

L A V E D U T A

Prix Fixe Lunch

Please select your favorite dish from our choices
All lunch courses include coffee or tea

Four Courses | ¥7,800

Antipasto/ Pasta or Risotto/ Pesce or Carne / Dolce

Five Course Set | ¥10,000

Antipasto/ Pasta or Risotto/ Pesce /Carne / Dolce

Winter Menu

ANTIPASTI

Fruit Tomato Caprese
Tomato, Mozzarella, Basilico

Yellowtail Crudo
Watermelon Radish, Dried Tomato, Salmon Roe

Minestra di Rapa Bianca
Scallop, Mollica, Brodo

PASTA E RISOTTO

Red Snow Crab Tagliatelle
Grana Padano, Yuzu, Celeriac

Risotto Bolognese
Acquerello, Minced Pork, Pecorino Romano

We are proud to serve rice harvested in Italy.
Please be advised that seasonal ingredients will be changed depending on market availability.
The above price includes consumption tax and service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.

LA VEDUTA

PIATTI PRINCIPALI

Codfish alla Mugnaia
Tomato Confit, Spice, Vermouth

Free Range Chicken Involtini
Cage Free Eggs, Vino Marsala, Green Onion

Wagyu Beef Filet Bistecca (+ JPY ¥3,200)
Truffle, Polenta, Barolo Sauce

DOLCI

Torta Caprese
Cioccolato, Salt Crumble, Berry

Torta di Formaggio
Limone, Yuge Farm Formaggio Fresco, Mixed Flower Honey

Seasonal Menu Dolce (+ JPY ¥2,200)

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LA VEDUTA

Dinner

Menu Villa

Antipasto

Fruit Tomato Caprese
Tomato, Mozzarella Spuma, Basilico

Bolognese Bianco
Minced Pork, Vino Bianco, Pecorino Romano

Sea Bream Panato
Carabaccia, Dried Tomato, Chorizo

Wagyu Beef Filet Bistecca
Truffle, Polenta, Barolo Sauce

Manma Tiramisu
Cacao Nib, Crumble, Espresso

Piccola Pasticceria

¥15,500

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LA VEDUTA

Dinner
Winter Menu

Menu La Veduta

Antipasto

Yellowtail Crudo
Watermelon Radish, Dried Tomato, Salmon Roe

Bolognese Bianco
Minced Pork, Vino Bianco, Pecorino

Codfish alla Mugnaia
Tomato Confit, Spice, Soft Cod Roe, Vermouth

Wagyu Beef Filet alla Genovese Napoletana
Truffle, Browned Onion, Barolo Sauce

Torta Caprese
Cioccolato, Salt Crumble, Berry

Piccola Pasticceria

¥20,500

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LA VEDUTA

Dinner Winter Menu

A LA CARTE

ANTIPASTI

Fruit Tomato Caprese | 4,000
Tomato, Mozzarella, Basilico

Yellowtail Crudo | 4,500
Watermelon Radish, Dried Tomato, Salmon Roe

Minestra di Rapa Bianca | 2,300
Scallop, Mollica, Brodo

PASTA E RISOTTO

Bolognese Bianco | 5,000
Minced Pork, Trebbiano Wine, Pecorino

Red Snow Crab Tagliatelle | 5,000
Grana Padano, Yuzu, Celeriac

Risotto Bolognese | 5,200
Acquerello, Minced Pork, Pecorino Romano

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LA VEDUTA

PIATTI PRINCIPALI

Codfish alla Mugnaia | 5,900
Tomato Confit, Spice, Vermouth

Free Range Chicken Involtni | 6,500
Cage Free Eggs, Vino Marsala, Green Onion

Wagyu Beef Filet Bistecca (150g) | 11,000
Truffle, Polenta, Barolo Sauce

DOLCI

Torta Caprese | 2,300
Cioccolato, Salt Crumble, Berry

Torta di Formaggio | 2,300
Limone, Yuge Farm Formaggio Fresco, Mixed Flower Honey

Gelato (1 flavor) | 800
Vanilla, Chocolate, Berry

FORMAGGIO

Assorted Formaggio | 3,500

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LA VEDUTA

Dinner

STAGIONE

Chef Yoshida's Specialty

December

Antipasto
Gnocchi di Zucca

Filefish in Saor
Pinoli, Sea Urchin, Basilico

Canederli in Brodo
Awaodori Chicken, Mitsuseki Parsley, Speck

Schulzkrappen
Savoy Spinach, Ricotta, Rye

Monkfish in Padella
Frico, Vermouth, Montasio

Wagyu Beef Cheek Gulasch
Paprika, White Polenta, Winter Truffle

Strudel
Pear, Cioccolato, Berry

Piccola Pasticceria

¥28,500

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