

MENU

BREAKFAST 11:00-14:00

Get a compliment of you • Unlimited sparkling • Coffee and tea (black)	wine	any breakfast:				
Toast with marinated sa	almon and avo	ocado	255			
Omelet with shrimp and hollandaise sauce						
Fried potato pancakes w	ith salmon ar	nd cream cheese	195			
Cheesecakes with berry sauce and sour cream						
Oatmeal with gorgonzol	a cheese		155			
MOZZARELLA BA		eeses are served, Italian style cooking in our own o	cheese factory			
Stracciatella*	65	Mozzarella*	95			
Burrata	170	Ricotta*	55			
ITALIAN CHEESE						
To any cheese you may choose sale	ad, meat delicacy an	nd dressing	75			
Gorgonzola Piccante*			75			
Parmigiano Reggiano* Pecorino Toscano*			118			
recornio foscano			110			
ANTIPASTI Vegetables pickled in spicy oil						
Sun-dried tomatoes*			75			
Pickled caper berries*						
Nocellara olives*						
Pickled artichokes*						
Big plate of antipasti for company Stracciatella, Ricotta, Mozzarella, Prosciutto, salami, grilled vegetables, Pesto sauce, dried tomatoes, grains and chiabata						
Cheese appetizer with honey Ricotta, Gorgonzola Piccante, Al barolo, Moliterno al Tartufo, Pecorino Toscano						
Italian Salumi			325			
(Bresaola, Prosciutto, Salami Milano, Salami Piccante, Salami Cacciatore)						
Plate of homemade cheeses (Mozzarella, Burrata, Stracciatella, Ricotta with apricot jam and honey)						
STARTERS						
Tartar with salmon, avo	cado and capo	ers	280			
Tartar of seasoned veal with baked pepper and chiabatta						
Veal carpaccio with truf	fle sauce		198			
Tuscan chicken liver pat	re		128			
BRUSCHETTA						
With Stracciatella and salmon						
With tonato roast beef and kimchi pepper 205						

DRY-CURED SPECIALTIESTo any deli meats you may choose a salad, cheese and dressing

Bresaola*	130	Salami Picante*	85	
Prosciutto di San-Daniele*	115	Salami Milano*	75	
*The price is for 50 g and may vary depe		weight		
**The price is for 100 g and may vary de	pending o	n weight		
SALADS				
Caesar with chicken and bacon				
With shrimps, arugula and avocado				
Eggplant and Stracciatella cheese salad				
With Burrata cheese, baked pepper and arugula			238	
Warm salad with young veal	and gr	illed vegetables	250	
SOUPS				
Homemade chicken broth wi	ith chic	kan and poodles	98	
			158	
Delicious cream soup with cl Minestrone	пскеп	and vegetables	118	
Willestrone			110	
HOT APPETIZERS				
Crispy eggplant with cheese	dip		198	
Shrimps in creamy garlic sauce			298	
SIDE DISH				
Mashed potatoes with Parme	esan		60	
Polenta with Parmesan				
Spinach			64	
Grilled Vegetables a la Prove	nce		142	
PIZZA				
Add creamy cheese side to your favorite	pizza for 4	o UAH. Order and taste.		
Margarita			155	
classic Italian pizza Pera Bianca			240	
Mozzarella, Gorgonzola, pear, hon	ey, crear	n sauce	265	
Pizza three cheese with ham Cotto Mozzarella, parmesan, cheddar, cream sauce, cotto ham				
Four cheeses Mozzarella, Parmesan, Emental, G	oraonzo	la. cream sauce	245	
Four meats		.,	275	
Salami Milano, Salami Picante, Br pilati tomato sauce, arugula, basil	-	Prosciutto San Daniele, Mozzarella,		
Salami Picante Salami Picante, Mozzarella, pilati	tomato s	sauce	250	
San-Daniele Prosciutto San Daniele, Mozzarella, arugula, Parmesan, pilati tomato sauce				
Carbonara	, a. a yat	, pract contato suaco	248	
Mozzarella, Parmesan, bacon, Pro	sciutto C	otto, cream sauce, red onion		

FOCACCIA

with rosemary	48
with Pesto sauce	118
with Parmesan and Pesto sauce	88
with baked Mozzarella and rosemary	115
PASTA	
All pasta is made by hands by our chefs in classic traditions of Italian cuisine	
Spaghetti Carbonara	175
Spaghetti with seafood in a creamy sauce	285
Pasta with salmon, olives in creamy pesto	295
Pasta with chiken fillet and Cheddar sauce	235
Tagliatelle with porcini mushrooms and Gorgonzola	218
RISOTTO	
Risotto with porcini mushrooms	198
Four cheeses risotto	182
Tour cheeses risotto	
MEAT DISHES	
Rib-eye steak (Ukraine)*	169
Veal marinated in italian herbs*	180
Veal medallions with grilled vegetables and Demiglas sauce	355
Veal cheeks with Black Pepper sauce and polenta	238
Cutlet with bacon, parmesan and arugula	198
Pork entrecote with grilled cabbage	220
FISH AND SEAFOOD	
Sea bass in the stove or grill of your choice*	155
Salmon in Viennese sauce	365
Dorado fish in sea salt*	165
*The price is for 100 g of product, prepared for roasting	
**Price is per 100 g of shrimps with heads ready for roasting	
SIDE DISH	
Mashed potatoes with Parmesan	60
Polenta with Parmesan	56
Grilled Vegetables a la Provence	142
SAUCES	
Caesar / Sweet chilli	45
Berry / Arabbiata / Blue Cheese	40
Cheddar	60

DISHES FOR A COMPANY 1550 Frutti di mare (Dorado, squid, shrimps, Sea bass and salmon cooked in spices by author's recipe. Served with grilled vegetables) 1240 Great meat plateau (Pork, chicken, duck fillet and veal marinated in herbs. Served with grilled vegetables and berries, tomatoes, sour-sweet sauces) **DESSERTS** Tiramisu 195 Basque cheesecake 180 Chocolate fondant with ice-cream 125 48 Homemade ice-cream (vanilla, chocolate) 48 Ricotta ice-cream with berry mix **HOMEMADE BREAD** Loaf 100 g Buckwheat 55 Fresh aromatic bread with a unique buckwheat taste. 25 Thanks to buckwheat flour, this bread is both delicious and healthy Borodino bread The same "brick" from the childhood: light sourness, 25 58 dense texture and coriander aroma Ciabatta **75** 25 Grissini **30 KIDS MENU** Chicken Ryaba 55 Chicken broth Chicken Tsypa 128 Chicken nuggets with French fries Pizza from Turtles 122 Pizzetta 4 cheese Oatmeal 55 Oat porridge with banana Nyashki cheese 92 Choice of sour cream, honey, berry sauce Smeshariki «KO-KO» 108 Chicken cutlet with puree Dandelion 65 Omelette Octopuses

Spaghetti with tomatoes and meatballs

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