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| **Starters** |  | **GASTRONOMICA** |  | **Pasta & Risotto** |  |
| Tonde and Kalamata Olives | 350₽ | **NEW** |  | Spaghetti ‘Cacho e Pepe’. | 590₽ |
| Warm Artichokes | 490₽ | **Hot Platters** |  | Spaghetti ‘Al Pomodoro’ with Strachatella Cheese | 750₽ |
| Bruschetta with Prosciutto, Pear and Gorgonzola Cream | 490₽ | Pumpkin Pancakes with Lightly Salted Salmon and Smoked Sour Cream | 690₽ | Ravioli with Rabbit in Cream Sauce and Carrot Cream | 790₽ |
| Bruschetta with Strachatella, Sun-dried Cherries and Anchovies | 650₽ | Aubergine ‘Parmegiano-Reggiano’ by Aunt Beatrice | 790₽ | Ravioli with Stewed Duck | 890₽ |
| Bruschetta with Fresh Tuna, Ripe Tomatoes and Salsa Verde Sauce | 650₽ | Warm Artichokes with Rucola and Grana Padano Sauce | 790₽ | Ravioli with Salmon and Ricotta | 990₽ |
| Strachatella with Ripe Tomatoes and Pesto | 560₽ | Fried Shrimps in ‘Al buro’ Sauce with Sage and Fennel | 1090₽ | Spaghetti with Pesto Sauce and Strachatella | 790₽ |
| Chicken Liver Pate with Brioche and Spicy Cherry | 610₽ |  |  | Risotto with Porcini Mushrooms and Parmesan Mousse | 950₽ |
| Vitello Tonnato | 750₽ | **Soups** |  | Spaghetti ‘Carbonara’ | 790₽ |
| Baked Ramiro Pepper Stuffed with Fresh Tuna with ‘Tonnato’ Sauce | 790₽ | Pumpkin Soup with Strachatella Cheese | 510₽ | Maccheroncini ‘4 Cheeses’ | 850₽ |
| Tuna Tartare with ‘Ponzu’ Sauce and Avocado Cream | 790₽ | Gazpacho / with Strachatella | 490₽/ 550₽ | Lasagne Bolognese with Napoli Sauce | 890₽ |
| Burrata with Uzbek Tomato Jam, Blueberries and ‘Vincotto’ Sauce | 890₽ | Crab Gazpacho | 1190₽ | Potato Gnocchi with White Mushrooms and Parmesan Mousse | 910₽ |
| Italian Antipasti  (Italian Cheese Selection, Meat Gastronomy and Preserves) | 1190₽ | Tom Yum | 790₽ | Maccheroncini with Salmon, Broccoli and Kalamata Olives | 890₽ |
| Beef Carpaccio with Arugula and Cheese “Pecorino Romano” | 950₽ | Tomato Soup ‘Cacciucco’ with Seafood | 890₽ | Tagliatelle with Shrimps, Zucchini and ‘Bisque’ sauce | 790₽ |
| Salmon Tartare with Avocado Cream | 950₽ |  |  | Pumpkin Risotto with Shrimps | 790₽ |
| Beef Tartare with Truffle Cream and Ciabatta | 890₽ | **Main Course** |  | Tagliatelle with Duck and Cheese ‘Resorino Romano’ | 950₽ |
| Cheese Platter | 1350₽ | Smoked Turkey with Roasted Romaine and Parmesan Sauce | 890₽ | Tagliatelle Tartufo with Mushrooms and Asparagus | 1090₽ |
| **Salads** |  | Cod Fillet with Potatoes, Kalamata Olives and Capers, in Livornese Sauce | 890₽ | Truffle Risotto with Beef Tartare | 990₽ |
| Green Salad  (Green Apple, Spinach, Zucchini, Cucumber, Bok Choy, Green Peas) | 540₽ | Fried Squid with Fregola Sarda, Pesto and ‘Grana Padano’ Sauce | 990₽ | Fregola Sarda with Artichokes, Briccioli and ‘Napoli’ Sauce | 890₽ |
| Salad with Roasted Beetroot, Pear, Pesto Sauce and Goat Cheese | 710₽ | Confit Duck Leg with Caramelised Carrots and Mashed Potatoes | 990₽ | **Pizza** |  |
| Warm Salad with Chicken Liver and Flavourful Bricelli Breadcrumbs | 710₽ | Braised Beef Tongue with Mashed Potatoes, Demi-Glace Sauce and Caramelised Onions | 1090₽ | Margarita | 710₽ |
| Salad with Roast Beef and Warm Potatoes | 690₽ | Filet Mignon with Mashed Potatoes and Truffle Sauce | 1290₽ | Four Cheese | 860₽ |
| Salad with Nectarine, Strawberry, Whipped Ricotta and Mango Sauce | 790₽ | Sea Bass Fillet ‘Milanese’ with Tomatoes, Rucola and Vincotto | 1290₽ | Parmigiano Pizza with Aubergine and Strachatella Cheese | 790₽ |
| Panzanella with Pesto Sauce and Whipped Ricotta | 810₽ |  |  | Bolognese | 910₽ |
| Greek Salad with ‘New Style’ Aged Feta. | 750₽ |  |  | Pizza with Salami Spianata | 890₽ |
| ‘Caesar’ Chicken / Shrimp. | 710/ 850₽ |  |  | Pizza with Burrata and Tomatoes | 990₽ |
| ‘Nicoise’ with Fresh Tuna. | 990₽ |  |  | Capricciosa with Tambov Ham and Artichokes | 950₽ |
| Ruccola with Shrimps, Avocado, Tomatoes and Citrus Dressing | 990₽ |  |  | Pizza with Porcini Mushrooms | 990₽ |

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| **Outdoors Grill** |  | **Raw Bar** | | | |
| Grilled Chicken Breast | 490₽ | **Rolls** |  | **Sushi** |  |
| Cod Back Steak | 750₽ | Shrimp Roll with Wasabi Sauce | 790₽ | Tuna Sushi | 210₽ |
| Pork Ribs in Spicy Glaze | 1090₽ | Shrimp Tempura Roll with Masago | 610₽ | Shrimp Sushi | 210₽ |
| Seabass | 1190₽ | Shrimp Tempura Roll with Tuna | 990₽ | Salmon Sushi | 250₽ |
| Dorado | 1190₽ | Salmon Philadelphia | 890₽ | Eel Sushi | 250₽ |
| Salmon Steak | 1490₽ | Philadelphia with Salmon and Tuna in Truffle Sauce | 890₽ | Scallop Sushi | 250₽ |
| Striploin with Demi-Glace Sauce | 1790₽ | Philadelphia with Eel | 890₽ | Crab Sushi | 450₽ |
| Ribeye with Demi-Glace Sauce | 2850₽ | Philadelphia with Avocado and Salmon | 890₽ | Spicy Salmon Sushi | 250₽ |
|  |  | California with Crab | 1290₽ | Spicy Scallop Sushi | 250₽ |
| **Side Dishes** |  | Spicy Salmon Roll | 1090₽ | Spicy Tuna Sushi | 250₽ |
| Jasmine Rice | 250₽ | Roll with Crab Phalanges | 1590₽ | Spicy Shrimp Sushi | 250₽ |
| Roasted Young Potatoes with Rosemary and Garlic | 290₽ | Baked Eel Roll | 990₽ | Spicy Eel Sushi | 290₽ |
| Mashed Potatoes | 290₽ | Baked Salmon and Shrimp Roll | 1190₽ | Spicy Crab Sushi | 490₽ |
| Quinoa | 290₽ | Baked Salmon and Scallop Roll | 1190₽ | Tuna Sashimi | 450₽ |
| Grilled Asparagus | 690₽ |  |  | Shrimp Sashimi | 450₽ |
| Grilled Vegetables | 490₽ |  |  | Eel Sashimi | 490₽ |
|  |  |  |  | Scallop Sashimi | 550₽ |
| **Sharing Plates** |  |  |  | Salmon Sashimi | 550₽ |
| Sharing Seafood Pasta | 1390₽ |  |  | Crab Sashimi | 590₽ |
| Italian Antipasti  (Italian Cheeses, Meat Gastronomy and Preserves) | 1810₽ |  |  | Tuna Sushi | 1190₽ |
| Panzanella with Whipped Ricotta and Pesto Sauce | 1890₽ | **Desserts** | | | |
|  |  | ‘Medovik’ | 450₽ | Orange and Aperol Cake | 650₽ |
| **Bread** |  | Lemon Tart with Meringue | 450₽ | Basque Cheesecake | 550₽ |
| Classic Focaccia with Sea Salt and Rosemary | 200₽ | Rum Baba with Limoncello and Strawberries | 490₽ | Tiramisu with Salted Caramel | 610₽ |
| Focaccia with Parmesan / with Pesto | 310₽ | Buratta Cake | 490₽ | Coconut Panna Cotta with Chia Seeds and Mango- Passion Fruit Sauce | 450₽ |
| Homemade Focaccia with Anchovy and Caper Oil | 350₽ |  |  |  |  |