

MENU



OLIVE BAR

		50 g
	Halkidiki <i>Halkidiki Peninsula, Greece</i>	350
	Kalamata <i>Kalamata region, Greece</i>	350
	Nocellara <i>Olives from Cerignola, Italy</i>	350
	Crimean <i>Olives from the Crimean Peninsula, local farms</i>	450
	Taggiasca <i>Cured in olive oil</i>	550



- The dish is suitable for vegetarians

All prices are shown in rubles. If you are allergic to any foods,
please inform the waiter.

APPETIZERS

	Pink Jolie Oyster <i>With raspberry vinegar and Yalta onion sauce</i>	1 pcs / 40 g	830
	Cured Beetroot with Stracciatella Cheese	130 g	750
	Black Sea Fish “Anchovy Style”	115 g	750
	Turkey Pâté with Cherry and Pecan	195 g	850
	Antipasto of Cheeses <i>Collection of young cheeses from our dairy</i>	125 g	1 200
	Vitello Tonnato with sun-dried tomatoes and capers	180 g	1 400
	Sicilian Prawn Tartare with Fresh Berries	145 g	3 000
	Bread <i>From our bakery, following a traditional recipe from the Altamura region</i>	260 g	350



- The dish is suitable for vegetarians

All prices are shown in rubles. If you are allergic to any foods,
please inform the waiter.

The loyalty program and discount do not apply to the Pink Jolie Oyster dish.



HOT APPETIZERS



Parmigiana di Melanzane <i>A dish originating from Sicily — baked eggplant with Neapolitan tomato sauce under a cheese crust</i>	175 g	790
Escargots Bourguignonne with Green Butter	180 g	1 200
Scallops with Asparagus <i>and creamy saffron sauce</i>	160 g	1 900

SALADS




 Salad with Ramiro Peppers and Feta Cheese	215 g	750
Caesar Salad <i>with duck and tomato</i>	275 g	750
Caesar Salad <i>with langoustine and tomato</i>	290 g	1 500
Salad Panzanella with seafood	275 g	1 500



- The dish is suitable for vegetarians

All prices are shown in rubles. If you are allergic to any foods,
please inform the waiter.

SOUP

 Gazpacho <i>with vegetable tartare</i>	305 g	750
Gazpacho <i>with crab</i>	330 g	1 600
Mediterranean Seafood Soup <i>With seafood</i>	340 g	1 590
Roman Soup <i>With Veal</i>	225 g	750

PASTA | RISOTTO

Spaghetti Carbonara	275 g	950
Ravioli with Ricotta, Trout, and Pesto Sauce	270 g	1 400
Orzo with beef tartare and black truffle	290 g	1 900
Risotto with shrimp and langoustines	380 g	1 600
Tagliolini with Crab in Creamy Caviar Sauce	315 g	2 900
Risotto with shrimp and crab fists	320 g	2 400




- The dish is suitable for vegetarians

All prices are shown in rubles. If you are allergic to any foods,
please inform the waiter.

PIZZA

 Margherita	380 g 1 200
Pepperoni	435 g 1 300
 Quattro Formaggi (Four Cheese)	395 g 1 400
Prosciutto e Funghi with Olives	460 g 1 600

FOR TWO

 Large Burrata	655 g 2 850
<i>With fresh tomatoes and pesto sauce</i>	
Pasta for two with shrimp	890 g 4 900
Seafood Platter	580 g 9 500



- The dish is suitable for vegetarians

All prices are shown in rubles. If you are allergic to any foods,
please inform the waiter.

FISH | MEAT

Chicken with Young Spinach	230 g 1 450
Grilled Turbot <i>Price per 100g raw weight / Please check the actual steak weight with your server</i>	100 g 1 700
Baked Dorado Fillet “Roman Style” with Artichokes	270 g 1 900
Beef Cheeks with Polenta <i>With pearl onions</i>	245 g 1 550
Octopus “Sicilian Style” with Taggiasca Olives	320 g 3 500
Grilled Ribeye Steak <i>Price per 100g raw weight / Please check the actual steak weight with your server</i>	100 g 1 980
Fillet Rossini with Foie Gras and Black Truffle	235 g 5 400



- The dish is suitable for vegetarians

All prices are shown in rubles. If you are allergic to any foods,
please inform the waiter.



FOR MEAT



 Napoli Sauce	50 g	300
 Truffle Sauce	50 g	400
Pepper Sauce with Cream	50 g	300

FOR FISH



 Lemon Dressing	50 g	300
 Pesto	50 g	300

DESSERTS



Mille-feuille with Raspberry jam	140 g	650
French Flan with Caramel Ice Cream	220 g	750
Tiramisu	140 g	650
Basil Sorbet	85 g	450



- The dish is suitable for vegetarians

All prices are shown in rubles. If you are allergic to any foods,
please inform the waiter.