

# BVLGARI

## GINZA CAFÉ

Tutti i prezzi sono in JPY e inclusi di 10 % tasse e 13% di servizio  
記載の金額は消費税10%とサービスチャージ13%を含んだものがございます。  
All prices are in JPY and inclusive of 10 % tax and 13% service charge.

## SET MENU 3 COURSE

7,800

-From 12:00 to 13:00- / -From 18:00 to 19:30-

### Antipasti

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)  
*Amberjack carpaccio, extra virgin olive oil and lemon*

Or


Arrosto di Wagyu freddo alle erbe con oliva e misticanza  
(GF) (DF) (LS)

*Cold roast Wagyu beef with herbs, olives and mixed greens*

### Primi

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

Or

Spaghetti al pomodoro datterino e basilico (G) (V) (VG) (DF)   
*Spaghetti with datterino tomato and basil*

### Dolci

Tiramisù (D) (G)  
*Tiramisu*

Or

Frutta di stagione, gelato di vaniglia e panna montata (D) (GF) (V) (LS)  
*Seasonal fruit, vanilla ice cream and whipped cream*



Suitable for vegan guests

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

(DF) Dairy-Free | (S) Sustainable | (LS) Locally Source

## SET MENU 4 COURSE

11,900

-From 12:00 to 13:00- / -From 18:00 to 19:30-

### Antipasti

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)  
*Amberjack carpaccio, extra virgin olive oil and lemon*

Or


Arrosto di Wagyu freddo alle erbe con oliva e misticanza  
(GF) (DF) (LS)

*Cold roast Wagyu beef with herbs, olives and mixed greens*

### Primi

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

Or

Spaghetti al pomodoro datterino e basilico (G) (V) (VG) (DF)   
*Spaghetti with datterino tomato and basil*

### Secondi

Spigola con zucchine, vongole e menta (GF) (DF) (LS)  
*Sea bass with zucchini, clams and mint*

Or

Guancia di manzo con piselli, misticanza e aceto (GF) (DF) (LS)  
*Beef cheek with peas, mesclun and vinegar*

### Dolci

Tiramisù (D) (G)  
*Tiramisu*

Or

Frutta di stagione, gelato di vaniglia e panna montata (D) (GF) (V) (LS)  
*Seasonal fruit, vanilla ice cream and whipped cream*

## GINZA SET MENU

16,700

-From 12:00 to 13:00- / -From 18:00 to 19:30-

### Antipasto

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)  
*Amberjack carpaccio, extra virgin olive oil and lemon*

### Primo

Tortellini di patate con scampi, burro ed erba cipollina (G) (D)  
*Potato tortellini with langoustine, butter and chives*

### Secondo

Tagliata di manzo Wagyu alla griglia e spinaci (GF) (DF) (LS)  
*Sliced Wagyu beef and spinach*

### Dolci

Tiramisú (D) (G)

*Tiramisu*

*Or*

Frutta di stagione, gelato di vaniglia e panna montata (D) (GF) (V) (LS)  
*Seasonal fruit, vanilla ice cream and whipped cream*



Suitable for vegan guests

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-From 12:00 to 13:00- / -From 18:00 to 20:00-

## ANTIPASTI

Insalata di asparagi, Parmigiano Reggiano, spinacino, basilico e limone  
(N) (VG) (GF) (DF) (LS)

*Asparagus salad, Parmigiano Reggiano, baby spinach, basil and lemon*  
3,100

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

*Burrata, marinated zucchini and basil*  
4,500

Arrostito di Wagyu freddo alle erbe con olive e misticanza (GF) (DF) (LS)

*Cold roast Wagyu beef with herbs, olives and mixed greens*  
4,500

Carpaccio di ricciola, olio e limone (GF) (DF) (LS)

*Amberjack carpaccio, extra virgin olive oil and lemon*  
3,600

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

*Vegetable and legume soup*  
3,000



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## PRIMI PIATTI

Linguine con ragú di vitello (D) (G)

*Linguine with veal sauce*

3,900

Tubettoni alla carbonara (D) (G)


*Tubettoni with carbonara sauce*

3,400

Tortellini di patate con scampi, burro ed erba cipollina (D) (G)

*Potato tortellini with langoustine, butter and chives*

5,800

Spaghetti al pomodoro datterino e basilico (G) (V) (VG) (DF) 

*Spaghetti with datterino tomato and basil*

3,700

## SECONDI PIATTI

Spigola con zucchini, vongole e menta (GF) (DF) (LS)

*Seabass with zucchini, clams and mint*

4,500

Tagliata di manzo Wagyu alla griglia e spinaci (GF) (DF) (LS)

*Sliced Wagyu beef and spinach*


14,000

Guancia di manzo con piselli, misticanza e aceto

(GF) (DF) (LS)

*Beef cheek with peas, mesclun and vinegar*

5,500

Terrina di verdure di stagione grigliate(V) (VG) (GF) (LS) 

*Grilled seasonal vegetable terrine*

4,200

# BOMBA

NIKO ROMIIO

-From 12:00 to 13:00- / -From 18:00 to 20:00-

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.*

Bomba con zucchine marinate e misticanza (D) (G) (V) (LS)  
*Bomba with marinated zucchini and mesclun*  
3,100

Bomba con Mozzarella e pomodoro (D) (G) (V)  
*Bomba with Mozzarella cheese and tomato*  
3,000


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## SFIZI

Suppli al pomodoro e mozzarella (D) (G) (V)  
*Tomato and mozzarella cheese suppli*  
2,500

Frittura di calamari con salsa tartara (G) (DF)  
*Fried calamari with tartar sauce*  
2,800


Bruschetta con zucchine marinate, menta e aceto balsamico  
(DF) (G) (VG) (V)   
*Bruschetta with zucchini, mint and balsamic vinegar*  
2,500

## TOAST & BURGER

Prosciutto cotto e provolone con patatine fritte (D) (G)  
*Cooked ham, provolone cheese and French fries*  
3,000

Hamburger di manzo, provolone e patatine fritte (D) (G)  
*Beef burger, provolone cheese and French fries*  
5,200

## FOCACCE

Pomodoro, basilico, capperi e olive (G) (V) (VG) (DF)   
*Tomato, basil, capers and olives*  
3,300

Burrata, acciughe e limone (G) (D)  
*Burrata, anchovies and lemon*  
3,500

## A LA CARTE

-From 13:30 – 17:00-

### ANTIPASTI

Insalata di asparagi, Parmigiano Reggiano, spinacino, basilico e limone  
(N) (VG) (GF) (DF) (LS)

*Asparagus salad, Parmigiano Reggiano, baby spinach, basil and lemon*  
3,100


Burrata, zucchine marinate e basilico (D) (V) (GF)  
*Burrata, marinated zucchini and basil*  
4,500


### BURGER & BOMBA

Hamburger di manzo, provolone e patatine fritte (D) (G)  
*Beef burger, provolone cheese and French fries*  
5,200

Bomba con zucchine marinate e misticanza (D) (G) (V) (LS)  
*Bomba with marinated zucchini and mesclun*  
3,100

### PRIMO PIATTO

Spaghetti al pomodoro datterino e basilico (LS) (G) (V) (VG) (DF)  
*Spaghetti with datterino tomato and basil*   
3,700

 Suitable for vegan guests

## I DOLCI

Selezione di sorbetti (N) (D) (GF) (V)  
*Selection of sorbets*  
2,800

Selezione di gelati (N) (D) (GF) (V)  
*Selection of ice cream*  
2,800

Maritozzo al lamponi (D) (G) (V)  
*Raspberry Maritozzo*  
2,800

Bomba alla crema (D) (G)  
*Bomba with custard cream*  
2,800

Bomba con gelato (D) (G) (N)  
*Bomba with ice cream*  
2,800

Tiramisù (D) (G)  
*Tiramisù*  
2,800

Fetta di torta del giorno con gelato di vaniglia  
(A) (N) (D) (G)  
*Today's cake with vanilla ice cream*  
3,200

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# IL CIOCCOLATO GEMS

**SAPORE STAGIONE (A)(N)(D)(V)(GF)**

*Seasonal flavor* 1,600

**ZAFFERANO E MANDORLA (N)(D)(V)(GF)(LS)**

*Saffron & Almond* 1,600

**FRAGOLA E RICOTTA (N)(D)(V)(GF)**

*Strawberry & Ricotta* 1,600

**PERA E CARAMELLO (A)(N)(D)(V)(GF)**

*Pear & Caramel* 1,600

**PISTACCHIO E ALBICOCCA (A)(N)(D)(V)(GF)**

*Pistachio & Apricot* 1,600

**ROSMARINO E LIMONE (A)(N)(D)(V)(GF)**

*Rosemary & Lemon* 1,600

**MIELE D'ARANCIO (N)(D)(V)(GF)**

*Orange honey* 1,600

**OLIVE NERE E OLIO D'OLIVA**

(N)(D)(G)(V)

*Black olive & Olive oil* 1,600

**PORCINI E PEPE NERO (N)(D)(V)(GF)**

*Porcini & black pepper* 1,600

**ACETO BALSAMICO (N)(D)(V)(GF)**

*Balsamic vinegar* 1,600

**GELSOMINO (N)(D)(V)(GF)**

*Jasmine* 1,600

**SHAKERATO (N)(D)(V)(GF)**

*Shakerato* 1,600

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