

SEMIFREDDO

RISTORANTE

OUR SPECIATIES FROM WOOD - FIRED OVEN • PINSA •

Try our PINSA ROMANA. We use three types of flour: whole-grane, gluten-free and soya.

PINSA WITH MORTADELLA, PISTACHIO AND PESTO SAUCE	240	186	PINSA WITH AVOCADO AND SHRIMPS	250	246
PINSA WITH STRACHATELLA AND TOMATOES	280	205	PINSA WITH SALAMI CONTADINO, MOZZARELLA BURRATA AND TOMATOES	250	265
			PINSA WITH SALMON, ARUGULA AND CREAM CHEESE	285	240

• PIZZA •

MARGHERITA	360	142	SPICY WITH MEAT DELICACIES Prosciutto cotto, spicy salami, pancetta	440	310
WITH PROSCIUTTO CULATELLO, TOMATOES AND ARUGULA	450	330	FOUR CHEESE Mozzarella, gorgonzolla, taleggio, parmigiano	450	272
WITH MORTADELLA, PISTACHIO AND TRUFFLE AROMA	350	242	DIAVOLA (Pizza with spicy salami)	390	224
WITH PROSCIUTTO COTTO, MUSHROOMS AND TRUFFLE AROMA	350	198	WITH SEAFOOD AND PICKLED ARTICHOKE	430	346
			WITH PEAR AND GORGONZOLA	470	185

• PASTRIES •

FOCACCIA WITH ROSEMARY	90	42	GLUTEN FREE GRISSINI	100	99
FOCACCIA WITH HOMEMADE PESTO SAUCE	130	86	BREAD BASKET Wheat bread, buckwheat bread, grissini with parmigiano & rosemary, focaccia	150	47
GRISSINI WITH PARMIGIANO & ROSEMARY	100	42			

• OYSTERS •

FINE DE CLAIRE #2	1 шт	69	FINE DE CLAIRE 1/2 dozen /dozen	414/828
GILLARDEAU #2	1 шт	144	GILLARDEAU 1/2 dozen /dozen	864/1728

• APPETIZERS •

PICKLED ARTICHOKE	50	110	MEAT ANTIPASTI	100/30	235
LIGURIA OLIVES	100	94	CHEESE ANTIPASTI	130/30/20	245
SUN-DRIED TOMATOES	50	79	VITELLO TONNATO Tender beef with tuna sauce	160	224
PROSCIUTTO CRUDO	50	88	TUNA TARTARE WITH AVOCADO AND TOMATOES	75/75/15	284
ITALIAN ANTIPASTI PLATO Degustation of three kinds of parmigiano, mortadella, prosciutto culatello	270	386	BEEF TARTARE WITH FRIED POTATOES AND CROUTONS	120/60/15	265
GRANDE ITALIAN ANTIPASTI PLATO Prosciutto crudo, salami, parma, porchetta, italian cheese, liguria olives, bruschettas, grissini with parmigiano & rosemary	680	680	SALMON CARPACCIO WITH HONEY & MUSTARD SAUCE	100/70	249

• SALADS •

CAPRESE WITH MOZZARELLA BURRATA, TWO TYPES OF TOMATOES AND HOMEMADE PESTO SAUCE	240/30	295	SALAD WITH BAKED AUBERGINE, QINOA AND GOAT CHEESE	270	232
ROMAINE SALAD WITH CHICKEN, TOMATOES AND QUAIL EGG	230	194	GREEN SALAD PRIMAVERA	220	226
			SALAD WITH SHRIMPS, AVOCADO AND TOMATOES	210	285

• SOUPS •

AROMATIC BROTH WITH TORTELLINI AND TRUFFLE AROM	300	132	THICK TOMATO SOUP WITH SEAFOOD	350	248
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Dear guests! If you have an allergy to any product, please inform our waiters

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• HOMEMADE PASTA AND RISOTTO •

PIPE RIGATE PASTA WITH BOLOGNESE SAUCE	360	206	TAGLIATELLE WITH SHRIMPS AND ZUCCHINI	280	285
TAGLIATELLE WITH PORCINI MUSHROOMS	230	256	BLACK RAVIOLI WITH BEEF CHEEKS	200	219
SPAGHETTI ARRABBIATA	280	168	IN CREAM CHEESE SAUCE		
ORZO NERO WITH SEAFOOD	270	294	RISOTTO WITH OCTOPUS	280	436
SPAGHETTI CARBONARA	280	215	RISOTTO WITH PORCINI MUSHROOMS	250	256
TAGLIATELLE WITH GRILLED TUNA, SQUID,	300	312	AND TRUFFLE AROMA		
FENNEL AND KALAMATA OLIVES			SEAFOOD RISOTTO	350	312

• SHRIMP DISHES •

GRILLED SHRIMPS WITH CHERRY TOMATOES	120/100	376	SHRIMPS WITH GARLIC SAUCE	200/30/20	430
AND ARUGULA			AND CRISPY BREAD		

• MEAT DISHES •

RABBIT WITH DRIED TOMATOES, OLIVES	150/100/100	338	BEEF MEDALLIONS WITH CHIANTI SAUCE	140/100	442
AND MASHED POTATO WITH TRUFFLE AROMA			AND PORCINI		
DUCK LEG WITH PEAR AND APPLE	280	265	FILET MIGNON WITH RASPBERRY SAUCE	170/130	446
ROASTED LAMB SHOULDER IN SPICY SAUCE	800/200/200	1150	BAKED RIBS WITH STRAWBERRY SAUCE	300/90	226
WITH GRILLED VEGETABLES			AND BABY CORN (pork)		
RIBEYE STEAK USA*	100	320*			

*The price is per 100 g. Approximate weight of a portion is 700-800 g.

• FISH DISHES •

GRILLED DORADO WITH VEGETABLES	270/100	352
TUNA STEAK WITH TOMATO SALSA	150/110	420
GRILLED SALMON WITH SPINACH	140/100	375

• GARNISH •

BAKED POTATOES WITH ITALIAN HERBS	150	76
GRILLED VEGETABLES	150	135
GRILLED ASPARAGUS WITH PARMIGIANO	100	245

• DESSERTS •

Italians say that a delicious meal should be finished with something special!

CRÈME BRÛLÉE	100/50	130	ICE-CREAM		
We serve with a scoop of sea buckthorn sorbet			Vanilla	50	55
TORTA DELLA NONNA	180/50/30	141	Chocolate	50	55
CHEESECAKE CHOCOLATE WITH SEASONAL BERRIES	150	142	SORBET:		
HOMEMADE TIRAMISU	120	156	Lemon	50	55
			Buckthorn	50	55
			Passion fruit & coriander	50	60

• SEMIFREDDO •

Favourite Italian dessert which gave the name to our restaurant.

Based on ice-cream and whipped cream, Semifreddo is cooked in its own way in every Italian family - the variety of tastes is really unlimited. Just try it yourself!

NEW RASPBERRIES WITH YOGURT	110/30	140	TIRAMISU	85	125
NEW CHERRY AND MERRY WITH CHOCOLATE	110/60	125	MANGO WITH CHIA	115	120
LEMON-LIME WITH BASIL	65	94	SEMIFREDDO COLLECTION	230	275
PRALINE WITH SALTED CARAMEL	110/60	135	5 favorite flavors		

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