

# Piccolino

• RISTORANTE •

## MENU

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*First restaurant in Kiev, which was certified  
to provide gluten-free menu*

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## OYSTERS

	pcs	uah
<b>Fine de Claire №2</b>	1	<b>114</b>

*Oyster of the week, check with the waiter*



## MOZZARELLA BAR

*Try our fresh mozzarella, which we buy from the best manufacturers in Italy.*


*Add antipasti to your taste*

	gr	uah
<b>Mozzarella di Buffala</b>	100	<b>216</b>
<b>Mozzarella Burrata</b>	125	<b>216</b>
<b>Mozzarella Stracciatella</b>	100	<b>216</b>
<b>Homemade pesto sauce</b>	25	<b>79</b>
<b>Baked sweet pepper</b>	75	<b>85</b>
<b>Cherry tomatoes with fresh arugula</b>	100	<b>124</b>
<b>Degustation set for four persons</b> (mozzarella Burrata, mozzarella di Buffala, olives, baked peppers, homemade pesto sauce, tomato pesto sauce, cherry tomatoes, arugula)	225/100/50	<b>575</b>

## APPETIZER

<b>Peper frigitello with homemade ricotta and anchovies</b>	180	<b>195</b>
 <b>Bruschetta with tomatoes and avocado</b>	150	<b>145</b>
<b>Bruschetta with baked pepper and goat cheese</b>	145	<b>145</b>
<b>Bruschetta with crab meat</b>	165	<b>415</b>
<b>Bruschetta with chicken pate, pear and black truffle</b>	100	<b>198</b>
<b>Vitello Tonnato</b>	135	<b>265</b>
<b>Ricotta stuffed zucchini flowers</b>	115	<b>275</b>
 <b>Artichokes Roman style</b>	80	<b>312</b>
<b>Deep fried artichoke</b>	100/30	<b>359</b>

## WITH WINE

 <b>Ligurian olives with dried tomatoes</b>	100	<b>128</b>
<b>Meat platter</b> (coppa, bresaola, prosciutto montevecchio, salami milano, spicy salami ventricina)	150	<b>324</b>
<b>Cheese platter</b> (taleggio, pecorino toscana, fior di alpi, al barolo, moliterno al tartufo, mostarda)	165/30	<b>415</b>
<b>Antipasti mix for two</b> (taleggio, prosciutto, Ligurian olives, sun-dried tomatoes, thin croutons ciabatta with ricotta pasta and tuna, cherry tomatoes, truffle honey)	310/30	<b>425</b>

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## CARPACCIO AND TARTARS

	gr	uah
<b>Duck carpaccio</b>	125	<b>235</b>
<b>Carpaccio of artichokes with fresh arugula and parmesan</b>	110/30	<b>310</b>
<b>Label Rouge scottish salmon carpaccio</b>	110/30	<b>375</b>
<b>Veal carpaccio with tomatoes, arugula and black truffle</b>	110/60	<b>380</b>
<b>USA Veal tartar</b>	150/15	<b>658</b>
<b>Trio fish carpaccio</b> (Gamba Roja shrimp, Label Rouge scottish salmon, scallop)	165/25	<b>730</b>

## SALADS

<b>Warm salad with veal and vegetables</b>	210	<b>289</b>
<b>Salad with goat cheese and three kinds of tomatoes</b>	225	<b>236</b>
<b>Salad of broccoli and cauliflower</b>	160	<b>195</b>
<b>Mix salad with fresh artichoke and parmesan</b>	170	<b>355</b>
<b>Salad with quinoa, avocado and shrimp</b>	170	<b>355</b>

## SOUPS

<b>Chicken broth with chicken tortellini and truffle aroma</b>	250	<b>128</b>
<b>Fish broth with dorado, vegetables and garlic croutons</b>	300	<b>179</b>
<b>Seafood soup</b>	350	<b>425</b>



## HOMEMADE PASTA

*We have gluten-free pasta in our menu. It can be made with any sauce up on your choice.*

<b>Agnolotti with lamb stew</b>	210	<b>280</b>
<b>Pasta "Piccolino", cooked in a head of cheese</b>	550	<b>425</b>
<b>Spaghetti alla carbonara</b>	300	<b>217</b>
<b>Vegetable lasagna</b>	300	<b>212</b>
<b>Black linguine with baby squid and bottarga</b>	260	<b>375</b>
<b>Fettuccine with porcini mushrooms and black truffle</b>	280	<b>360</b>
<b>Ravioli with rabbit</b>	160	<b>197</b>
<b>Ravioli with veal cheeks</b>	180	<b>235</b>
<b>Spaghetti with clams and bottarga</b>	320	<b>425</b>
<b>Ravioli with lobster</b>	155	<b>355</b>
<b>Spaghetti with seafood</b>	460	<b>525</b>

*We always have fresh black truffle. You can also order it, ask the waiter for information.*

<b>Black Truffle</b>	3	<b>179</b>
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## RISOTTO

	gr	uah
<b>Risotto with porcini mushrooms</b>	270	<b>278</b>
<b>Purple risotto with crab</b>	270	<b>625</b>
<b>Risotto with baked eggplant, tomato and goat cheese</b>	310	<b>225</b>

## MEAT

<b>Quail with celery puree</b>	230/80	<b>345</b>
<b>Beef cheek with brussels sprouts and black truffle</b>	215	<b>425</b>
<b>UA Veal tenderloin with foie gras and wine sauce</b>	175/25	<b>595</b>
<b>USA Steak filet mignon with tomato salsa</b>	300/100	<b>1290</b>

## FISH AND SEAFOOD

<b>Dorado fillet with artichokes</b>	120/60	<b>412</b>
<b>Scottish salmon Label Rouge with rice Venero</b>	120/130	<b>496</b>
<b>Scallops with potato cream and black truffle</b>	180	<b>585</b>
<b>Octopus with mashed potatoes and tajar olives</b>	110/110	<b>825</b>
<b>Seafood saute in tomato sauce</b>	320/30	<b>650</b>

## VEGETABLES

<b>Stewed asparagus</b>	100	<b>312</b>
 <b>Grilled vegetables</b>	150	<b>157</b>
<b>Baked potatoes with Tuscan herbs</b>	150	<b>97</b>
<b>Stewed spinach with garlic</b>	120	<b>225</b>


## BAKING

<b>Bread basket</b>	80	<b>62</b>
<b>Breadsticks</b>	100	<b>39</b>
 <b>Selection of gluten free breadsticks</b>	75	<b>99</b>
 <b>The gluten free bread</b>	50	<b>75</b>

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	DESSERTS	gr	uah
	<b>Apple tart with vanilla ice cream</b>	125	<b>125</b>
	<b>Sweets with semifredo</b>	60	<b>115</b>
	<b>Panna cotta</b>	120/20	<b>155</b>
	<b>Homemade tiramisu</b>	150	<b>139</b>
	<b>Salted caramel</b>	110/40	<b>199</b>
	<b>Millefeuille with berries</b>	130	<b>238</b>
	<b>Tasting of desserts</b> (cannoli with lemon cream, homemade sorbets (passion fruit, raspberry), panna cotta, salted caramel)	250	<b>295</b>
	<b>Curd fritters with homemade vanilla sauce</b>	120/30	<b>145</b>
	<b>Affogato</b>	100	<b>78</b>
	<b>Chocolate-almond fondant</b>	100/50	<b>192</b>
	<b>Homemade ice-cream</b>		
	- vanilla, chocolate	50	<b>65</b>
	<b>Homemade sorbets</b>		
	- lemon	50	<b>65</b>
	- passion fruit	50	<b>79</b>

## CHEESE COLLECTION

<b>Formaggio Pepe</b>	50	<b>156</b>
Cheese from cow's milk. Ripens with black pepper inside, after a while it is covered with black pepper and the cheese ripens in this shell		
<b>Gialloblu</b>	50	<b>158</b>
Cow's milk cheese, which has a rich savory taste and a crumbly texture, with a distinct smell and sharp notes		
<b>Beppino Ocelli Orzo Whisky</b>	50	<b>198</b>
Unique cheese from goat and cow's milk, with a complex aroma and taste of malted barley and caramel		
<b>Mostarda</b>	50	<b>65</b>
Fruit sauce, pickled in mustard		

*Dear Guest, if You are allergic to any of these products – please, inform our waiters!*

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## BAR MENU

### COCKTAILS

#### APERITIFS

	ml	uah
<b>Aperol Spritz</b>	150	<b>225</b>
<b>Breakfast in bed</b>	80	<b>225</b>
<b>Belissimo aperitivo</b>	100	<b>225</b>
<b>Passion fruit aperitif</b>	150	<b>265</b>
<b>Cynar tonic</b>	160	<b>120</b>
<b>Martini Fiero&amp;Tonic</b>	150	<b>150</b>
<b>Negroni sbagliato</b>	120	<b>175</b>
<b>GG Le Grand Fizz</b>	150	<b>187</b>
<b>Passionfruit Martini</b>	190	<b>210</b>
<b>Amore Amaro</b>	100	<b>230</b>
<b>Solerno Spritz</b>	185	<b>235</b>
<b>Manhattan nero</b>	150	<b>225</b>
<b>Hendrick`s Tonic</b>	150	<b>310</b>
<b>Bacca Italiana</b>	200	<b>265</b>

#### DIGESTIVES

<b>Sgroppino</b>	100	<b>145</b>
<b>Espresso Martini</b>	90	<b>170</b>
<b>Tanqueray&amp;Tonic</b>	250	<b>225</b>
<b>Paper plane</b>	95	<b>225</b>

#### TINCTURES

<b>Homemade limoncello</b>	50	<b>67</b>
<b>Homemade cream-limoncello</b>	50	<b>67</b>
<b>Martini Extra Dry</b>	50	<b>67</b>
<b>Martini Riserva Speciale Ambrato</b>	50	<b>85</b>
<b>Martini Riserva Speciale Rubino</b>	50	<b>85</b>
<b>Campari</b>	50	<b>96</b>
<b>Amaro al Tartufo</b>	50	<b>199</b>
<b>Amaro Averna Siciliano</b>	50	<b>110</b>
<b>Cynar</b>	50	<b>120</b>
<b>Cynar 70 High Proof</b>	50	<b>165</b>
<b>Amaro Braulio</b>	50	<b>143</b>
<b>Amaro Montenegro</b>	50	<b>121</b>
<b>Amaro di Angostura</b>	50	<b>125</b>
<b>Vecchio Amaro del Capo</b>	50	<b>125</b>
<b>Jagermeister</b>	50	<b>130</b>
<b>Branca-menta</b>	50	<b>155</b>
<b>Fernet-branca</b>	50	<b>155</b>
<b>Amaro Nonino</b>	50	<b>195</b>
<b>Mirtill Bepi Tosolini</b>	50	<b>210</b>

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	VODKA	ml	uah
<b>Absolut</b>		50	<b>96</b>
<b>Staritsky &amp; Levitsky</b>		50	<b>125</b>
<b>Grey Goose</b>		50	<b>155</b>

## SCOTCH WHISKY

<b>Ardbeg 10 Y.O.</b>		50	<b>346</b>
<b>Glenfiddich 12 Y.O.</b>		50	<b>289</b>
<b>Glenfiddich IPA Experiment</b>		50	<b>440</b>
<b>GLENMORANGIE The Original 10 Y.O.</b>		50	<b>345</b>
<b>Laphroaig 10 YO</b>		50	<b>386</b>
<b>Balvenie 12 Y.O. Doublewood</b>		50	<b>395</b>
<b>Macallan 12 Y.O.</b>		50	<b>456</b>

## IRISH WHISKEY

<b>Jameson Crested</b>		50	<b>190</b>
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## AMERICAN WHISKEY

<b>Bulleit Bourbon</b>		50	<b>175</b>
<b>Bulleit Ray</b>		50	<b>240</b>

## COGNAC

<b>Hennessy Very Special</b>		50	<b>247</b>
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## RUM

<b>Bacardi Carta Oro</b>		50	<b>120</b>
<b>Oakheart Original</b>		50	<b>135</b>
<b>Pirat X.O.</b>		50	<b>250</b>
<b>Zacapa 23</b>		50	<b>412</b>

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## GIN

	ml	uah
Tanqueray Dry Gin	50	140
Bombay Sapphire	50	145
Hendricks	50	195
Oxley London Dry	50	309

## TEQUILA

Don Julio Reposado	50	365
Don Julio Blanco	50	370
Patron Reposado	50	375
Patron Anejo	50	380

## GRAPPA

Cristallo Libarna	50	105
Poli "Sarpa ORO" Merlot/Cabernet	50	195
Poli "Po' di Poli" Moscato "Morbida"	50	220
Sant'Antone Berta	50	265
Unica Berta	50	295
Bepi Tosolini Most AcquaVite Piccolit	50	320
Giusto di Notri Berta	50	399
Acqua Vitae Berta	50	430
Poli "Amorosa di Dicembre"	50	467
Casalotto Riserva Berta 1986	50	850
Bric Del Gaian Berta 2010	50	890

## LIQUEURS

Plaisir Noir Choco	50	95
Frangelico	50	105
Cointreau	50	125
Kahlua	50	130
Baileys The Original	50	135
Strega Alberti	50	145
Solerno	50	230
Chartreuse	50	275

## BEER IN BOTTLES

Corona Extra	355	99
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	ml	uah
<b>Acqua Panna</b>	250/500/750	<b>105/125/155</b>
<b>S.Pellegrino</b>	250/500/750	<b>105/125/155</b>
<b>Borjomi sparkling</b>	330	<b>86</b>
<b>Homemade lemonade</b>	500/1000	<b>115/220</b>

## FRESH JUICES

<b>Carrot/ Apple/ Orange/ Graipfruit</b>	190	<b>96</b>
<b>Celery</b>	190	<b>120</b>
<b>Pineapple</b>	190	<b>196</b>
<b>RICH in assortment</b>	200	<b>69</b>

## SMOOTHIE

<b>Apple, banana, cranberries</b>	200	<b>145</b>
<b>Avocado, Banana, Pineapple, Spinach</b>	200	<b>145</b>

## SOFT DRINKS

<b>Coca-cola/ Coca-cola Zero/ Sprite/ Fanta</b>	250	<b>48</b>
<b>Schweppes Tonic in assortment</b>	250	<b>48</b>
<b>Fentimans tonic</b>	200	<b>115</b>

## COFFE ILLY

<b>Ristretto / Espresso</b>	15/50/30	<b>63</b>
<b>Americano</b>	60	<b>63</b>
<b>Cappuccino/ Latte</b>	150/200	<b>78</b>
<b>Doppio/ Raf</b>	60/200	<b>78</b>
<b>Frappe</b>	100	<b>78</b>
<b>Flat white</b>	210	<b>78</b>

\* Milk on your choice

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	ml	uah
<b>TEA</b>		
<b>Homemade tea in assortment</b>	600	135
Cowberry with cranberries		
Ginger with mint and lime		
Sea buckthorn with mint		
<b>Ronnefeldt Green tea</b>	300	107
Jasmine Pearls		
Greenleaf		
<b>Ronnefeldt Black tea</b>	300	107
English breakfast		
Splendid Earl Grey		
<b>Herbal</b>	300	107
Chamomile with linden		
Wellness cup		
Lemongrass		
<b>Premium tea</b>		
<b>Green tea</b>	400	149
Aiya Sencha Momoyama		
TWG tea Sakura!Sakura!		
<b>Black tea</b>	400	149
Darjeeling Muscatel		
TWG tea Number 12		
<b>Herbal</b>	400	149
Be cool		
<b>Matcha latte</b>	200	155
Classic		
Lemongrass		

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