

**SPEZZO**

**RESTAURANT & BAKERY**

**M E N U**

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## (PUMPKIN SEASON)

<b>BRUSCHETTA</b> Ciabatta / cream cheese / pumkin / salmon	<b>142</b>	<b>RISOTTO</b> Arbotio rice / baked pumkin / Parmezan sun-dried tomatoes	<b>132</b>
<b>PIZZA</b> Pumkin / Mozzarella / bacon / tomatoes	<b>179</b>	<b>RAVIOLI</b> Mozzarella / sun-dried pumkin / pine nut	<b>128</b>
<b>SOUP</b> Pumpkin cream-soup / fried mushrooms sun-dried tomatoes / bacon	<b>98</b>		

## MOZZARELLA BAR

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

Stracciatella*	59	Mozzarella*	68
Burrata	164	Ricotta*	48

## ITALIAN CHEESES

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

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

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

## (ANTIPASTI)

Vegetables pickled in spicy oil:

Pink tomato*	39	Zucchini*	39
Eggplant*	39	Bell pepper*	48
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Sun-dried tomatoes**	75	Nocellara olives**	82
Pickled caper berries**	86	Pickled artichokes**	96
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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 (Ricotta, Gorgonzola Piccante, Al barolo, Moliterno al Tartufo, Pecorino Toscano)	299
Plate of homemade cheeses (Mozzarella, Burrata, Stracciatella, Ricotta with apricot jam and honey)	268	Italian Salumi (Bresaola, Prosciutto, Salami Milano, Salami Piccante, Salami Cacciatore)	298

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

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

## (STARTERS)

Tartar with shripms, avocado and light wasabi flavor	182	Veal carpaccio with truffle sauce	198
Tartar with salmon, avocado and capers	245	Tuscan chicken liver paste	98
Tuna tartar with cream cheese and grapefruit	255	Veal tagliata with sesame sauce and Parmesan	165
Tartar of seasoned veal with baked pepper and chiabatta	198		

## (BRUSCHETTA)

with avocado, Stracciatella and spicy sauce	118	with roast beef, arugula and pickled cucumbers	118
with Prosciutto and Stracciatella	118	with marinated salmon and Stracciatella	139

## (DRY-CURED SPECIALTIES)

Bresaola*	98	Salami Picante*	64
Prosciutto Crudo*	79	Salami Milano*	68

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

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

## (SALADS)

Caesar with chicken fillet and bacon	164	Caprese with Mozzarella and pesto sauce	168
with shrimps arugula and avocado	198	Eggplant and Stracciatella cheese salad	184
Grilled mussel salad with avocado, fresh vegetables and spicy sauce	198	with Burrata baked pepper and arugula	215
with artichokes, rucola and vegetables	168	with chicken liver baked pumpkin and sun-dried tomatoes	135
with tuna, avocado, orange and apple	238	with roast beef, Mozzarella and honey-mustard dressing	195

## (SOUPS)

Rabbit tortellini with chicken broth and spinach	75	Delicious cream soup with chicken and vegetables	125
Tomato soup with seafood	169	Mushroom cream soup	136

## (SIDE DISH)

Mashed potatoes with Parmesan	50	Polenta with Parmesan	50
Spinach	50	Grilled Vegetables a la Provence	110

## (MEAT DISHES)

Pork "Tuscan Style" with oranges, mixed salad and fresh sauce	265	Chicken fillet with broccoli and mushrooms in creamy sauce	185
Rib-eye steak (America)*	340	Chicken liver with eggplant and sweet and sour sauce	115
Veal medallions with grilled vegetables and Demiglas sauce	295	Duck breast with apple and honey	294
Veal marinated in italian herbs*	165	Veal cheeks with Black Pepper sauce and polenta	174

## (FISH AND SEAFOOD)

Grilled salmon with spinach and tomatoes	275	Sea bass* in the stove or grill of your choice	155
Tuna steak*	235	Dorado fish in sea salt*	150
Shrimps**	256	Halibut with tender uliflower fillet	345
Baked shrimps with garlic and rosemary flavor	215		

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

## (DISHES FOR A COMPANY)

Frutti di mare (Dorado, squid, Sea bass and salmon cooked in spices by author's recipe. Served with grilled vegetables)	1360	Great meat plateau (Pork, chicken, duck fillet and veal marinated in herbs. Served with grilled vegetables and berries, tomatoes, sour-sweet sauces)	1100
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## (SAUCES)

Berry 35      Arabbiata 35      Blue Cheese 35      Cheddar 35



## (RISOTTO)

Risotto with porcini mushrooms	169	Four Cheeses Risotto	155
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## (PASTA)

Spaghetti Carbonara	148	Ravioli with spinach and Ricotta	126
Pasta with chicken fillet and cheddar sauce	169	Ravioli with rabbit	158
Pasta Nero with salmon, broccoli and tomatoes	196	Pasta Orzo with veal cheeks	142
Tagliatelle with porcini mushrooms and Gorgonzola	189	Rabbit Lasagna	196

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All pasta at Spezzo is made by hands by our chefs  
in classic traditions of Italian cuisine



## (FOCACCIA)

with baked Mozzarella and rosemary	98	with Parmesan and pesto sauce	76
with rosemary	48		

## (PIZZA)

Margarita classic Italian pizza	122	Salami Picante (Salami Picante, Mozzarella, pilati tomato sauce)	188
Pera Bianca (Mozzarella, Gorgonzola, pear, honey, cream sauce)	178	San Daniele (Prosciutto San Daniele, Mozzarella, arugula, Parmesan, pilati tomato sauce)	188
Four cheeses (Mozzarella, Parmesan, Emmental, Gorgonzola, cream sauce)	196	Calzone Milano (Mozzarella, Parmesan, Ricotta, Salami Milano, cherry tomatoes, tomato sauce, basil)	185
Four meats (Salami Milano, Salami Picante, Bresaola, Prosciutto San Daniele, Mozzarella, pilati tomato sauce, arugula, basil)	218	Sea pizza with salmon (Cream sauce, salmon, capers, spinach, Parmesan, red onion)	295
Pizza with chicken fillet and Cheddar cheese (Cream sauce, chicken fillet, Cheddar cheese, tomatoes, Mozzarella)	184		

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ADD CREAMY CHEESE SIDE TO YOUR FAVORITE PIZZA FOR 36 UAH. ORDER AND TASTE.

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## WE RECOMMEND TO TRY:

Burrata baked in focaccia with tomato salsa	196	Pizzetta with Burrata and tomatoes	185
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## DESSERTS

Homemade ice-cream (vanilla, chocolate)	48	Chef's pie with mascarpone, peach and mango	130
Ricotta ice-cream with berry mix	48	Panna cotta with berry mix	96
Classic cheesecake with passion fruit puree	125	Chocolate fondant with ice-cream	98
Tiramisu	138	Creme brulee with berries	135
Sorbet (mango)	58	Sorbet (lemon, strawberry)	48

Dear guest, if you are allergic to any product, please inform your waiter

This information leaflet contains materials on products that are sold in foodservice network SPEZZO, and their manufacturers. The original version of the menu is kept in consumer's corner and is available upon request of the guest. Prices are in national currency – hryvnia



## (HOMEMADE BREAD)

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

