

## -Pasta & Rice-

### Homemade Pasta

Agnolotti of ocean beef and fermented butter	¥ 1,600
Chitarra of Calabria pepper and pecorino cheese	¥ 1,400
Potato gnocchi with gorgonzola cheese sauce	¥ 1,600
Pappardelle of pancetta, horse sinewy meat, fresh mushrooms	¥ 1,800

### Dried Pasta

Casarecce, sardines, saffron, Italian parsley	¥ 1,250
Casarecce, “Bottega Don Ciccia” salami, Arrabiata	¥ 1,500
Orecchiette, rosa marina of one year aged young sardines	¥ 1,500
Rigatoni, Black truffle, Cream sauce	¥ 2,000
Spaghetoini, lemon, lime, Peperoncino	¥ 1,200
Spaghetoini of tomato and burrata cheese	¥ 2,000
Spaghetoini of Sardinian dried mullet roe and lime	¥ 2,000

### Rice

Tiella is rice dish full of delicious seafood from Puglia, southern Italy.

Oven dishes made in large pottery.

A traditional Italian dish that is neither a paella nor a risotto.

Tiella of mussels, clams, vegetables, pecorino cheese, Carnaroli rice	¥ 2,800
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