

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%を含んだものです。
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

Tortelli alla genovese e Parmigiano Reggiano (LS) (D) (G)
Tortelli with slow cooked beef and Parmigiano Reggiano sauce

Or

Linguine alla Nerano (G) (V) (D)
Linguine with fried zucchini and basil

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

(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 MAIN 3 COURSE 9,800

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

Antipasti

Burrata, pomodori e basilico (D) (V) (GF)
Burrata, tomatoes and basil

Or

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

Cold roast Wagyu beef with herbs, olives and mixed greens

Secondi

Spigola con capperi, limone e prezzemolo (GF) (DF) (LS)
Sea bass with capers, lemon and parsley

Or

Cotoletta di maiale, misticanze e senape (G) (D) (LS)
Fried pork cutlet, mesclun and mustard

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

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

Rigatoni all'Amatriciana (D) (G)
Rigatoni with tomato, guanciale and pecorino cheese

Or

Spaghetti ai frutti di mare con salsa al prezzemolo (G) (D) (LS)
Seafood spaghetti with parsley sauce

Secondi

Polpo grigliato, patate ed olive taggiasche (GF) (DF) (LS)
Grilled octopus, potatoes and Taggiasca olives

Or

Cotoletta di maiale, misticanze e senape (G) (D) (LS)
Fried pork cutlet, mesclun and mustard

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

LUNCH GINZA SET MENU 16,700

-From 12:00 to 13:00-

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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DINNER GINZA SET MENU

19,700

-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

Pesce

Spigola con capperi, limone e prezzemolo (GF) (DF) (LS)
Sea bass with capers, lemon and parsley



Carne

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

ANTIPASTI

Insalata di mazzancolle, ceci, quinoa, pomodori secchi e senape
(N) (V) (GF) (LS)

Prawn salad with chickpea, quinoa, dry tomatoes and mustard
3,600

Burrata, pomodori e basilico (D) (V) (GF)
Burrata, tomatoes and basil
4,500

Arrosto 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

Tortelli alla genovese e Parmigiano Reggiano (LS) (D) (G)
Tortelli with slow cooked beef and Parmigiano Reggiano sauce
4,200

Rigatoni all'Amatriciana (D) (G)
Rigatoni with tomato, guanciale and pecorino cheese
3,700

Tortellini di patate con scampi, burro ed erba cipollina (D) (G)
Potato tortellini with langoustine, butter and chives
5,800

Linguine alla Nerano (G) (V) (D) (VG)
Linguine with fried zucchini and basil
3,700

Spaghetti ai frutti di mare con salsa al prezzemolo (G) (LS)
Seafood spaghetti with parsley sauce
5,000

SECONDI PIATTI

Spigola con capperi, limone e prezzemolo (GF) (DF) (LS)
Seabass with capers, lemon and parsley

4,300

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

14,000

Cotoletta di maiale, misticanze e senape (G) (D) (LS)
Fried pork cutlet, mesclun and mustard

5,700

Polpo grigliato, patate ed olive taggiasche (GF) (DF) (LS)
Grilled octopus, potatoes and Taggiasca olives

5,500

Terrina di verdure di stagione grigliate (V) (VG) (GF) (LS) 
Grilled seasonal vegetable terrine

4,200

 Suitable for vegan guests

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 gamberi, lattughino e salsa rosa (A) (D) (G)
Bomba with prawn, baby lettuce and cocktail sauce

4,000

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
3,400

Bruschetta, cardoncelli e prezzemolo (LS) (DF) (G) (VG) (V) 
Bruschetta, cardoncello mushrooms and pasley
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

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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

IL CIOCCOLATO GEMS

SAPORE STAGIONE (A)(N)(D)(V)(GF)	
<i>Seasonal flavor</i>	1,600
ZAFFERANO E MANDORLA (N)(D)(V)(GF)(LS)	
<i>Saffron & Almond</i>	1,600
FRAGOLA E RICOTTA (N)(D)(V)(GF)	
<i>Strawberry & Ricotta</i>	1,600
PERA E CAMELLO (A)(N)(D)(V)(GF)	
<i>Pear & Caramel</i>	1,600
PISTACCHIO E ALBICOCCA (A)(N)(D)(V)(GF)	
<i>Pistachio & Apricot</i>	1,600
ROSMARINO E LIMONE (A)(N)(D)(V)(GF)	
<i>Rosemary & Lemon</i>	1,600

MIELE D'ARANCIO (N)(D)(V)(GF)	
<i>Orange honey</i>	1,600
OLIVE NERE E OLIO D'OLIVA	
(N)(D)(G)(V)	
<i>Black olive & Olive oil</i>	1,600
PORCINI E PEPE NERO (N)(D)(V)(GF)	
<i>Porcini & black pepper</i>	1,600
ACETO BALSAMICO (N)(D)(V)(GF)	
<i>Balsamic vinegar</i>	1,600
GELSOMINO (N)(D)(V)(GF)	
<i>Jasmine</i>	1,600
SHAKERATO (N)(D)(V)(GF)	
<i>Shakerato</i>	1,600

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