

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.

Menu

No Pork, No Alcohol Menu

All prices include tax.

Appetizer

Angioletti  	¥900
<i>(Fried pizza dough topped with marinated tomatoes, arugula, and Parmigiano)</i>	
Giant Pacific Octopus Crudo	¥1,000
<i>(Octopus dressed with olive oil and lemon)</i>	
Raw Bluefin Tuna 	¥1,500
<i>(Pacific bluefin tuna from Yaizu Port of Shizuoka, with Izu Amagi-grown wasabi cream)</i>	
Herb Green Salad with Balsamic Dressing	¥1,000
<i>(Mixed greens salad with rosemary-infused balsamic dressing)</i>	
“Hakone Seiroku Mishima Vegetable” Caesar Salad   	¥1,200
<i>(A house-original Caesar salad made with garlic, anchovies, and olives)</i>	
Seasonal Tomato, Izu Baby Basil, and Burrata cheese Caprese 	¥1,500
<i>(Creamy Italian burrata cheese, fresh tomatoes, and fragrant Izu-grown baby basil)</i>	

Fried food

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

Bread

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

Main course

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

Contains: wheat  , dairy  , eggs 

Pizza

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

Pasta & Risotto

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

Please understand that your table may only be available for 70 minutes during busy hours.
Drinking under the age of 20 is strictly prohibited by Japanese law.
Driving under the influence of alcohol is strictly prohibited in Japan.
Guests with food allergies, please inform our staff before ordering.
Please note that all menu items are prepared using shared equipment. While we take every care to prevent cross-contact, trace amounts of allergens may be present.

