

MOZZARELLA BAR

Select the cheese of your choice. We produce all cheeses ourselves (with the exception of mozzarella di Bufala) maintaining quality in accordance with traditional Italian technology.

BURRATA	152 uah
MOZZARELLA	98 uah
STRACCIATELLA*	48 uah
RICOTTA*	42 uah
MOZZARELLA DI BUFALA from buffalo milk	
	216 uah

TASTING PLATTER OF HOME-MADE CHEESES
(mozzarella, stracciatella, burrata, ricotta)
278 uah

MATURE CHEESES MADE IN HOUSE*

CACIOTA	42 uah
SCAMORZA	42 uah
CACIOCAVALLO	42 uah
RACLETTE	48 uah
CAMEMBERT	48 uah
STILTON	52 uah

*price per 50 g

ANTIPASTI

CHEESE ANTIPASTI – ITALIAN CHEESES
299 uah

MEAT ANTIPASTI – ITALIAN SAUSAGES
298 uah

LARGE ANTIPASTI PLATTER
(stracciatella, ricotta, mozzarella, prosciutto, salami, grilled vegetables, pesto sauce, tomato sauce, grissini and ciabatta)
355 uah

SUN-DRIED TOMATOES*	78 uah
NOCELLARA OLIVES*	85 uah
PICKLED CAPERS*	86 uah
PICKLED ARTICHOKE*	99 uah
PINK TOMATOES**	41 uah
BAKED EGGPLANT**	41 uah
BAKED ZUCCHINI**	41 uah
BAKED PEPPER**	48 uah

*The price is for 50 g and may vary depending on weight

**The price is for 100 g and may vary depending on weight

APPETIZERS

TENDER CHICKEN PATE
WITH CRISPY CIABBATTA
110 uah

VEAL CARPACCIO
WITH TARTUFO SCENT
195 uah

SALMON TARTARE
WITH AVOCADO AND CAPERS
218 uah

VEAL TARTARE
WITH PARMESAN AIOLI
186 uah

FRESH TUNA TARTARE WITH AVOCADO
AND SESAME SAUCE
225 uah

STOVE-BAKED CAMEMBERT,
SERVED WITH FIG AND PEAR SAUCE
245 uah

STOVE-BAKED SHRIMPS
WITH GARLIC AND ROSEMARY SCENT
210 uah

SCALLOP WITH CAULIFLOWER
PUREE AND MUSHROOM CAPPUCCINO
286 uah

SALADS

CAPRESE WITH MOZZARELLA
FIOR DI LATTE
AND PESTO SAUCE
148 uah

SALAD WITH STRACCIATELLA
AND BAKED EGGPLANT
155 uah

BURRATA WITH BAKED PEPPERS,
TOMATOES AND TRUFFLE FLAVOUR
198 uah

CAESAR WITH CHICKEN FILLET
157 uah

TUNA SALAD
WITH FRIED FRENCH POTATOES
245 uah

SALAD WITH ROAST BEEF
AND HONEY & MUSTARD DRESSING
185 uah

SALAD WITH DUCK,
BEETROOT AND PRUNES
188 uah

VERDE SALAD WITH PICKLED ARTICHOKE
AND FRESH VEGETABLES
162 uah

SALAD WITH SHRIMP,
ARUGULA AND AVOCADO
215 uah



SUMMER MENU

COLD SUMMER GAZPACHO SOUP
WITH TOMATOES AND PEPPERS
125 uah

TENDER TOMATO SOUP WITH SALAMI
128 uah

VITELO TONATO (CLASSIC ITALIAN
APPETIZER WITH TUNA SAUCE)
228 uah

«BIT» POTATOES WITH SOUR CREAM
AND GARLIC
58 uah

ZUCCHINI PANCAKES
WITH LIGHTLY SALTED SALMON
148 uah

GNOCCHI WITH BACON, MUSHROOMS
AND CREAMY SAUCE
210 uah

PENE WITH BURRATA CHEESE
OF OWN PRODUCTION
174 uah

DESIGNER CALF CHEEK STOVES
198 uah

VEGAN PIZZA WITH BAKED PEPPER, PICKLED
ARTICHOKE AND TOMATO OR CREAM SAUCE
OF YOUR CHOICE
265 uah

RICOTTI WITH RICOTTA AND PESTO SAUCE
136 uah

CREME BRULEE WITH SEASONAL BERRIES
110 uah

BRUSCHETTA BAR

WITH AVOCADO
and stracciatella 138 uah

WITH ROAST BEEF
and honey & mustard sauce 138 uah

WITH SPICY SALMON
and cheese & yoghurt sauce 138 uah



SOUPS

CHICKEN BROTH
WITH EGG AND NOODLES
85 uah

CHEESE SOUP WITH TIGER SHRIMP
AND SALMON
168 uah

RICH MUSHROOM SOUP
112 uah

OKROSHKA
98 uah

PASTA AND RISOTTO

LASAGNA BOLOGNESE
185 uah

SPAGHETTI CARBONARA
158 uah

TAGLIATELLE WITH PORCINI
AND GORGONZOLA
189 uah

FETTUCCINE VERDE
WITH SEAFOOD
198 uah

BAKED PASTA WITH CHEESE SAUCE,
BACON AND SMOKED CHICKEN
196 uah

RISOTTO WITH PORCINI
169 uah

RISOTTO FORMAGGI
WITH CRISPY FRIED SQUID
175 uah

RABBIT RAVIOLI 168 uah

SHARING PLATTERS

FRUTTI DI MARE SELECTION
(dorado, squid, sea bass and salmon,
cooked with spices following
a signature recipe)

Served with grilled vegetables
1 360 uah

MEAT PLATTER
(pork, chicken fillet, duck fillet
and veal marinated in herbs)

Served with grilled vegetables and berry,
tomato and sweet and sour sauce
1 190 uah

SIDES

POLENTA WITH PARMESAN 55 uah

BAKED VEGETABLES 115 uah

MASHED POTATOES 55 uah
with parmigiano

SPINACH 55 uah

MEAT AND POULTRY

CHICKEN BREAST
WITH SAUTÉED CAULIFLOWER
195 uah

DUCK BREAST
WITH BAKED FRENCH POTATOES
AND CRANBERRIES
265 uah

RABBIT WITH PORCINI
AND VEGETABLES
198 uah

VEAL CHEEKS
WITH TRUFFLE PURÉE
195 uah

VEAL MEDALLIONS
WITH GRILLED VEGETABLES
275 uah

Price per 100 g of product
prepared for cooking:

RIBEYE STEAK (UKRAINE)
139 uah

RIBEYE STEAK (USA)
335 uah



FISH AND SEAFOOD

SALMON
WITH SPINACH SAUCE
295 uah

DORADO FILLET WITH SPINACH
AND CAULIFLOWER PURÉE
275 uah

Price per 100 g of product
prepared for cooking:

TUNA STEAK 198 uah

SEA BASS 110 uah
Grilled or baked

DORADO 125 uah
Grilled or baked

SHRIMP 256 uah

We use natural olive oil

Dear guest, please inform your
waiter about any allergies

PIZZA AND FOCACCIA

MARGHERITA
135 uah

QUATTRO FORMAGGI
196 uah

FOUR MEATS
198 uah

PIZZA WITH PROSCIUTTO
DI SAN DANIELE AND ARUGULA
198 uah

PIZZA WITH SPICY SALAMI,
MOZZARELLA AND BASIL
198 uah

PIZZA WITH PEAR
AND GORGONZOLA CHEESE
188 uah

BURRATA BAKED IN FOCACCIA
205 uah

PIZZETA WITH BURRATA AND TOMATOES
178 uah

FOCACCIA WITH MOZZARELLA
AND ROSEMARY
79 uah

FOCACCIA WITH ROSEMARY
58 uah

FOCACCIA WITH PARMESAN
84 uah

DESSERTS

DESSERT BUFFALINO
115 uah

TIRAMISU – CLASSIC
ITALIAN DESSERT
155 uah

CHEESECAKE WITH SALTED CARAMEL
130 uah

CHOCOLATE FONDANT WITH ICE CREAM
110 uah

SPICY PEAR WITH PEACH CREAM
118 uah

CARAMELIZED PINEAPPLE
WITH MANGO AND ICE CREAM
112 uah

HOME-MADE ICE CREAM
54 uah

SORBETS
54 uah