

APERITIVO

(To share, for 2 to 4 persons)

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|--------|--|-----|
| Italie | Tagliere misto  | 25€ |
| | Selection of cured meats and cheeses, pickles, artichokes, olives, bread | |
| Italie | Tagliere di Formaggi (disponible également en dessert)  | 14€ |
| | Selection of Italian cheeses (pasteurised), seasonal fruit, hazelnuts, honey, balsamic glaze, rocket | |
| Italie | Alici fritte   | 16€ |
| | Fried anchovies, homemade sage and lime mayonnaise | |
| Japon | Takoyaki (たこ焼き), (12pcs), (attente possible, cuisson minute)  | 22€ |
| | Soft yet crispy octopus batter balls, ginger, bonito flakes, mayonnaise, Japanese sauce and nori seaweed | |

ANTIPASTI

(also available as main, +7€)

- | | | |
|--------|---|-----|
| Italie | Italian-style Vitello Tonnato  | |
| | <u>June to August</u> : Al Tartufo (Fried capers, fresh summer truffle)  | 18€ |
| | <u>September to May</u> : Classic (Caper berries, celery, pickled onions) | 16€ |
| Japon | Japanese-style Vitello Tonnato    | 16€ |
| | Veal fillet, tuna/anchovy emulsion with mild wasabi, sesame, bonito flakes, ginger and shiso | |
| Fusion | Melanzane, peperoni e ricotta alla menta e yuzu     | 16€ |
| | Marinated and roasted aubergines, slow-cooked peppers, mint and bergamot ricotta, toasted hazelnuts, rocket | |
| Fusion | Gaspacho Burrata Umami    | 16€ |
| | Kumato tomatoes, watermelon, cucumber, peppers, yuzu kosho, sobacha (roasted buckwheat), shiso, chives, sesame and burrata | |

I PERCORSI/MENUS

(Choose one menu for the entire table. To preserve the balance of each carefully designed menu, substitutions are not available.)

IT Dalla Terra al Cuore – 43 €

The nobility and generosity of Italy

JP Kokoro & Umami – 46 €

Japanese umami, precision and elegance

🔥 Tra Due Mondi – 47 €

Our Italian–Japanese identity

Italie



IT Dalla Terra al Cuore

Italian-style Vitello Tonnato

Rigatoni al Ragù Rosso

Tiramisù

Japon



JP Kokoro & Umami

Japanese-style Vitello Tonnato

Linguine NakaNaka

Tarteletta Kuri

Fusion



🔥 Tra Due Mondi

Gaspacho Burrata Umami

Spaghetti con Polpo

Tarteletta Monte Yuzu

PASTA FATTA IN CASA

*Pâtes fraîches faites maison, oeufs plein air locaux (Province de Liège)
Alternative sans gluten disponible, pâtes servies avec une salade fraîche à partager*

Italie


Rigatoni al Ragù Rosso 

22€

Veal ragù, guanciale, vegetables, Neapolitan tomato sauce, yellow datterino tomatoes, fresh rosemary

Japon


Linguine NakaNaka         

22€

Peanuts, chives, spring onions, soy sauce, ginger, garlic, roasted aubergine, lemon zest, sesame, medium chilli heat

Tagliatelle Bosco Nero  

26€

Sautéed shallots, meat and Marsala sauce, tonka bean and dark chocolate cream, blowtorch-glazed Irish beef tenderloin tataki, parsley

Fusion


Rigatoni Mori     

22€

Sautéed brown mushrooms and shiitake, black garlic and rosemary cream, furikake with toasted almonds, nori, sesame and salt, fresh parsley

Nakanaka, Bosco Nero et Mori : crispy culatello ham supplement

+2€

Spaghetti Cacio du moment 

Fusion


June to August: Cacio, Miso et Tartufo (summer white truffle) 

26€

September to February: Cacio e pepe (five peppers, roasted buckwheat)

22€

Italie


March to May : Cacio, Limone e Basilico  

22€

Fusion


Spaghetti con Polpo   

25€

Octopus, garlic, mild chilli, celery, spring onions, parsley and lemon

Rigatoni al Branzino e Yuzu 

28€

Puffed sea bass fillet (150 g), yuzu beurre blanc, cherry tomatoes, spring onions, peppers,, chives and nori

For groups of 5 or more :

Choice of hot dishes limited to 4 pasta options,

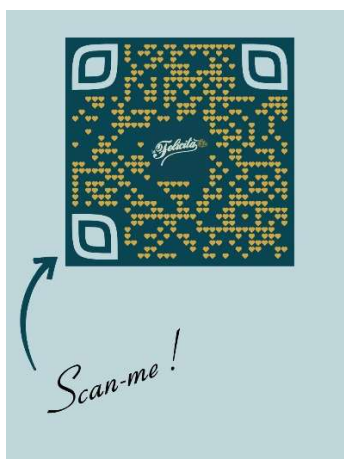
for quality, service and kitchen capacity reasons.

BAMBINI e CONTORNI

Maccheroni Pomodorini (sauce tomate napolitaine)	13€
Maccheroni Porchetta, huile d'olive	13€
Maccheroni al Ragù rosso	14€
Extra fresh pasta, olive oil, parsley and basil	6€
Fresh salad	3€
Bread basket (excluding antipasti/aperitivo)	3€
Extra hummus / amuse-bouche	3€

INTERNATIONAL

MENU QR CODES : ENGLISH/DUTCH/GERMAN/JAPANESE



DOLCI

All our desserts and icecreams are homemade and fresh.

Italie


Tiramisu  

9,5 €

Chocolate ganache and caramelized hazelnuts

Italie


Sgroppino  

9,5 €

Bergamot and yuzu sorbet with Prosecco

Fusion


Semifreddo Due Mondi     

12€

Two types of sesame, toasted almonds and hazelnuts, dark chocolate, grapefruit, blood orange and yuzu coulis

Fusion


Tarteletta Monte Yuzu

12€

Lemon meringue tartlet (bergamot, yuzu) with matcha tea powder

Japon


Tarteletta Kuri   

12€

Tartlet with crushed candied chestnuts, hazelnut praline cream, meringue, kinako powder (roasted soybeans) and two types of sesame

Italie


Tagliere di Formaggi 

14€

Selection of Italian cheeses (pasteurised), seasonal fruit, hazelnuts, honey, balsamic glaze and rocket

Irish ou Italian coffee

12€

LISTE DE NOS DIGESTIFS AU VERSO

CAFFÈ O TÈ

ESPRESSO	4,00 €
LUNGO	4,00 €
CAPPUCCINO / MACCHIATO	5,00 €
IRISH COFFEE / ITALIAN COFFEE	12,00 €
THE (MENTHE, THE NOIR, CITRON GINGEMBRE, FRUITS ROUGES, THE VERT)	4,00 €



ALCOOLS/DIGESTIVO

GRAPPA RISERVA (AMBRATA)	5cl	7,50 €
GRAPPA BIANCO	5cl	7,00 €
GRAPPA MIELE	5cl	7,00 €
GRAPPA DI AMARONE	5cl	9,00 €
FRANGELICO (Noisettes)	5cl	5,50 €
LIMONCELLO DELLA MAMA 	5cl	5,00 €
AMARETTO MAZETTI	5cl	6,00 €
VODKA IVAN III	5cl	6,50 €
GIN RIVO (LAGO DI COMO)	5cl	7,50 €
GIN RIVO AGRUMES	5cl	7,50 €
AMARO VENTI (RIVO)	5cl	7,50 €
AMARO MAZETTI Gentile ou Forte	5cl	6,50 €
SAMBUCA NERO	5cl	7,00 €
SAMBUCA BIANCO	5cl	6,00 €
RHUM PAPITO BIANCO/OSCURO	5cl	6,00 €
BRANDY XO 12 ANNI MAZETTI	5cl	8,00 €
WHISKY Capriol / Jameson	5cl	7,00 €
JACK DANIEL'S	5cl	7,00 €
WHISKY BELGIAN OWL	5cl	8,00 €
NIKKA WHISKY (from the Barrel) 51,4%	5cl	12,00 €

