

## Antipasti

- 1 Bruschetta della Casa (¥800)  
(Original garlic toast)
- 2 Vitello Tonnato (¥1,700)  
(Veal with anchovies & capers)
- 3 Prosciutto di Parma (¥2,200)  
(Original Parma ham)
- 4 Carpaccio rucola Parmigiano (¥2,200)  
(Raw beef with rucola)
- 5 Caponata siciliana (¥1,500)  
(Fresh vegetable stew)
- 6 Pesce Marinato (¥2,000)  
(Seasoned marinated fish)
- 7 Mozzarella alla Caprese (¥1,800)  
(Tomato Mozzarella salad)
- 8 Antipasto Misto (¥2,100)  
(Selection of mixed appetizer)
- 9 Cozze e fagioli alla Contadina (¥1,900)  
(Mussels & beans in a casserole)
- 10 Carpaccio di pesce pate di olive (¥2,100)  
(Hot fish carpaccio olive paste)
- 11 Zuppa del Giorno (¥900)  
(Fresh soup of the day)

## Insalata

- 12 Insalata verde (¥1,100)  
(Fresh green salad)
- 13 Insalata Speciale (¥1,700)  
(Elio's special salad)
- 14 Insalata pomodoro (¥1,100)  
(Tomato, capers & onion salad)

## Primi Piatti


- 15 Spaghetti ai frutti di mare (¥2,000)  
(Spaghetti with seafood in white wine sauce)
- 16 Trenette al pesto genovese (¥1,900)  
(Linguine with basil, pine nuts & Parmesan)
- 17 Penne all'arrabbiata (¥1,700)  
(Short pasta in a fresh tomato & chili sauce)
- 18 Fusilli alla calabrese (¥1,950)  
(Elio's original pasta with spicy salami sauce)
- 19 Rigatoni al Gorgonzola (¥1,900)  
(Rigatoni in Gorgonzola cheese sauce)

## Pasta Fresca

- 20 Fettuccine al salmone (¥1,900)  
(Fettuccine in salmon cream sauce)
- 21 Tagliolini verdi al pomodoro fresco (¥1,800)  
(Thin homemade pasta in a fresh tomato sauce)
- 22 Raviolini aurora (¥1,900)  
(Homemade ravioli)
- 23 Gnocchi di patate alla sorrentina (¥1,900)  
(Potato dumplings with tomato & mozzarella)
- 24 Risotto alla Parmigiana (¥2,100)  
(Italian risotto in Parmesan cheese)
- 25 Risotto dello chef (¥2,300)  
(Italian risotto flavored with the sauce of the day)

## Consigli del Maestro

-  Fun Dinner ¥6,200
-  Business Dinner ¥8,500
-  Executive Dinner ¥12,000

 Imperial Dinner - Served by the Chef ¥22,000

## Secondi Piatti

- 26 Scampi gratinati al forno (¥3,500)  
(Scampi in bread crumbs with garlic)
- 27 Pesce alla Griglia (¥2,700)  
(Fresh grilled fish from Tsukiji)
- 28 Branzino al sale (for 4 per) (¥2,800)  
(Sea bass in an ocean of salt)
- 29 Pesce spada ai ferri (¥2,800)  
(Swordfish grilled in herbs)
- 30 Tagliata di manzo rucola (¥3,200)  
(Sirloin steak in balsamic flavor)
- 31 Agnello scottadito (¥2,900)  
(Grilled lamb chop in rosemary)
- 32 Scaloppine di vitello cetrarese (¥2,700)  
(Thin veal medallions in white wine)
- 33 Polletto alla diavola (¥2,600)  
(Baby chicken grilled in herbs)
- 34 Controfiletto di manzo al pepe verde (¥3,200)  
(Sirloin steak in green pepper sauce)
- 35 Spinaci (burro o trifolati) (¥900)  
(Boiled spinach in butter or garlic)
- 36 Patate al rosmarino (¥800)  
(Roast potato in rosemary)

## Dolce del carello

- 37 Tiramisu (¥700)  
(Traditional Italian dessert)
- 38 Pannacotta (¥700)  
(Cream pudding)
- 39 Gelato della casa (¥700)  
(Homemade ice cream)

At dinner time, a 10% service charge and table charge of ¥700 per person will be added to the bill.