

# TOSCANA GRILL

Ristorante e Terrazza



## DAILY BREAKFAST MENU

9 am - 4 pm

OATMEAL PORRIDGE WITH QUINOA AND FRUITS	85 280	HOMEMADE YOGURT WITH GRANOLA	95 180/160
HOMEMADE BREAD BRUSCHETTA WITH POACHED EGGS, PANCETTA, AND HOLLANDAISE SAUCE	142 190/50	COTTAGE CHEESE PANCAKES WITH SOUR CREAM AND JAM	124 180/100
BRUSCHETTA WITH POACHED EGGS, MOUSSE WITH AVOCADO AND FRESH SALMON	228 150	PANCAKES WITH HONEY OR NUTELLA	76/87 150/100

## BIG BREAKFAST

CAN ADD ON YOUR CHOICE

255  
400

FRESH CHERRY TOMATOES, ARUGULA, HOMEMADE BREAD, AVOCADO SAUCE, CREAM CHEESE WITH GREENS, ORANGE SQUEEZED JUICE, CAPPUCCINO

CAN ADD ON YOUR CHOICE

MORTADELLA/ SALMON/ ITALIAN SAUSAGES/ CHIKEN PATE  
POACHED EGG/ SCRAMBLED EGGS/ FRIED EGGS

\*For any breakfast you can order a glass of PROSECCO "SUAVIS" (BORTOLOMIOL) at a special price UAH 99

## DRINKS FOR BREAKFAST

SMOOTHIE: SPINACH, MANGO, PINEAPPLE, BANANA	123 375	ESPRESSO	59 30
MARSHMALLOW COCOA	57 200	AMERICANO	59 90
HOT CHOCOLATE	76 100	ESPRESSO DOPPIO	78 60
HOMEMADE MILK WITH LAVENDER	65 200	DECAFFEINATED COFFEE	69 30
SPRING WATER WITH LEMON	78 1000	CAPPUCCINO	75 150
		COFFEE LATTE	76 200
		AFFOGATO	98 130



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## OYSTER

OYSTER SET 12 p FINE DE CLAIRE No.2	940 12 p.	OYSTER SET 12 p GILLARDEAU	1650 12 p.
OYSTER SET 24 p FINE DE CLAIRE No.3	1875 24 p.	OYSTER SET 24 p GILLARDEAU	3220 24 p.

## BRUSCHETTAS

CROSTINI WITH CHICKEN PÂTÉ	89 140	FRESH TOMATO BRUSCHETTA	97 135
GRILLED EGGPLANT BRUSCHETTA	118 125	BAKED BELL PEPPER AND PESTO BRUSCHETTA	98 135
TUSKAN BRUSCHETTA WITH LENTIL PATE	77 150	VITELLO TONNATO BRUSCHETTA	119 110
BRUSCHETTA TASTING	246 200	SALMON BRUSCHETTA	167 150

## SALADS

FRESH VEGETABLE AND GOAT CHEESE SALAD	136 200	VEGETABLE AND VEAL GRIGLIATA	228 220
PANZANELLA WITH MEDITERRANEAN SARDINES	148 175	WARM SALAD OF OCTOPUS AND POTATOES	368 300
SALMON AND AVOCADO SALAD	257 200		

## APPETIZERS

SUN-DRIED TOMATOES	82 80	MEAT ANTIPASTI Coppa, prosciutto, fennel salami, Napoli salami	258 160
ITALIAN OLIVES	86 80	CHEESE ANTIPASTI Pecorino with pear, pecorino with grapes, casatica di bufala, parmigiano reggiano	327 160/40
LARDO Type of salumi made by curing strips of fatback with rosemary and other herbs and spices	96 50/50/40	ANTIPASTI PECORINO Pecorino crosta rossa, Pecorino crosta d'oro, Pecorino Aromatico, Pecorino Tuberino, Honey with truffle	348 160/50
VITELLO TONNATO	228 140	ANTIPASTI MIX Prosciutto, salami with fennel, boar salami pecorino, olives	265 440
SALMON CARPACCIO WITH ROCKET SALAD	258 120/40	There should be added to the cheese antipasto	
CAPRESE SALAD	175 250	FRUIT MASTARD	115 100
TUNA AND SALMON TARTAR	327 150/80	HONEY WITH TRUFFLE	53 50
VEAL TARTAR	285 170/100		
BURRATA WITH BAKED BELL PEPPER AND PESTO	265 125/90/60/15		



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## SOUPS

CHICKEN BROTH WITH HOMEMADE PASTA	87 300	PAPPA AL POMODORO Tomato soup	164 300
TUSCAN BREAD SOUP WITH RIBS AND LENTILS	185 300/100	CACCIUCCO ALLA LIVORNESE Traditional Tuscan spicy seafood soup. Recommended for 2 persons	384 600

## HOMEMADE PASTA AND RISOTTO

LIVER AND RICOTTA LASAGNA	174 250	RAVIOLI WITH SPINACH	145 180
PICI AL'AGLIONE Traditional Tuscan pasta with tomato, garlic and black pepper sauce	148 250	CUTTLEFISH INK TAGLIATELLE WITH SEAFOOD	289 300
SPAGHETTI CARBONARA	189 260	RISOTTO WITH PORCINI	218 300
PAPPARDELLE WITH RABBIT AND PORCINI	218 300	RISOTTO WITH PRAWNS AND CUTTLEFISH INK	285 300
CONCHIGLIONI WITH VENISON	328 300	BLACK TRUFFLE Dear guests, we recommend that you order cream sauce tagliatelle or risotto with fresh black truffle	220 3
ACUTE SPAGNETS WITH OCTOPUS, FROZEN TOMATOES AND CAPERS	322 300		

We cook gluten-free pasta at your request

## SPECIALTIES

CACCIUCCO ALLA LIVORNESE Traditional Tuscan spicy seafood soup	384 600	ROCKFISH LIVORNESE	295 150/180
SAUTEED SHRIMP AND SPINACH	438 300/30	GUINEAFOWL WITH PECORINO CHEESE AND SPINACH ON ROASTED VEGETABLES BED	1420 500/570
TENDER SLOW-COOKED VEAL WITH MASHED POTATOES AND TRUFFLE	246 230/150	DUCK IN MANDARIN	920 1350/350
TAGLIATELLE WITH VENISON, IN BOLOGNESE SAUCE	246 300	FLORENTINE STEAK* *Price for 100 g. The average portion weight is 900-1000 g. Recommended for 2-4 persons	295 100

## PIZZA AND FOCACCIA

ROSEMARY FOCACCIA	66 90	PIZZA WITH PROSCIUTTO COTTO, MUSHROOMS AND TRUFFLE AROMA	206 470
PESTO AND TOMATO FOCACCIA	98 150	CLASSIC ITALIAN PIZZA WITH GRILLED TURKEY AND EGGPLANT	204 520
FOCACCIA WITH RICOTTA, TOMATOES AND ROQUETTE	169 420	PIZZA WITH GRILLED MEAT on roe cream and wine sauce	232 500
PIZZA MARGHERITA	132 380	SPECIALTY GRILLED TUSCANY PIZZA WITH GIROLLE AND GRILLED PANCETTA	234 460
PIZZA QUATTRO FORMAGGI	248 470		

Dear guests, if you are allergic to one of the ingredients in the dishes, please inform your waiter about this.



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## PASTRY

GRISSINI	27 100	TOASTED ITALIAN BREAD WITH AGLIO E OLIO SAUCE	48 100/25
GRISSINI WITH OLIVES	29 100	FRESHLY BAKED BREAD WITH TWO TYPES OF BUTTER	56 150/50

## GRILL MENU

TURKEY STEAK	208 150/50	SCOTTISH SALMON LABEL ROUGE WITH BAKED POTATOES	399 130/110/40
QUAIL IN HONEY SAUCE	285 220/65	TAGLIATA TUNA	345 120/50
TUSCAN-STYLE CHICKEN	320 420/65	GRILLED DORADO / SEA BASS	308 1p./50
PORK RIBS	278 300/65	TIGER SHRIMPS	690 250/50
PORK NECK	255 200/70	OCTOPUS	420 100
RIB-EYE STEAK	360 220/65	SCALLOPS	415 100
T-BONE STEAK	548 400/65	CALAMARI	235 100
VEAL RIBS WITH TOSCANA-STYLE POTATOES	275 300/100/50	GRILL SET Quail, pork ribs, T-bone steak, turkey steak with grilled vegetables	2560 1150
VEAL MEDALLIONS	382 220/70	BIG GRILL SET Quail, pork ribs, turkey steak, pork neck, T-bone steak, veal medallions, grilled vegetables	3480 2100
ITALIAN BEEFSTEAK AND POACHED EGG	360 170/40/75	SEAFOOD PLATTER Octopus, scallops, calamari, shrimps, tuna	2280 520/150
RACK OF NEW ZEALAND LAMB	1250 350	BLACK TRUFFLE Dear guests, we recommend that you order your grilled meat with fresh black truffle	220 3
FLORENTINE STEAK* *price for 100 g. The average portion weight is 900-1000 g. Recommended for 2-4 persons	295 100		

## GARNISHES

TUSCAN STYLE POTATOS	87 180	GRILLED VEGETABLES Recommended with garlic sauce	143 200
MASHED POTATOES WITH PARMESAN CHEESE	79 200	GREEN ASPARAGUS	298 100

## DESSERTS

VANILLA CHEESECAKE with berry sauce	165 120/50	CHOCOLATE FONDANT with vanilla ice-cream	134 70/50
PANNA COTTA with passion fruit	112 120/30	AMARETTO TIRAMISU	129 120
PASSION FRUIT CRÈME BRULEE With home made vanilla ice cream	138 135/50	SELECTION OF ICE CREAM AND SORBET	46 50
NAPOLEON CAKE	89 150		

