

# Bevanda

## Sparkling Wine

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- Glass Supmante 900 (990)
  - Sparkling Wine of the Day 1,200 (1,320)~
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## Birra

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- Heartland Beer 350 ml /680 (748) 500 ml /960 (1,056)
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### Craft Beer (Flamingo Beer)

The yeast fermenting in the bottle has a deep and lingering taste

- Original Malt from Australia and Germany is blended and brewed. Fruity and easy to drink. 890 (979)
  - Weizen Beer made with wheat in which you can enjoy the fragrance of bananas unique to Weizen 960 (1,056)
  - Lager A refreshing beer that is easy to drink and has been aged for a long time in low temperature 1,100 (1,210)
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## Cocktail

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- Lemon Sour(made with Sicilian lemon juice) 350 ml /680 (748) 500 ml /960 (1,056)
  - Wine Sour (White or Red) 350 ml /680 (748) 500 ml /960 (1,056)
  - Craft Jin 900 (990)
  - Aperol Spritz 850 (935)
  - Campari Soda 750 (825)
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## Analcolica

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- Nonalcoholic Sparkling Wine 700 (770)
  - Nonalcoholic Beer 700 (770)
  - Sparkling Water (from Italy) 600 (660)
  - Mi Rosa (Blood Orange/Nonalcoholic Spumante) 750 (825)
  - Olive Cider from Shodo Island 700 (770)
  - Organic Lemon Soda 700 (770)
  - Blood Orange Juice (from Italy) 650 (715)
  - Gingerale 600 (660)
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## Antipasti freddi



### Assorted Handmade Appetizers

(5 dishes) 1,460 (1,562) per person

※Order from 2 people~

Enjoy the daily dishes such as fresh seafood and marinated vegetables



- Assorted Italian Prosciutto with Italian Salami 1,580 (1,738)

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- Italian Prosciutto with Italian Mozzarella 1,980 (2,178)

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- Homemade Tuna and Cream Cheese Pate 1,460 (1,606)

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- Fresh Vegetables Bagna cauda 1,680 (1,848)

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- Rucola and Pecorino Cheese Salad 1,620 (1,782)

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- High grade Sardegnan Dried Mullet Roe and Pecorino Cheese Celery Salad 2,200 (2,420)



Italian Prosciutto with Italian Mozzarella



Dried Mullet Roe and Pecorino Cheese Celery Salad



Rare!! Tuna trippa Arrabiato Stew

## Antipasti caldi

- Scamorza Cheese Baked with Tomato Sauce 1,960 (2,156)

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- Rare!! Tuna trippa Arrabiato Stew 1,680 (1,848)

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- Baked Seasonal Vegetables with Sardegnan Mineral Salt and EXV Olive Oil 1,560 (1,716)

\* Dinner time will be charged 550 yen per person as a table charge. Please note.

## Fritto

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- Fried Seafood Mix 1,620 (1,782)
- Potatoes with Truffe Salt 850 (935)

## Pane Carazau

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[ Flatbread that shepherds bring along as a snack when they go to the pasture. About 30cm in diameter, it is more like a thin cracker rather than bread. The crunchiness is addicting! ]

- Pane Guttiau (Rosemary) 500 (550)
- Pane e Casu (Pecorino Cheese) 500 (550)

## Formaggi e Bottarga

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### Pecorino Sardo

[ The famous cheese of the Island of the Shepherd. Made with only milk from sheep born and raised in Sardegna, this cheese is characterized by its richness and acidity. Pairs very well with wine. Enjoy the unique flavor along with the honey of orange blossoms. ]

- Pecorino Cheese with Orange Honey 1,260 (1,386)
- 3 Types of Specially Selected Italian Cheese 1,800 (1,980)
- High grade Sardegnan Dried Mullet Roe 2 sheets 550 (605)

# Pesci



## Daily Catch

Choose one of the fresh fish from the showcase and we will prepare it to your liking!



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|--|-----------------------|
| 01. Grilled<br>With olive oil and Italian fish sauce           | 100g / 900 (990)~     |
| 02. Oven-baked<br>With homemade herb butter                    | 100g / 900 (990)~     |
| 03. Zuppa di pesci<br>Bouillabaisse style with various seafood | 100g / 1,200 (1,320)~ |

- Assorted Seafood Grill 3,980 (4,378)  
Shrimp, Squid, Fresh Catch of the Day

# Carni

- Homemade Grilled Italian Sausage (Salsiccia) with Roasted Potatoes 2,380 (2,618)
- Grilled Domestic Beef 150g/3,200 (3,520) 300g/6,000 (6,600)
- Grilled Australian Lamb Chops 2,860 (3,146)



## Assorted Meat Grill

- for 2 people 3,980 (4,378)  
for 4 people 7,960 (8,778)



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# Pasta

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## Tharros Specialty #1

### Fresh Shellfish Fregula

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2,400 (2,640)

A dish with delicious shellfish paired with small balls of pasta.  
(A recipe that has been used for over 22 years)

## Tharros Specialty #2

### High grade Sardegnan Dried Mullet Roe Spaghetti

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2,400 (2,640)

A special dish prepared with generous amounts of dry mullet roe from the Sardegnan city Oristano.  
(Recreated the local taste!)



- Gnocchi of Semolina with Italian Sausage(salsiccia) and Fennel Tomato Sauce 1,680 (1,848)
- Linguine Pescatore 2,980 (3,278)
- Tuna Meatsauce Cassulli(Handmade short pasta) with Basil 1,760 (1,936)
- Meat Sauce Tagliatelle 1,860 (2,046)
- Pane Frattau "Shepherd's Crepe" with Tomato Sauce and Poached Egg 1,580 (1,738)

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## Dolci



Seadas 1,000 (1,100)

The dessert that represents Sardegna!  
The harmony of cheese and orange honey that flows out of the pie is exquisite.

- Torrone Nougat Semifreddo with Vincotto Sauce 700 (770)
- Chocolatec and Almond Cake 700 (770)
- Lemon panna cotta 700 (770)
- Crema catalana 700 (770)
- Gelato of the Day 1scoop/ 400(440) 2scoops/ 700(770)
- Assorted Desserts 1,980 (2,178)

## Caffè



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| <ul style="list-style-type: none"> <li>• Espresso <b>S</b>400 (440) <b>W</b>550 (605)</li> <li>• Macchiato 450 (495)</li> <li>• Americano 500 (550)</li> <li>• Caffè Latte 600 (660)</li> <li>• Cappuccino 600 (660)</li> </ul> | <ul style="list-style-type: none"> <li>• Tea 500 (550)</li> <li>• Chamomile 500 (550)</li> <li>• Lemon Ginger Tea 500 (550)</li> <li>• Rosehip Hibiscus Tea 500 (550)</li> </ul> |
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## Vino da Dessert

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- Latinia Bianco *Enjoy the elegant, rich fragrance of caramel* 1,200 (1,320)
- Angialis *Rich and fragrant* 1,200 (1,320)

## Digestivo

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Drinking something with high alcohol percentage after a meal helps with digestion.

- Mirto Rosso glass / 700(770) bottle / 6,000(6,600)
- Limoncello glass / 700(770) bottle / 6,000(6,600)
- Mirse *40 types of herbs combined into Mirto* glass / 1000(1100)
- Grappa 900(990)



For other types of drinks, please ask staff.

