

BVLGARI

OSAKA CAFÉ

Tutti i prezzi sono in JPY e inclusi di 10% tasse  
*All prices are in JPY and inclusive of 10 % tax.*

## TEA, INFUSIONS AND DECAFFEINATED

Golden Assam	1,400
Thunderbolt Darjeeling	1,400
Pear Tree Green	1,400
Herbal Spiced Chai	1,400
Estate Blend	1,400
Mountain Berry	1,400
Vanilla Rooibos	1,400
Peppermint Leaves	1,400
Lemon Verbena	1,400

## Coffee by Caffè Vergnano

*Caffè Vergnano was the first coffee manufacturer in Italy, founded in 1882 by Domenico Vergnano. Its history dates back more than 140 years, and it continues to shine as a top-class coffee manufacturer today, run by the Vergnano family.*

*The company continues to produce gorgeous, mellow coffee beans by using the same manufacturing method since the company's founding, long-term roasting at low temperatures.*

Espresso	1,400
Blend Coffee	1,400
American Coffee	1,400
Cappuccino	1,400
Caffè Latte	1,400
Soy Caffè Latte	1,400
Decaffeinated Coffee	1,400
Chocolate Drink	1,400

## **BVLGARI IL CIOCCOLATO**

2 gems of chocolate with coffee or tea 4,430

3 gems of chocolate with coffee or tea 5,680

## **JUICE**

Apple 1,400

Peach 1,400

Pear 1,400

## **NON-ALCOHOL COCKTAILS**

**Bulgari Bulgari** 1,600

*Nema non-alcohol gin, orange juice, lemon juice, pineapple juice, vanilla syrup*

**Virgin Mojito** 1,600

*Mint leaves, lime, vanilla syrup, sparkling water*

**Tea Cooler** 1,600

*Chinese Tea, orange juice, chestnuts syrup*

## **BOTTLED WATER**

**Nordaq Still** 880

**Nordaq Sparkling** 880

## **SIGNATURE COCKTAILS**

**Bulgari Bulgari** 1,600

*Gin, Aperol, orange juice, lemon juice, pineapple juice*

**Spritz** 1,600

*Sparkling wine, Aperol, orange, lemon*

**Espresso Martini** 1,600

*Vodka, Espresso, Amaretto, Cointreau*

**Tea Cooler** 1,600

*Rum, Chinese Tea, orange juice, chestnuts syrup*

## **BEER**

**Suntory The Premium Malts 334ml** 1,400

**SPARKLING WINE***Glass**Bottle*

NV Ca'del Bosco Franciacorta Cuvée Prestige

3,630

17,600

**CHAMPAGNE**

NV Ruinart Blanc de Blancs

27,500

**WHITE WINE**

2023 Banfi Le Rime Bianco

1,500

6,500

2019 a Lastra Vernaccia di San Gimignano

10,000

2017 Marisa Cuomo Costa d'Amalfi Furore Bianco Fiord'uva

18,000

**RED WINE**

2022 Banfi Col di Sasso Rosso

1,500

6,500

2013 Podernuovo Therre

12,000

2015 Zýme Cabernet 60 20

15,000

## SET MENU 3 COURSE


-From 11:00 to 14:00-

### Antipasti

**Burrata, zucchine marinate e basilico (D)(V)(GF)**

*Burrata, marinated zucchini and basil*

or

**Zuppa di vegetali e legumi (V)(VG)(GF)(DF)(LS) **

*Vegetable and legume soup*

### Primo Piatto

**Linguine con ragù di vitello (D)(G)**

*Linguine with veal sauce*

### Dolci

**Tiramisù (D) (G)**

*Tiramisù*

or

**Frutta di stagione, gelato alla vaniglia e panna montata (D)(V)(GF)(LS)**

*Seasonal fruit, vanilla ice cream and whipped cream*

**6,500**

(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free | (DF) Dairy-Free

(S) Sustainable | (LS) Locally Source



La Bomba è il nuovo street food italiano. Affonda le sue radici nella tradizione popolare ma si trasforma in uno spuntino gastronomico, rimanendo semplice nella sua creazione ma complesso e raffinato nel suo sapore e nella sua preparazione.

*The Bomba is the new Italian street food. It roots in popular tradition but turns into a gastronomic snack, remaining simple in its creation but complex and refined in its flavor and preparation.*

**Mozzarella e pomodoro (D)(G)(V)**

*Mozzarella and tomato*

2,800

**Zucchine marinate e misticanza (D)(G)(V)(LS)**

*Marinated zucchini and mesclun*

2,800


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## A LA CARTE

### ANTIPASTI

**Insalata di asparagi, Parmigiano Reggiano, spinacino e limone**   
*Asparagus salad, Parmigiano Reggiano, baby spinach, and lemon*  
(N)(V)(VG)(GF)(DF)(LS)  
3,100


**Burrata, zucchine marinate e basilico (D)(V)(GF)**  
*Burrata, marinated zucchini and basil*  
4,000

**Zuppa di vegetali e legumi (V)(VG)(GF) (DF)(LS)**   
*Vegetable and legume soup*  
3,000

### PRIMI PIATTI

**Linguine con ragù di vitello (D)(G)**  
*Linguine with veal sauce*  
3,300

**Mezze maniche alla carbonara (D)(G)**  
*Mezze Maniche with carbonara sauce*  
3,000

**Spaghetti al pomodoro datterino e basilico (G)(V)(VG)(DF) (LS)**   
*Spaghetti pasta with datterino tomato and fresh basil*  
3,300

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## I DOLCI

### **Selezione di gelati (N)(D)(V)(GF)**

*Selection of ice creams*

2,700 / 3,200

### **Tiramisù (D)(G)**

*Tiramisù*

2,700 / 3,200

### **Maritozzo ai Lamponi (D)(G)(V)**

*Raspberry maritozzo*

2,700 / 3,200

### **Bomba alla crema(D)(G)**

*Bomba with custard cream*

2,700 / 3,200

### **Bomba con gelato (N)(D)(G)**

*Bomba with ice cream*

2,700 / 3,200

## IL CIOCCOLATO

### **Selezione di cioccolatini Bvlgari (A)(N)(D)(G)(V)**

*Selection of Bvlgari chocolate gems*

1,600

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