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	1,600
Blended Coffee	1,600
American Coffee	1,600
Cappuccino	1,600
Caffè Latte	1,600
Soy Caffè Latte	1,600
Decaffeinated Coffee	1,600
Chocolate Drink	1,600

TEA, INFUSIONS AND DECAFFEINATED

Imperial Orange Pekoe	1,600
Golden Assam	1,600
Thunderbolt Darjeeling	1,600
Pear Tree Green	1,600
Herbal Spiced Chai	1,600
Chamomile Flowers	1,600
Mountain Berry	1,600
Peppermint Leaves	1,600
Vanilla Rooibos	1,600
Estate Blend	1,600
Inverno Blend	1,600

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”	2,000
Organic Sencha “Saemidori”	2,000

JUICE

Apple / Peach / Pear	1,600

SOFT DRINKS

Coca Cola	1,400
Ginger Ale	1,400

NON-ALCOHOL COCKTAILS

Bvlgari Bvlgari 1,800

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

Virgin Mojito 1,800

Mint leaves, lime, vanilla syrup, sparkling water

Tea Cooler 1,800

Chinese Tea, orange juice, chestnut syrup

BOTTLED WATER

Nordaq Still 880

Nordaq Sparkling 880

SIGNATURE COCKTAILS

Bvlgari Bvlgari 2,000

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

Aperol Spritz 2,000

Sparkling wine, Aperol, orange, lemon

Espresso Martini 2,000

Vodka, Espresso, Amaretto, Cointreau

Tea Cooler 2,000

Rum, Chinese Tea, orange juice, chestnut syrup

BEER

Suntory The Premium Malts 334ml 1,800

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	1,800	8,000
2021 LIS NERIS "Jurosa" Chardonnay		15,000
RED WINE		
BANFI Col di Sasso Rosso	1,800	8,000
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

BOMBA
NIKO ROMITO

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

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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) *Selection of Bvlgari chocolate gems*	1,600

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