

## 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.

MOZZARELLA	98 uah
BURRATA	154 uah
STRACCIATELLA*	48 uah
RICOTTA*	42 uah

MOZZARELLA DI BUFALA  
from buffalo milk  
219 uah

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

## MATURE CHEESES MADE IN HOUSE\*

CACIOTA	44 uah
SCAMORZA	44 uah
CACIOCAVALLO	44 uah
RACLETTE	48 uah
CAMEMBERT	48 uah
STILTON	54 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 TRUFFLE FLAVOR  
195 uah

SALMON TARTARE  
WITH AVOCADO AND CAPERS  
218 uah

VEAL TARTARE  
WITH PARMESAN AIOLI  
188 uah

FRESH TUNA TARTARE WITH AVOCADO  
AND SESAME SAUCE  
228 uah

OCTOPUS AND AVOCADO TARTARE <sup>NEW</sup>  
WITH MAYO SAUCE  
365 uah

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

STOVE-BAKED SHRIMPS  
WITH GARLIC AND ROSEMARY SCENT  
225 uah

SCALLOP WITH CAULIFLOWER  
PUREE AND MUSHROOM CAPPUCCINO  
292 uah

## SALADS

CAPRESE WITH MOZZARELLA FIOR DI LATTE  
AND PESTO SAUCE  
148 uah

SALAD WITH STRACCIATELLA  
AND BAKED EGGPLANT  
157 uah

BURRATA WITH BAKED PEPPERS,  
TOMATOES AND TRUFFLE FLAVOUR  
198 uah

CAESAR WITH CHICKEN FILLET  
157 uah

CAESAR WITH CRISPY SHRIMP <sup>NEW</sup>  
198 uah

TUNA SALAD  
WITH FRIED FRENCH POTATOES  
255 uah

BEEF, BAKED EGGPLANT <sup>NEW</sup>  
AND CHEESE SAUCE SALAD  
188 uah

VERDE SALAD WITH PICKLED ARTICHOKE  
AND FRESH VEGETABLES  
162 uah

SHRIMP, ARUGULA, AVOCADO <sup>NEW</sup>  
AND MAYO SAUCE SALAD  
224 uah

byzantine

## BRUSCHETTA BAR

WITH AVOCADO  
and stracciatella 138 uah

WITH ROAST BEEF  
and cheese sauce 138 uah

WITH SHRIMPS, TOMATOES  
and baked cheese <sup>NEW</sup> 142 uah

WITH SPICY SALMON  
and cheese & yoghurt sauce 142 uah

## SOUPS

CHICKEN BROTH  
WITH EGG AND NOODLES  
85 uah

PUMPKIN BISQUE SOUP <sup>NEW</sup>  
WITH SHRIMP  
165 грн

SOUP WITH BEEF <sup>NEW</sup>  
AND VEGETABLES  
87 uah

MUSHROOM SOUP  
119 uah

Dear guest, please inform your waiter about any allergies

## PASTA AND RISOTTO

SPAGHETTI CARBONARA  
158 uah

LASAGNA BOLOGNESE  
185 uah

TAGLIATELLE WITH PORCINI  
AND GORGONZOLA  
189 uah

PASTA WITH SEAFOOD <sup>NEW</sup>  
IN A CREAMY SAUCE  
225 uah

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

RISOTTO WITH PORCINI  
169 uah

RISOTTO WITH TUNA TARTARE <sup>NEW</sup>  
235 uah

RISOTTO FORMAGGI  
WITH CRISPY FRIED SQUID  
182 uah

RAVIOLI WITH MUSHROOMS 158 uah  
and pumpkin sauce <sup>NEW</sup>

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  
56 uah

BAKED VEGETABLES  
115 uah

MASHED POTATOES  
with parmigiano  
56 uah

SPINACH  
56 uah

## FISH AND SEAFOOD

CRISPY FLOUNDER <sup>NEW</sup>  
AND MUSHROOM RAVIOLI  
278 uah

SALMON WITH CAULIFLOWER SAUTÉED <sup>NEW</sup>  
295 uah

BAKED OCTOPUS WITH BROCCOLI <sup>NEW</sup>  
AND POTATOES  
385 uah

DORADO FILLET WITH SPINACH  
AND CAULIFLOWER PURÉE  
285 uah

Price per 100 g of product  
prepared for cooking:

TUNA STEAK 198 uah

SEA BASS 116 uah  
Grilled or baked

DORADO 125 uah  
Grilled or baked

SHRIMP 256 uah

## MEAT AND POULTRY

CHICKEN BREAST  
AND 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

MILANESE VEAL <sup>NEW</sup>  
WITH MUSHROOM SAUCE  
275 uah

VEAL MEDALLIONS  
WITH GRILLED VEGETABLES  
285 uah

Price per 100 g of product prepared for cooking:

RIBEYE STEAK (UKRAINE)  
148 uah

RIBEYE STEAK (USA)  
335 uah

We use natural olive oil

## PIZZA AND FOCACCIA

MARGHERITA  
138 uah

QUATTRO FORMAGGI  
196 uah

FOUR MEATS  
215 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

ADRIATIC PIZZA WITH SHRIMP  
AND ZUCCHINI <sup>NEW</sup>  
210 uah

PIZZA WITH CHICKEN <sup>NEW</sup>  
AND CHEDDAR CHEESE  
196 uah

BUFFALINO PIZZA WITH CHEESE <sup>NEW</sup>  
FROM OUR OWN DAIRY  
198 uah

PIZZETA WITH BURRATA AND TOMATOES  
178 uah

FOCACCIA WITH MOZZARELLA CHEESE  
AND ROSEMARY  
84 uah

FOCACCIA WITH ROSEMARY  
58 uah

FOCACCIA WITH PARMESAN  
84 uah

## DESSERTS

DESSERT BUFFALINO  
118 uah

TIRAMISU  
155 uah

CREME BRULEE <sup>NEW</sup>  
121 uah

CHEESECAKE WITH SALTED CARAMEL  
130 uah

CHOCOLATE FONDANT WITH ICE CREAM  
110 uah

CARAMELIZED PINEAPPLE  
WITH MANGO AND ICE CREAM  
135 uah

HOME-MADE ICE CREAM  
54 uah

SORBETS  
54 uah