

Breakfasts

Every Saturday and Sunday from 9 a.m. till 1 p.m.

SEASONAL BERRY OATMEAL	74	ZUCCHINI FRITTERS WITH MORTADELLA and philadelphia cheese	145
COTTAGE CHEESE PANCAKES with sour cream and caramel sauce	108	SPICY SCRAMBLED EGGS with tomato sauce	198
EGGS BENEDICT WITH PANCETTA and hollandaise sauce	135	SPINACH WITH POACHED EGG and hollandaise sauce	145
POACHED EGGS WITH LIGHT-SALTED SALMON, hollandaise sauce and asparagus	295	YOU CAN ORDER SEPARATELY:	
		Sour cream	12
		Honey	12
		Jam	20
		Granola	30
SCRAMBLED EGGS with salmon and avocado	265	Mortadella	84
		Light-salted salmon	124
		Tomatoes and fresh arugula	108

* FOR ANY BREAKFAST YOU CAN ORDER A GLASS OF SPARKLING WINE AT A SPECIAL PRICE:
FRANCIACORTA "PRIMUM" (LA VALLE) BRUT 320 uah
FILANDA ROSE MILLISIMATA RIESERVA (BORTOLOMIOL) 180 uah

Drinks for breakfasts

FRESH SQUEEZED JUICES

ORANGE, GRAPEFRUIT, CELERY, LEMON, CARROT, APPLE	85
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SMOOTHIES

GREEN APPLE, SPINACH, BANANA	87
STRAWBERRY, PEACH	87

Homemade Ice Cream MILKSHAKES

CHOCOLATE, VANILLA	88
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ILLY COFFEE

ESPRESSO	63
RISTRETTO	63
AMERICANO	63
CAPPUCCINO	78
LATTE	78
FRAPPE	87
RAF COFFEE	87
FLAT WHITE COFFEE	87
COCOA	69

TEA

SENCHA SENPAI, DARJEELING, ROYAL JASMINE, GREEN MATINEE, EARL GREY, LEMONGRASS, WELLNESS CUP	65
SAKURA green tea with cherry blossoms	132
ALFONSO black tea with mango and calendula petals	132
HOMEMADE TEA	
GINGER, LEMON, MINT, CINNAMON ROOT	85
PEAR, ELDER FLOWER	95
RASBERRY, STRAWBERRY, BLUEBERRY, CHILLY PEPPER	85

Mozzarella bar

MOZZARELLA FIOR DI LATTE	158	MOZZARELLA STRACCIATELLA	186
MOZZARELLA DI BUFALA	186	MOZZARELLA AFFUMICATA	186
MOZZARELLA BURRATA	186		

TO MOZZARELLA:

TOMATOES AND FRESH ARUGULA	108	ANCHOVIES	89
ROASTED PEPPER	72	PROSCIUTTO DI SAN DANIELE	174
MARINATED ZUCCHINI	55	HOMEMADE PESTO SAUCE	55
COLD CUTS (mortadella, prosciutto, salami)	112		
TASTING FOR TWO (mozzarella di bufala, mozzarella burata, mortadella, bresaola, prosciutto, tomatoes)	455	TASTING FOR FOUR (mozzarella fior di latte, mozzarella burata, mozzarella stracciatella, roasted peppers, tomatoes, arugula)	489

Salads

ARUGULA, TOMATOES AND PARMESAN SALAD	149	SALAD OF GRILLED VEGETABLES AND VEAL	235
We recommend adding TIGER SHRIMPS	275	QUAIL AND TOMATO SALAD	235
VERDE SALAD	212	WARM OCTOPUS AND POTATO SALAD	395

Bruschettas

SALMON AND AVOCADO BRUSCHETTA	195	TOMATO AND BASIL BRUSCHETTA	89
ROASTED PEPPER AND PESTO BRUSCHETTA	112	CHEF'S BRUSCHETTA with homemade porketa	215
		BRUSCHETTA BAR	385

Starters

LIGURIAN OLIVES	86	VEAL TARTARE with truffle aroma	335
SUN-DRIED TOMATOES	87	CHICKEN LIVER PATE with caramelized pear and saffron	136
MARINATED ARTICHOKES	195	MEAT ANTIPASTO PLATE (nostrano salami, fennel salami, coppa, prosciutto crudo, truffle salami)	265
VEAL CARPACCIO	226	CHEESE ANTIPASTO PLATE — Italian cheeses with honey	355
SEA BASS CRUDO	320		
SALMON AND TUNA TARTARE	347		

Hot appetizers

PEPPERS STUFFED WITH BULGUR AND VEAL	195	ASPARAGUS WITH POACHED EGG and hollandaise sauce	275
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Soups

BROTH WITH TORTELLINI and truffle aroma	86	TOMATO SEAFOOD SOUP*	486
CREAMY CAULIFLOWER SOUP with saffron	118	*The dish is recommended for two persons.	

Homemade pasta and risotto

WE COOK WITHOUT ADDING CREAM

PORCINI MUSHROOM PAPPARDELLE	218	FOUR-CHEESE RISOTTO	198
SEAFOOD TAGLIATELLE	375	SEAFOOD RISOTTO	334
CARBONARA PASTA with truffle aroma	189	SAFFRON RISOTTO in cheese wheel	285
LOBSTER AND SAFFRON PASTA	765	RABBIT RAVIOLI	179
LASAGNA BOLOGNESE	215	SPINACH AND RICOTTA RAVIOLI	179
PORCINI MUSHROOM RISOTTO	212	AT YOUR REQUEST WE WILL PREPARE A DISH WITH GLUTEN-FREE PASTA	

Specialities

SPECIAL PLATTER OF ITALIAN DELICACIES (pork porketta, turkey porketta, coppa, salami, homemade roast beef, mortadella, liver pate crostini, lardo crostini, gorgonzola with pear, parmesan and walnuts, marinated zucchini, roasted peppers, grilled eggplant, fresh tomatoes, olives, sun-dried tomatoes, grissini)	2325
SPECIAL PLATTER OF ITALIAN DELICACIES (pork porketta, turkey porketta, homemade roast beef, liver pate crostini, lardo crostini, pear, parmesan, marinated zucchini, roasted peppers, grilled eggplant, fresh tomatoes)	1250
PORK PORCHETTA WITH ROSEMARY and potatoes	265
TURKEY PORCHETTA WITH SAFFRON AND ROSEMARY and potatoes	295

Pizza and focaccia

WITH PROSCIUTTO COTTO and truffle aroma	179	WITH HOMEMADE PORCHETTA	255
WITH SALMON, RICOTTA and arugula	315	SWEET PIZZA with kiwi, banana and strawberries	145
WITH ZUCCHINI AND SHRIMPS	235	SPINACH AND MOZZARELLA FOCACCIA	159
MARGHERITA PIZZA with buffalo mozzarella	249	PESTO FOCACCIA	98
FOUR CHEESE PIZZA	235	ROSEMARY FOCACCIA	57
PIZZA DIAVOLA	185		

Homemade pastry

GRISSINI	27	HOMEMADE PASTRY with two kinds of butter	52
OLIVE GRISSINI	34		

Mains

SPICY CHICKEN CACCIATORE	267	TAGLIATA WITH PARSNIP PUREE and vegetable salsa	287
RACK OF LAMB with pea puree	495	DORADO FILLET WITH BROCCOLI	348
DUCK BREAST WITH SAFFRON POACHED PEAR and berry sauce	320		
COTOLETTA ALLA MILANESE with saffron risotto	254		

Grill menu

TURKEY STEAK	224	NEW ZEALAND LAMB RIBS *	320
GRILLED CHICKEN	360	OCTOPUS *	440
QUAILS with honey sauce	312	SQUID *	310
RACK OF VEAL	560	SCALLOPS *	425
VEAL MEDALLIONS	365	TUNA *	310
PORK NECK	256	TIGER SHRIMPS	690
PORTERHOUSE STEAK *	245	SALMON STEAK	349
BONE-IN RIB EYE STEAK *	265	SEA BASS	298
		DORADO	298
		AT YOUR REQUEST WE CAN COOK FISH IN ANY OF THREE WAYS: STEAMED, GRILLED, IN SALT	
		GRILLED ASPARAGUS	285
		GRILLED VEGETABLES	139

The price is for 100 g. The average portion is 800-1100 g.
The steak weight is given in the raw state and can vary
within 5% depending on the ordered roast degrees.
The dish is recommended for two persons.

Side dishes

ROASTED POTATOES with italian herbs	68	POLENTA	74
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Desserts

PANNA COTTA with semisweet sauce	118	LEMON TART	129
CHEESECAKE	132	HOMEMADE ICE CREAM assorted	46
HOMEMADE TIRAMISU	115	HOMEMADE SORBET assorted	46
BERRY CANNOLI	157	PASSION FRUIT SORBET	52
CHOCOLATE MOUSSE	98		