizu Port of Shizuoka, with Izu Amagi-grown wasabi cream)	¥1,500
Herb Green Salad with Balsamic Dressing (Mixed greens salad with rosemary-infused balsamic dressing)	¥1,000
Watercress Salad mixed with Seasonal Fruit and Gorgonzola cheese 🥛 (A fresh salad made with watercress grown in Mt. Fuji's spring water, with walnut oil)	¥1,100
"Hakone Seiroku Mishima Vegetable" Caesar Salad 🌿 🥛 ○ (A house-original Caesar salad made with garlic, anchovies, and olives)	¥1,200
Seasonal Tomato, Izu Baby Basil, and Burrata cheese Caprese 🥛 (Creamy Italian burrata cheese, fresh tomatoes, and fragrant Izu-grown baby basil)	¥1,500

Fried food

Aosa seaweed Zeppoline 🌿 (Traditional Neapolitan fried dough with "Aosa seaweed")	¥500
Squid Ink Zeppoline 🌿 (A house-original variation of Zeppoline made with squid ink)	¥500
Fried Mozzarella Cheese 🌿 🥛 ○ (Deep-fried Italian mozzarella cheese served with basil-infused tomato sauce)	¥900
Fried Hakone Seiroku Mishima Vegetables 🌿 (A simple fried dish highlighting the natural flavors of seasonal vegetables)	¥900
Fried Hakone Seiroku Mishima Vegetables and Shrimp 🌿 (A combination of fried vegetables and shrimps)	¥1,200

Bread

Homemade Bread 🌿 (A hard-textured, slightly salty bread made from pizza dough and baked in a stone oven)	¥450
Homemade Focaccia 🌿 🥛 (Soft, oven-baked bread with the aroma of olive oil and rosemary)	¥450

Main course

Acqua Pazza with Fresh Seafood 🌿 (A classic Italian seafood dish with flavorful umami of fresh fish and shellfish)	¥2,900
Lightly Fried Wild Bluefin Tuna Cutlet (Rare) 🌿 🥛 ○ (Natural southern bluefin tuna from Yaizu Port of Shizuoka, served in a tomato sauce infused with oregano)	¥2,900
Fujidori Chicken Milanese with Checca Sauce 🌿 🥛 ○ (A Milan-style thin chicken cutlet served with a garlic- and basil-scented tomato sauce)	¥2,900

Contains: wheat 🌿, dairy 🥛, eggs ○

Pizza

Marinara (No cheese topping) tomato sauce, oregano, garlic, basil, olive oil	¥1,600
Acciughana (No cheese topping) tomato sauce, anchovy, tomato, oregano, garlic, basil, olive oil	¥1,800
Cosacca (it is not too cheesy) tomato sauce, tomato, pecorino cheese, basil, olive oil, grana cheese	¥1,800
recommend Margherita tomato sauce, mozzarella cheese, grana cheese, basil, olive oil	¥2,200
Santa anastasia tomato sauce, tomato, mozzarella cheese, grana cheese, basil, olive oil	¥2,300
Romana tomato sauce, tomato, anchovy, mozzarella cheese, grana cheese, basil, olive oil	¥2,400
Puttanesca tomato sauce, tomato, mozzarella cheese, grana cheese, basil, olive, caper, parsley, olive oil	¥2,400
Pizza Caprese mozzarella cheese, tomato, basil, oregano, olive oil, grana cheese	¥2,400
recommend Quattro formaggi mozzarella cheese, cream cheese, gorgonzola cheese, grana cheese, basil, olive oil	¥2,500
Margherita con provola tomato sauce, smoked mozzarella cheese, tomato, grana cheese, basil, olive oil	¥2,500
Pizza SAKURAMASU fresh cream, mozzarella cheese, onion, grana cheese, caper, SAKURAMASU, parsley, pepper	¥2,600
La Notizia tomato sauce, tomato, mushroom, smoked mozzarella cheese, ricotta of buffalo, rucola, grana cheese, basil, olive oil	¥2,800
recommend Margherita extra tomato sauce, mozzarella cheese of buffalo, tomato, grana cheese, basil, olive oil	¥3,000

Pasta & Risotto

Penne Arrabbiata Tradizionale 🌶️ 🌿 🥛 (A classic arrabbiata sauce with cherry tomatoes)	¥1,700
Izu Baby Basil and Almond Trapanese Penne 🌿 🥛 (A traditional pasta dish from Trapani, Sicily, made with almonds, basil, tomatoes, and cheese)	¥1,700
Gorgonzola Sauce Rigatoni 🌿 🥛 ○ (Rich Gorgonzola sauce with a touch of roasted walnuts)	¥1,800
Broccoli, Romanesco, and Bottarga Aglio e Olio Spaghetti 🌿 ○ (Oil-based spaghetti with slow-cooked broccoli, topped with aromatic bottarga)	¥1,900
Four-Cheese Risotto 🥛 (Risotto made with four Italian cheeses: Taleggio, Gorgonzola, Grana Padano, and Parmigiano-Reggiano)	¥1,800
Seasonal Risotto (Risotto featuring seasonal ingredients. Please ask our staff for today's selection.)	¥1,900

Please understand that your table may only be available for 70 minutes during busy hours.

If you have any allergies, please inform the staff.

Drinking under the age of 20 is strictly prohibited by Japanese law.

Driving under the influence of alcohol is strictly prohibited in Japan.