MENU
BREARFAST 11:00-14:00
Get a compliment of your choice with any breakfast:- Unlimited sparkling wine- Coffee and tea (black/ green)
Toast with marinated salmon and avocado ..... 265
Omelet with shrimp and hollandaise sauce ..... 275
Fried potato pancakes with salmon and cream cheese ..... 195
Cheesecakes with berry sauce and sour cream ..... 148
Oatmeal with gorgonzola cheese ..... 155
M0ZZARELLA BARCheese paradise, where the most fresh and favourite cheeses are served, Italian style cooking in our own cheese factory
Stracciatella* 65 Mozzarella* ..... 95
Burrata ..... 170
Ricotta* ..... 55
ITALIAN CHEESES
To any cheese you may choose salad, meat delicacy and dressing
Gorgonzola Piccante* ..... 78
Parmigiano Reggiano* ..... 78
Pecorino Toscano* ..... 118
ANTIPASTI
Vegetables pickled in spicy oil
Sun-dried tomatoes* ..... 75
Pickled caper berries* ..... 86
Nocellara olives* ..... 82
Pickled artichokes* ..... 96
Big plate of antipasti for company ..... 370
Stracciatella, Ricotta, Mozzarella, Prosciutto, salami, grilled vegetables, Pesto sauce, dried tomatoes, grains and chiabata
Cheese appetizer with honey ..... 355
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 ..... 288
(Mozzarella, Burrata, Stracciatella, Ricotta with apricot jam and honey)
STARTERS
Tartar with salmon, avocado and capers ..... 280
Tartar of seasoned veal with baked pepper and chiabatta ..... 225
Veal carpaccio with truffle sauce ..... 218
Tuscan chicken liver pate ..... 128
BRUSCHETTA
With Stracciatella and salmon ..... 148
With tonato roast beef and kimchi pepper ..... 205

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

| Bresaola* | $\mathbf{1 3 0}$ | Salami Picante* | $\mathbf{8 5}$ |
| :--- | :--- | :--- | :--- |
| Prosciutto di San-Daniele* | $\mathbf{1 1 5}$ | Salami Milano* | $\mathbf{8 8}$ |
| $*$ The price is for 50 g and may vary depending on weight <br> $* *$ The price is for 100 g and may vary depending on weight |  |  |  |

## SALADS

Caesar with chicken and bacon 228
With shrimps, arugula and avocado 280
Eggplant and Stracciatella cheese salad 188
With Burrata cheese, baked pepper and arugula 245
Warm salad with young veal and grilled vegetables 255

## SOUPS

Homemade chicken broth with chicken and noodles 98
Delicious cream soup with chicken and vegetables 158
Minestrone 118
HOT APPETIZERS
Crispy eggplant with cheese dip 198
Shrimps in creamy garlic sauce 298
SIDE DISH
Mashed potatoes with Parmesan 60
Polenta with Parmesan 56
Spinach 64
Grilled Vegetables a la Provence 142

## PIZ2A

| Add creamy cheese side to your favorite pizza for 40 UAH. Order and taste. |
| :--- |
| Margarita | $\mathbf{1 6 8}$

classic Italian pizza
Pera Bianca 269
Mozzarella, Gorgonzola, pear, honey, cream sauce
Pizza three cheese with ham Cotto 290
Mozzarella, parmesan, cheddar, cream sauce, cotto ham
Four cheeses 275
Mozzarella, Parmesan, Emental, Gorgonzola, cream sauce
$\begin{array}{ll}\text { Four meats } & \mathbf{2 9 8}\end{array}$
Salami Milano, Salami Picante, Bresaola, Prosciutto San Daniele, Mozzarella, pilati tomato sauce, arugula, basil
Salami Picante 268
Salami Picante, Mozzarella, pilati tomato sauce
San-Daniele
Prosciutto San Daniele, Mozzarella, arugula, Parmesan, pilati tomato sauce
Carbonara
Mozzarella, Parmesan, bacon, Prosciutto Cotto, cream sauce, red onion

## FOCACCIA

with rosemary48with 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 ..... 179
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 ..... 198
MEAT DISHES
Rib-eye steak (Ukraine)* ..... 169
Veal marinated in italian herbs* ..... 180
Veal medallions with grilled vegetables and Demiglas sauce ..... 398
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 ..... 398
Dorado fish in sea salt* ..... 289
*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 ..... 62
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
Frutti di mare ..... 1550
(Dorado, squid, shrimps, Sea bass and salmon cooked in spices by author's recipe. Served with grilled vegetables)
Great meat plateau ..... 1240
(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 ..... 138
Homemade ice-cream ..... 48
(vanilla, chocolate)
Ricotta ice-cream with berry mix ..... 48
HOMEMADE BREAD
100 g ..... Loaf
Buckwheat
Fresh aromatic bread with a unique buckwheat taste. ..... 55
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 ..... 25 ..... 75
Grissini ..... 30
KIDS MENU
Chicken Ryaba ..... 55
Chicken broth
Chicken Tsypa ..... 128
Chicken nuggets with French fries
122
Pizza from Turtles
Pizzetta 4 cheese
55
Oatmeal
Oat porridge with banana
92
Nyashki cheese
Choice of sour cream, honey, berry sauce
108
Smeshariki «KO-KO»
Chicken cutlet with puree
Dandelion ..... 65
Omelette
Octopuses ..... 122

