



RESTAURANT & BAKERY

M E N U



## MOZZARELLA BAR

Cheese paradise, where the most fresh and favourite cheeses are served,  
Italian style cooking in our own cheese factory

Stracciatella*	59	Mozzarella*	68
Burrata	164	Ricotta*	48

## ITALIAN CHEESES

Gorgonzola Piccante*	62	Al barolo*	138
Parmigiano Reggiano*	68	Moliterno al Tartufo*	138
Pecorino Toscano*	98		

To any cheese you may choose salad, meat delicacy and dressing

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

## ANTIPASTI

Vegetables pickled in spicy oil:

Pink tomato*	39	Zucchini*	39
Eggplant*	39	Bell pepper*	48

Sun-dried tomatoes**	75	Nocellara olives**	82
Pickled caper berries**	86	Pickled artichokes**	96

Big plate of antipasti for company (Stracciatella, Ricotta, Mozzarella, Prosciutto, salami, grilled vegetables, Pesto sauce, dried tomatoes, grains and chiabata)	355	Cheese appetizer with honey (Ricotta, Gorgonzola Piccante, Al barolo, Moliterno al Tartufo, Pecorino Toscano)	299
Plate of homemade cheeses (Mozzarella, Burrata, Stracciatella, Ricotta with apricot jam and honey)	268	Italian Salumi (Bresaola, Prosciutto, Salami Milano, Salami Piccante, Salami Cacciatore)	298

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

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

## (STARTERS)

Tartar with shrimps, avocado and light wasabi flavor	198	Veal carpaccio with truffle sauce	198
Tartar with salmon, avocado and capers	245	Tuscan chicken liver paste	98
Tartar of seasoned veal with baked pepper and ciabatta	198	Tuna tartar with cream cheese and grapefruit	255

## (BRUSCHETTA)

with avocado, Stracciatella and spicy sauce	118	with shrimp and tomatoes	139
with prosciutto, tomatoes and Parmesan	118	with marinated salmon and Stracciatella	139

## (DRY-CURED SPECIALTIES)

Bresaola*	98	Salami Picante*	64
Prosciutto Crudo*	79	Salami Milano*	68

To any deli meats you may choose a salad, cheese and dressing

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

## (SALADS)

Caesar with chicken fillet and bacon	164	Caprese with Mozzarella and pesto sauce	168
with shrimps arugula and avocado	198	Eggplant and Stracciatella cheese salad	184
Grilled mussel salad with avocado, fresh vegetables and spicy sauce	198	with Burrata baked pepper and arugula	215
With salmon, spinach and potatoes	215	with fried chicken, marinated zucchini and sesame-nut sauce	138
with artichokes, rucola and vegetables	168	with roast beef, Mozzarella and honey-mustard dressing	195

## (SOUPS)

Chicken soup with rabbit tortellini	75	Delicious cream soup with chicken and vegetables	125
Creamy soup with salmon and shrimp	169	Mushroom cream soup	136

## (SIDE DISH)

Mashed potatoes with Parmesan	50	Polenta with Parmesan	50
Spinach	50	Grilled Vegetables à la Provence	110

## MEAT DISHES

Pork with broccoli and Black Pepper sauce	167	Cotollet in Milanese style with chicken fillet and mushroom sauce	156
Rib-eye steak (Ukraine)*	139	Chicken liver with eggplant and sweet and sour sauce	115
Veal medallions with grilled vegetables and Demiglas sauce	295	Duck breast with apple and honey	294
Veal marinated in italian herbs*	165	Veal cheeks with Black Pepper sauce and polenta	174

## FISH AND SEAFOOD

Grilled salmon with spinach and cherry tomatoes	275	Sea bass* in the stove or grill of your choice	155
Tuna steak*	235	Dorado fish in sea salt*	150
Flounder from the oven with herbs and garlic	235	Dorado fillet with zucchini and citrus sauce	148
Baked shrimps with garlic and rosemary flavor	215	Tiger shrimps**	256

\*The price is for 100 g of meat, prepared for roasting

\*\*Price is per 100 g of shrimps with heads ready for roasting

## DISHES FOR A COMPANY

Frutti di mare (Dorado, squid, Sea bass and salmon cooked in spices by author's recipe. Served with grilled vegetables)	1360	Great meat plateau (Pork, chicken, duck fillet and veal marinated in herbs. Served with grilled vegetables and berries, tomatoes, sour-sweet sauces)	1100
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## SAUCES

Berry 35

Arabbiata 35

Blue Cheese 35

Cheddar 35



**(RISOTTO)**

Risotto with porcini mushrooms	169	Four cheeses risotto	155
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**(PASTA)**

Spaghetti Carbonara	148	Ravioli with rabbit	158
Spaghetti with seafood in a creamy sauce	198	Ravioli with spinach and Ricotta	126
Pasta with chicken fillet and cheddar sauce	169	Tagliatelle with porcini mushrooms and Gorgonzola	189
Pasta Orzo with veal cheeks	142	Fettuccine Bolognese	148
		Rabbit Lasagna	196

All pasta at Spezzo is made by hands by our chefs  
in classic traditions of Italian cuisine

(FOCACCIA)

with baked Mozzarella and rosemary	98	with Parmesan and pesto sauce	76
with rosemary	48	with pesto sauce	48

(PIZZA)

Margarita classic Italian pizza	129	Salami Picante (Salami Picante, Mozzarella, pilati tomato sauce)	188
Pera Bianca (Mozzarella, Gorgonzola, pear, honey, cream sauce)	182	San Daniele (Prosciutto San Daniele, Mozzarella, arugula, Parmesan, pilati tomato sauce)	188
Four cheeses (Mozzarella, Parmesan, Emental, Gorgonzola, cream sauce)	198	Carbonara (Mozzarella, Parmesan, bacon, Prosciutto Cotto, cream sauce, red onion)	198
Four meats (Salami Milano, Salami Picante, Bresaola, Prosciutto San Daniele, Mozzarella, pilati tomato sauce, arugula, basil)	220	Sea pizza with salmon (Cream sauce, salmon, capers, spinach, Parmesan, red onion)	295
Pizza with chicken fillet and Cheddar cheese (Cream sauce, chicken fillet, Cheddar cheese, tomatoes, Mozzarella)	189		

ADD CREAMY CHEESE SIDE TO YOUR FAVORITE PIZZA FOR 36 UAH. ORDER AND TASTE.

WE RECOMMEND TO TRY:

Pizzetta with Burrata and tomatoes	185
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DESSERTS

Caramelized pineapple with mango and ice cream	134	Chef's pie with mascarpone, peach and mango	130
Apple tart with vanilla ice cream	98	Homemade ice-cream (vanilla, chocolate)	48
Classic cheesecake with passion fruit puree	125	Ricotta ice-cream with berry mix	48
Tiramisu	138	Sorbet (lemon, strawberry)	48
Panna cotta with berry mix	96	Sorbet (mango)	58
Chocolate fondant with ice-cream	98		

Dear guest, if you are allergic to any product, please inform your waiter

This information leaflet contains materials on products that are sold in foodservice network SPEZZO, and their manufacturers. The original version of the menu is kept in consumer's corner and is available upon request of the guest. Prices are in national currency – hryvnia

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 **HOMEMADE BREAD**
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Grissini		18
	100 g	Loaf
Buckwheat		
Fresh aromatic bread with a unique buckwheat taste. Thanks to buckwheat flour, this bread is both delicious and healthy	20	39
Borodino bread		
The same “brick” from the childhood: light sourness, dense texture and coriander aroma	20	45
Malt with cranberries		
Soft cranberry astringency and rich bread flavor of ripe wheat grains	20	62
Ciabatta classic with onion		
Porous crumb in crispy crust — classic of Italian cuisine. This bread is perfectly combined with cheese and complements taste of salads and first courses	18	48
Ciabatta black with olives	18	58
Fougasse		
Unbelievably tender bread with Parmesan made by the author’s recipe from the brand-chief of SPEZZO! The peak of taste is felt in each crumb. Hot is the best	22	79
Focaccia with dried tomatoes	20	58

