

APERITIVO	FRANCIACORTA COUPE, MONTE ROSSA CHARDONNAY, LOMBARDIA , NV	19	K O N D A T E M E N U
	SHINJUKU ALBATROSS PINEAPPLE, SANTA SPINA, CINNAMON & CHILLI	13.5	
	TOKYO SPUMA BLOOD ORANGE, SENCHA, CINZANO, RUM & YAKULT	13.5	
	BOULEVARDIER ANTICO CARPANO, SELECT & SUNTORY TOKI	13.5	
	ANGELINA MILK TEA BLOOD ORANGE, SENCHA & YAKULT (NON-ALC.)	10	
	SAICHO HOJICHA SPARKLING TEA	7	
	KONDATE MENU Multi-Course Seasonal Set Menu	74	
ANTIPASTI	Langoustine Tempura, Red Prawn, Crab & Crusco Shokupan, Ankimo, Mostarda & Lardo Chawanmushi, Wagyu Bolognese & Tropea		
CRUDO	Madai, Smoked Soy Butter & Golden Kiwi Hamachi, Rhubarb & Kumquat		
PASTA	Primavera Quattro-Quarti, Asparagus & Yuzu		
BINCHOTAN	Pork Pluma, Monkfish, Bitter Greens & Sage		
DOLCI	Apple, Yuzu & Sorrel		
	Merlino Zabaglione, Kinako & Fragolini		
WINE PAIRING	ANGELINA WINE PAIRING Celebrating Italian indigenous grape varieties, artisan producers and lesser known fine wines from Piedmont to Sicily that complement the eclectic nature of our food and experience.	67	
	ANGELINA TUTTO INCLUSO Aperitivo, Wine Pairing & Digestivo. The complete experience.	88	
	We have a black book available with our full drinks selection.		
	Please notify your waiter if you have any allergies or special dietary requirements. A discretionary fifteen percent service charge will be added to your bill.		