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| APERITIVO | FRANCIACORTA COUPE, MONTE ROSSA<br>CHARDONNAY, LOMBARDIA , NV     | 19   | K<br>O<br>N<br>D<br>A<br>T<br>E<br><br>M<br>E<br>N<br>U |
|           | SHINJUKU ALBATROSS<br>PINEAPPLE , SANTA SPINA , CINNAMON & CHILLI | 13.5 |   |
|           | HAKU DI VINO<br>HAKU VODKA , BASIL, MERLINO , YUZU & CITRUS       | 13.5 |   |
|           | APERI SESAME<br>SESAME INFUSED GIN, CINZANO & ITALICUS            | 13.5 |   |
|           | YUZU FIZZ<br>YUZU , GINGER & SODA ( NON- A LC.)                   | 10   |   |
|           | SAICHO<br>HOJICHA SPARKLING TEA                                   | 7    |   |

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|  | KONDATE MENU<br>Multi-Course Seasonal Set Menu | 74 |  |
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ANTIPASTI

Chicken Karaage, Wagyu & Truffle  
Shokupan, Prosciutto Cotto & Hazelnut  
Chawanmushi, Crab & Spring Vegetables

CRUDO

Shime Saba, Agrodolce & Horseradish  
Trout Tataki, White Asparagus & Cherry

PASTA

Scarpinocc, Gorgonzola, Cocoa & Sicilian Prawn

BINCHOTAN

Lamb Katsu, Squid Ikayaki, Caesar Salad

DOLCI

Blackcurrant, Cucumber & Fontodi  
Yogurt Semifreddo, Amalfi Lemon & Sesame

WINE PAIRING

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| ANGELINA WINE PAIRING<br>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 |
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| ANGELINA TUTTO INCLUSO<br>Aperitivo, Wine Pairing & Digestivo.<br>The complete experience. | 88 |
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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.