

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.






Vegetarian Menu

All prices include tax.

Appetizer

- Angioletti**  
(Fried pizza dough topped with marinated tomatoes, arugula, and Parmigiano) ¥900
- 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
- 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
- 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

Pasta

- 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

Risotto




- 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

Contains: wheat  , dairy  , eggs 

Pizza

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

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

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.