



- July Dinner Menu-



HOTEL GRANVIA  
KYOTO

## **Special South Italian Dinner**

**- Chef's Recommended Course –  
Mixed Italian and Hokkaido dinner**

**JPY9,240-**

### **Stuzzichino**

Starter

### **Antipasto**

Salad of prawns, octopuses and scallops with orange flavored mustard dressing

### **Primo Piatto**

"Tagliatelle" with Hokkaido seafoods – tomato sauce

### **Seasonal Risotto**

#### **Pesce**

Hokkaido salmon and whelks in the clam soup of saffron and vegetables

#### **Carne**

Grilled Hokkaido beef in sherry vinegar sauce with vegetables and  
baked corn on the side

### **Small Dessert of Cheese**

Chef's special desserts

### **La Risata-style special Tiramisu and sherbet**

**Coffee / Espresso / Tea / Herb Tea**

**Chocolate**

\*Please note that the Menu are subject to change without prior notice

\*Prices shown are inclusive of tax and 10% service charge.

## **Cena A**

**JPY5,197-**

### **Appetizer**

#### **"First Dish"**

(Choice from the menu below)

**Today's fresh fish in lemon flavored sauce of anchovy, capper, garlic and olives**

#### **Assorted Desserts**

"All you can eat Dessert" (Additional +JPY346)

**Coffee / Espresso / Tea / Herb Tea**

#### **Primi Piatti**

(First Dish)

"Ravioli" packed potatoes with shrimps, squids, and scallops in basil sauce

Gratin of "Gnocchi" of Polenta in stewed chicken neck sauce  
with Mozzarella cheese

"Pappardelle" in cream truffle flavored sauce of simmered mushrooms,  
ham and green vegetables

"Spaghettoni" with smoked scallops and horse mackerel,  
capper and the bottarga

Squid ink "Tagliolini" with octopuses and red pepper  
in anchovy cream sauce

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# Cena B

**JPY7,507-**

## Compliment of the chef

### Appetizer

(Choice from the menu below)

### "First Dish"

(Choice from the menu below)

### Seasonal Risotto

### "Second Dish"

(Choice from the menu below)

### Small dessert of Cheese

### Assorted Desserts

"All you can eat Dessert"

### Chocolate

### Coffee / Espresso / Tea / Herb Tea

## Primi Piatti

(First Dish)

"Ravioli" packed potatoes with shrimps, squids, and scallops in basil sauce

Gratin of "Gnocchi" of Polenta in stewed chicken neck sauce  
with Mozzarella cheese

"Pappardelle" in cream truffle flavored sauce of simmered mushrooms,  
ham and green vegetables

"Spaghettoni" with smoked scallops and horse mackerel,  
capper and the bottarga

Squid ink "Tagliolini" with octopuses and red pepper  
in anchovy cream sauce

## Secondi Piatti

(Second Dish)

Roasted duck with potato confit in extra duck-juice sauce

Grilled Hokkaido beef in sherry vinegar sauce with vegetables  
and baked corn on the side

\*Japanese Fillet beef steak available with additional JPY2,310

Stewed pork shank in prune and balsamic flavored sauce with vegetables on the side

Roasted lamb in tarragon and garlic sour sauce with grilled zucchini and eggplants

Hokkaido salmon and whelks in the clam soup of saffron and vegetables

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## **Antipasti**

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**"Panna Cotta" of sweet potatoes covered corn foam and cheese mousse**  
JPY1,848

**Japanese citrus flavored garden eel with grilled vegetables on the bottom**  
JPY2,079

**Pate of lamb with Chutney of figs**  
JPY1,963

**Sardine paste and Confit with fresh apples on the side**  
JPY1,848

**Salad of prawns, octopuses and scallops with orange flavored mustard dressing**  
JPY2,310

**Assorted Italian cheese with honey and Homemade jam**  
JPY1,732

**Assorted Parma Ham, coppa and salami**  
JPY2,310

## **Primi Piatti**

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<b>"Ravioli" packed potatoes with shrimps, squids and scallops in basil sauce</b>	JPY2,079
<b>Gratin of "Gnocchi" of Polenta in stewed chicken neck sauce with Mozzarella cheese</b>	JPY2,079
<b>"Pappardelle" in cream truffle flavored sauce of simmered mushrooms, ham and green vegetables</b>	JPY2,425
<b>"Spaghettoni" with smoked scallops and horse mackerel, capper and the bottarga</b>	JPY2,310
<b>Squid ink "Tagliolini" with octopuses and red pepper in anchovy cream sauce</b>	JPY2,195

## **Secondi Piatti**

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<b>Roasted duck with potato confit in extra duck-juice sauce</b>	JPY3,234
<b>Grilled Hokkaido beef in sherry vinegar sauce with vegetables and baked corn on the side</b>	JPY3,696
<small>*Japanese Fillet beef steak available with additional JPY2,310</small>	
<b>Stewed pork shank in prune and balsamic flavored sauce with vegetables on the side</b>	JPY3,234
<b>Roasted lamb in tarragon and garlic sour sauce with grilled zucchini and egg plants</b>	JPY3,696
<b>Hokkaido salmon and whelks in the clam soup of saffron and vegetables</b>	JPY3,234

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## **Dolci**

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<b>Tiramisu</b>	JPY1,270
<b>2 kinds of flavor of Italian Ice cream</b>	JPY924
<b>Today's fruits compote</b>	JPY924
<b>Today's fruits tart</b>	JPY1,270
<b>Assorted Desserts</b>	JPY1,617

## **Cafe**

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<b>Coffee</b>	JPY808
<b>Espresso Coffee / Espresso Coffee Dabble</b>	JPY808 /JPY1,039
<b>Caffelatte / Cappuccino</b>	JPY924
<b>English Tea</b>	JPY808
<b>Herb Tea (Chamomile Tea)</b>	JPY924