

BVLGARI

IL RISTORANTE

LUCA FANTIN



*A path for discovering the essence and the elegance  
of the contemporary Italian cuisine.*

現代イタリア料理の真髄とエレガンスを探求する美食の旅を  
心ゆくまでお楽しみ下さい

Luca Fantin  
Executive Chef

BVLGARI

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シェフのおまかせメニュー

Chef's Tasting Menu

**Menu Degustazione 28,000**

( 30,800 included Tax / 税込 )

**Premium Wine Pairing 25,000**

( 27,500 included Tax / 税込 )

Tutti i prezzi sono in Yen, 13% di servizio saranno aggiunti al totale.

Si informa la gentile clientela che i menu sono soggetti a variazioni senza alcun preavviso.

金額は日本円の料金です。上記の税込み料金にサービス料13%を別途加算させていただきます。

All prices are in local currency and include consumption tax. In addition, 13% service charge will be applied.

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\*ご来店当日の市場状況により、食材や提供方法が変更となる場合がございます。  
The dishes including the ingredients, may change depending on the market of the day.

Capestante con variazione di topinambur  
ホタテ 菊芋のヴァリエーション  
Scallop with variation of topinambur

Gamberi con cipolla  
海老 玉葱  
Shrimp with onion

Spaghetti monograno Felicetti con ricci di mare  
スパゲッティ・モノグラノ・フェリチェッティ 雲丹  
Spaghetti monograno Felicetti with sea urchin

Risotto carnaroli con radicchio tardivo, balsamico  
カルナローリ米のリゾット ラディッキオロツソ バルサミコ  
Risotto carnaroli with red chicory and balsamic vinegar

Pesce al vapore con salsa di mare, spinaci  
旬魚のヴァポーレ 魚介のソース ほうれん草  
Steamed seasonal fish with fish sauce and spinach

Filetto di manzo Akaushi con sedano rapa, mela  
赤牛のフィレ 根セロリ 林檎  
“Akaushi” - beef fillet with celeriac and apple

Limoncello  
リモンチェッロ  
Limoncello

Fragola Kotoka con vaniglia, mascarpone  
古都華 バニラ マスカルポーネ  
“Kotoka” - strawberry with vanilla and mascarpone