

MOZZARELLA BAR

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

Stracciatella*	59	Mozzarella*	78
Burrata	169	Ricotta*	48

ITALIAN CHEESES

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

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

ANTIPASTI

Vegetables pickled in spicy oil

Pink tomato**	39	Sun-dried tomatoes*	75
Eggplant**	39	Pickled caper berries*	86
Zucchini**	39	Nocellara olives*	82
Bell pepper**	48	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 299
Ricotta, Gorgonzola Piccante, Al barolo, Moliterno al Tartufo, Pecorino Toscano

Italian Salumi 298
(Bresaola, Prosciutto, Salami Milano, Salami Piccante, Salami Cacciatore)

Plate of homemade cheeses 278
(Mozzarella, Burrata, Stracciatella, Ricotta with apricot jam and honey)

STARTERS

Tartar with shripms, avocado and light wasabi flavor	198
Tartar with salmon, avocado and capers	265
Tartar of seasoned veal with baked pepper and chiabatta	198
Tuna tartar with cream cheese and grapefruit	255
Veal carpaccio with truffle sauce	198
Tuscan chicken liver pate	118
Smoked eel with mashed potatoes NEW	265

BRUSCHETTA

With avocado, Stracciatella and spicy sauce	135
With shrimp and tomatoes	148
With pastrami and mustard sauce NEW	144
With marinated salmon and Stracciatella	148

DRY-CURED SPECIALTIES

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

Bresaola*	98	Salami Picante*	67
Prosciutto Crudo*	79	Salami Milano*	68

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

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

SALADS

Caesar with chicken and bacon	175
With shrimps arugula and avocado	225
Caprese with Mozzarella and pesto sauce	168
Eggplant and Stracciatella cheese salad	184
With Burrata cheese, baked pepper and arugula	225
With roast beef, Mozzarella and honey-mustard dressing	215
With fried chicken, caramelized pumpkin and sesame sauce NEW	162
With salmon, roasted beets and aioli sauce with parmesan NEW	218

SOUPS

Chicken soup with rabbit tortellini	86
Delicious cream soup with chicken and vegetables	136
Tomato soup with seafood NEW	189
Roasted vegetables and pastrami soup NEW	175

SIDE DISH

Mashed potatoes with Parmesan	54
Polenta with Parmesan	54
Spinach	54
Grilled Vegetables a la Provence	118

MEAT DISHES

Rib-eye steak (Ukraine)*	155
Veal marinated in italian herbs*	175
Veal medallions with grilled vegetables and Demiglas sauce	310
Veal cheeks with Black Pepper sauce and polenta	215
Duck breast with apple and honey	294
Chicken breast with grilled cabbage and truffle sauce	174
Lamb loin with lentil falafel NEW	335
Beef tenderloin with chickpea puree and demiglas sauce NEW	330

FISH AND SEAFOOD

Sea bass in the stove or grill of your choice*	155
Dorado fish in sea salt*	158
Grilled salmon with spinach and cherry tomatoes	298
Baked shrimps with garlic and rosemary flavor	235
Dorado fillet with zucchini and citrus sauce	189
Scallop with cauliflower puree	294
Baked octopus with potatoes	364
Pike perch and shrimp cake with mashed potatoes and spinach sauce NEW	255

*The price is for 100 g of product, prepared for roasting
**Price is per 100 g of shrimps with heads ready for roasting

DISHES FOR A COMPANY

Frutti di mare	1480
<i>(Dorado, squid, shrimps, Sea bass and salmon cooked in spices by author's recipe. Served with grilled vegetables)</i>	
Great meat plateau	1190
<i>(Pork, chicken, duck fillet and veal marinated in herbs. Served with grilled vegetables and berries, tomatoes, sour-sweet sauces)</i>	

SAUCES

Berry / Arabbiata / Blue Cheese / Cheddar	35
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RISOTTO

Risotto with porcini mushrooms	185
Four cheeses risotto	172
Shrimps risotto in tomato sauce NEW	210

PASTA

All pasta is made by hands by our chefs in classic traditions of Italian cuisine	
Spaghetti Carbonara	154
Spaghetti with seafood in a creamy sauce	238
Pasta with chicken fillet and cheddar sauce	198
Pasta Casarecce with pastrami and mustard sauce NEW	176
Ravioli with shrimp NEW	218
Ravioli with rabbit	175
Tagliatelle with porcini mushrooms and Gorgonzola	195
Fettuccine Bolognese	174
Rabbit Lasagna	198

PIZZA

Add creamy cheese side to your favorite pizza for 38 UAH. Order and taste.	
Margarita	135
<i>classic Italian pizza</i>	
Pera Bianca	215
<i>Mozzarella, Gorgonzola, pear, honey, cream sauce</i>	
Pizza three cheese with ham Cotto	236
<i>Mozzarella, parmesan, cheddar, cream sauce, cotto ham</i>	
Four cheeses	210
<i>Mozzarella, Parmesan, Emental, Gorgonzola, cream sauce</i>	
Four meats	235
<i>Salami Milano, Salami Picante, Bresaola, Prosciutto San Daniele, Mozzarella, pilati tomato sauce, arugula, basil</i>	
Pizza with chicken and Cheddar cheese	205
<i>Cream sauce, chicken, Cheddar cheese, tomatoes, Mozzarella</i>	
Salami Picante	210
<i>Salami Picante, Mozzarella, pilati tomato sauce</i>	
San Daniele	215
<i>Prosciutto San Daniele, Mozzarella, arugula, Parmesan, pilati tomato sauce</i>	
Carbonara	232
<i>Mozzarella, Parmesan, bacon, Prosciutto Cotto, cream sauce, red onion</i>	

FOCACCIA

with rosemary	48
with pesto sauce	65
with Parmesan and pesto sauce	84
with baked Mozzarella and rosemary	98

We recommend to try:

Pizzetta with Burrata and tomatoes	185
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DESSERTS

Tart with pear and chocolate NEW	115
Classic cheesecake with passion fruit puree	128
Tiramisu	155
Panna cotta with berry mix	96
Chocolate fondant with ice-cream	110
Chef’s pie with mascarpone, peach and mango	134
Homemade ice-cream (vanilla, chocolate)	48
Ricotta ice-cream with berry mix	48
Sorbet (lemon, strawberry)	48
Sorbet (mango)	58

HOMEMADE BREAD

	100 g	Loaf
Buckwheat <i>Fresh aromatic bread with a unique buckwheat taste. Thanks to buckwheat flour, this bread is both delicious and healthy</i>	20	39
Borodino bread <i>The same “brick” from the childhood: light sourness, dense texture and coriander aroma</i>	20	45
Malt with cranberries <i>Soft cranberry astringency and rich bread flavor of ripe wheat grains</i>	20	62
Ciabatta classic / with onion <i>Porous crumb in crispy crust – classic of Italian cuisine. This bread is perfectly combined with cheese and complements taste of salads and first courses</i>	18	48
Ciabatta black with olives	18	58
Fougasse <i>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</i>	22	79
Focaccia with dried tomatoes	20	58
Grissini	18	