

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 ARTICHOKEs*	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 ^{NEW}
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 ^{NEW}
198 uah

TUNA SALAD
WITH FRIED FRENCH POTATOES
255 uah

BEEF, BAKED EGGPLANT ^{NEW}
AND CHEESE SAUCE SALAD
188 uah

VERDE SALAD WITH PICKLED ARTICHOKEs
AND FRESH VEGETABLES
162 uah

SHRIMP, ARUGULA, AVOCADO ^{NEW}
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 ^{NEW} 142 uah

WITH SPICY SALMON
and cheese & yoghurt sauce 142 uah

SOUPS

CHICKEN BROTH
WITH EGG AND NOODLES
85 uah

PUMPKIN BISQUE SOUP ^{NEW}
WITH SHRIMP
165 грн

SOUP WITH BEEF ^{NEW}
AND VEGETABLES
87 uah

MUSHROOM SOUP
119 uah

Dear guest, please inform your waiter about any allergies

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

DISHES ON FIRE

Price per 100 g of product prepared for cooking:

SCALLOPS	225 uah
DORADO	125 uah
SQUID	136 uah
SHRIMPS	256 uah
SEA BASS	116 uah
SALMON	167 uah
TUNA STEAK	198 uah
OCTOPUS TENTACLES	396 uah
CHICKEN BREAST	64 uah
MINION STEAK (UKRAINE)*	134 uah
RIBEYE STEAK (UKRAINE)*	148 uah
RIBEYE STEAK (AMERICA)*	335 uah
PORK NECK GRILLED STEAK*	78 uah

SAUCES OF YOUR CHOICE
BBQ, Pilate tomatoes,
tar-tar, sweet chili, pepper
38 uah

SIDES

POLENTA WITH PARMESAN	56 uah
BAKED VEGETABLES	115 uah
MASHED POTATOES with parmigiano	56 uah
SPINACH	56 uah

We use natural olive oil

PASTA AND RISOTTO

SPAGHETTI CARBONARA	158 uah
LASAGNA BOLOGNESE	185 uah
TAGLIATELLE WITH PORCINI AND GORGONZOLA	189 uah
PASTA WITH SEAFOOD ^{NEW} 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 ^{NEW}	235 uah
RISOTTO FORMAGGI WITH CRISPY FRIED SQUID	182 uah
RAVIOLI WITH MUSHROOMS ^{NEW} and pumpkin sauce	158 uah
RABBIT RAVIOLI	168 uah
CRISPY FLOUNDER ^{NEW} AND MUSHROOM RAVIOLI	278 uah
BAKED OCTOPUS WITH BROCCOLI ^{NEW} AND POTATOES	385 uah
SALMON WITH CAULIFLOWER SAUTÉED ^{NEW}	295 uah
DORADO FILLET WITH SPINACH AND CAULIFLOWER PURÉE	285 uah
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 ^{NEW} WITH MUSHROOM SAUCE	275 uah
VEAL MEDALLIONS WITH GRILLED VEGETABLES	285 uah

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 ^{NEW}	210 uah
PIZZA WITH CHICKEN ^{NEW} AND CHEDDAR CHEESE	196 uah
BUFFALINO PIZZA WITH CHEESE ^{NEW} 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 ^{NEW}	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