

和タリアンKitchen PEACE

ワタリアン キッチン ピース

5種野菜のクアトロピッザ 1,240円



Quattro Pizza with Assorted Vegetables 1,240 yen

Uses 5 types of seasonal vegetables and 4 types of cheese, this pizza is baked in a stone oven for the best crispy crust and a springy texture.

四色芝士披萨 1,240日元

选用时令的蔬菜和4个品种的乳酪在专用的石窑里烤出的外皮香脆口感糯糯的披萨饼。

5가지 채소 콰트로피자 1,240엔

제철 채소와 4가지 치즈를 토핑. 화덕에 구워 바삭하고 쫄깃한 피자.

5種蔬菜的四重奏起司披薩 1,240日元

調理法→使用當季蔬菜與4種起司，以石窯烤至表皮酥脆、內裡鬆軟的披薩。

5種野菜のクリームパスタ 1,000円

Creamy Pasta with Vegetables

1,000 yen

A creamy pasta made by cooking 5 types of seasonal vegetables in a sauce that has simmered for 3 hours.

五种蔬菜的奶油意面 1,000日元

用花了三小时熬制的高汤和时令的蔬菜制作而成的一款较为清淡的奶油意面。

5가지 채소 크림파스타 1,000엔

3시간 이상 끓인 육수와 제철 채소를 사용해 깔끔한 맛의 크림파스타.

5種蔬菜的奶油義大利麵 1,000日元

調理法→味道清爽的奶油義大利麵，以耗時3小時熬製的湯頭與當季蔬菜調理而成。

