

BVLGARI

OSAKA CAFÉ

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

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
Blended 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

TEA, INFUSIONS AND DECAFFEINATED

Imperial Orange Pekoe	1,400
Golden Assam	1,400
Thunderbolt Darjeeling	1,400
Pear Tree Green	1,400
Herbal Spiced Chai	1,400
Chamomile Flowers	1,400
Mountain Berry	1,400
Peppermint Leaves	1,400
Vanilla Rooibos	1,400
Estate Blend	1,400
Inverno Blend	1,400

EXCLUSIVE TEA COLLECTION

KITANO CHAEN from Saga

The town of Ureshino in Saga prefecture is the birthplace of Japanese tea cultivation.

Kitano practices organic farming without the use of chemical fertilizers, pesticides or herbicides.

Organic black tea “Yabukita”	1,600
Organic Sencha “Saemidori”	1,600

JUICE

Apple / Peach / Pear	1,400
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SOFT DRINKS

Coca Cola	1,400
Ginger Ale	1,400

NON-ALCOHOL COCKTAILS

Bvlgari Bvlgari 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, chestnut syrup

BOTTLED WATER

Nordaq Still 880

Nordaq Sparkling 880

SIGNATURE COCKTAILS

Bvlgari Bvlgari 1,600

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

Aperol 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, chestnut 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

BANFI Le Rime Bianco

1,500

6,500

2021 LIS NERIS “Jurosa” Chardonnay

15,000

RED WINE

BANFI Col di Sasso Rosso

1,500

6,500

2021 KETTMEIR “Vigna Maso Reiner Riserva” Pinot Nero

15,000

SET MENU 3 COURSE

-From 11:00 to 14:00-

Antipasti

Mazzancolle, ceci, quinoa, pomodori secchi e senape (N)(DF)(GF)(LS)

Prawns, chickpeas, quinoa, dry tomatoes and mustard

or

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

Vegetable and legume soup

Primo Piatto

Rigatoni all'amatriciana (D)(G)

Rigatoni with tomato sauce, guanciale and pecorino cheese

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

Coffee or Tea

6,500

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

(S) Sustainable | (LS) Locally Sourced



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

Gambero, lattughino e salsa rosa (A)(D)(G)

Prawns, baby lettuce and cocktail sauce

3,500

A LA CARTE

ANTIPASTI

Mazzancolle, ceci, quinoa, pomodori secchi e senape (N)(DF)(GF)(LS)

Prawns, chickpeas, quinoa, dry tomatoes and mustard

3,100

Burrata, pomodori e basilico (D)(V)(GF)

Burrata with tomatoes and basil

4,000

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

Vegetable and legume soup

3,000

PRIMI PIATTI

Linguine ai frutti di mare con salsa al prezzemolo (G)(D)(LS)

Seafood linguine with parsley sauce

4,400

Rigatoni all'amatriciana (D)(G)

Rigatoni with tomato sauce, guanciale and pecorino cheese

3,500

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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DOLCI AL PIATTO

Selezione di gelati (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 (D)(G)

Bomba with ice cream

2,700 / 3,200

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BVLGARI IL CIOCCOLATO

2 chocolate gems with coffee or tea 4,430

3 chocolate gems with coffee or tea 5,680

2 chocolate gems with a glass of sparkling wine 6,400

3 chocolate gems with a glass of sparkling wine 7,600

Selezione di cioccolatini Bvlgari (A)(N)(D)(G)(V) 1,600
Selection of Bvlgari chocolate gems

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