

OUR SPECIALTIES FROM WOOD - FIRED OVEN

• PINSA •



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

PINSA WITH DUCK, CRANBERRY AND BLACK PEPPER SAUCE	210	185
PINSA WITH TRUFFLE CREAM CHEESE AND JUICY TOMATOES	220	165
PINSA WITH AVOCADO AND SHRIMPS	230	215
PINSA WITH BAKED PARMIGIANO, CHERRY TOMATOES AND MOZZARELLA STRACCIATELLA	290	195
PINSA WITH SPICY SALMON AND ARUGULA	150	224
PINSA WITH SALAMI CONTADINO, MOZZARELLA BURRATA AND TOMATOES	175	218
PINSA GRANDE WITH PROSCIUTTO COTTO	400	295

The dish is recommended for 3-4 person, served with home-made limoncello

• PIZZA •

MARGHERITA	320	129
WITH PROSCIUTTO COTTO, MUSHROOMS AND TRUFFLE AROMA	400	198
SPICY WITH MEAT DELICACIES	420	234
Prosciutto cotto, spicy salami, pancetta		
FOUR CHEESE	360	242
DIAVOLA	360	215
Pizza with spicy salami		
WITH SEAFOOD AND PICKLED ARTICHOKEs	430	272
WITH PEAR AND GORGONZOLA	400	185
WITH PROSCIUTTO DI PARMA, ARUGULA AND TOMATOES	390	232

• PASTRIES •

FOCACCIA WITH ROSEMARY	90	39
FOCACCIA WITH HOMEMADE PESTO SAUCE	150	86
BREAD BASKET	150	42
Wheat bread, buckwheat bread, grissini with parmigiano and rosemary, focaccia		
GRISSINI WITH PARMIGIANO AND ROSEMARY	100	36
GLUTEN FREE GRISSINI	100	99



Dear guests! If you have an allergy to any product, please inform our waiters



chef recommends



no gluten

• OYSTERS •

FINE DE CLAIRE №2	1 pcs	69
ST. PATRICK №2	1 pcs	89
GILLARDEAU №2	1 pcs	144

SPECIAL PRICES SETS

FINE DE CLAIRE 1/2 dozen /dozen	384/758
ST. PATRICK 1/2 dozen /dozen	464/924
GILLARDEAU 1/2 dozen /dozen	795/1560

A DOZEN OF ST. PATRICK OYSTERS WITH A BOTTLE OF BOSCO DI GICA VALDOBBIADENO PROSECCO SUPERIORE (ADRIANO ADAMI) BRUT	1500
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SPECIAL
PROPOSITION

• APPETIZERS •

MEAT ANTIPASTI

grande	100/30	235
piccolo	70/20	115

CHEESE ANTIPASTI	130/30/20	245
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PICKLED ARTICHOKEs	50	110
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LIGURIA OLIVES	100	87
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SUN-DRIED TOMATOES	50	79
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PROSCIUTTO CRUDO	50	88
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VITELLO TONNATO	160	212
Tender veal with tuna sauce		

TUNA TARTARE WITH TOMATOES AND HONEY AND MUSTARD SAUCE	75/25/15	235
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VEAL TARTARE WITH FRIED POTATOES AND CROUTONS	120/60/15	241
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SALMON CARPACCIO WITH HONEY AND MUSTARD SAUCE	100/70	236
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• BRUSCHETTAS •

BRUSCHETTA WITH TOMATOES AND BASIL.....	125	92
BRUSCHETTA WITH BAKED PEPPER AND GOAT CHEESE.....	145	142
BRUSCHETTA WITH SPICY SALMON AND CREAM CHEESE.....	100	156


• SALADS •

ROMAINE SALAD WITH CHICKEN, TOMATOES AND QUAIL EGG.....	230	182
CAPRESE WITH MOZZARELLA BURRATA, TWO TYPES OF TOMATOES AND HOMEMADE PESTO SAUCE.....	240/30	265
SALAD WITH BAKED AUBERGINE, QINOA AND GOAT CHEESE.....	270	186
 SALAD WITH SHRIMPS, AVOCADO AND TOMATOES.....	210	274
GREEN SALAD WITH TUNA AND ORANGE.....	190	245
SALAD WITH SPICY SALMON AND HOME-MADE SAUCE.....	175	225

• SOUPS •

 BROTH WITH TORTELLINI AND TRUFFLE AROMA.....	300	114
THICK TOMATO SOUP WITH SEAFOOD.....	350	248
MINISTRONE WITH HOMEMADE PESTO SAUCE.....	300	95


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• HOMEMADE PASTA AND RISOTTO •



We make whole-wheat pasta according to traditional Italian recipes.
We can cook any dish gluten free.

	DELICIOUS SPAGHETTI CARBONARA	280	176
	HOMEMADE CHICKEN LASAGNA WITH PORCINI MUSHROOMS	300	228
	SPAGHETTI ARRABBIATA	280	142
	Angry is a translation for italian Arrabbiata. It is classic pasta with spicy tomato sauce, olives and basil		
	TAGLIATELLE WITH PORCINI MUSHROOMS	230	225
	TAGLIATELLE WITH TIGER SHRIMPS AND ZUCCHINI	280	228
	BLACK RAVIOLI WITH VEAL CHEEKS IN CREAM CHEESE SAUCE	200	219
	RAVIOLI WITH RICOTTA CHEESE AND SPINACH	180	175
	RISOTTO WITH PUMPKIN, SHRIMPS AND BABY SCALLOPS	320	236
	RISOTTO WITH PORCINI MUSHROOMS AND TRUFFLE AROMA	250	245
	SEAFOOD RISOTTO	350	298

• SHRIMP DISHES •

	GRILLED SHRIMPS WITH CHERRY TOMATOES AND ARUGULA	120/100	355
	SHRIMPS WITH GARLIC SAUCE AND CRISPY BREAD	200/30/20	392
	ARGENTINEAN SHRIMPS PLATO WITH TWO SAUCES	600/60	765

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• MAIN COURSE •

	RABBIT WITH SUN-DRIED TOMATOES, OLIVES AND MASHED POTATO WITH TRUFFLE AROMA.....	150/100/100	298
	DUCK FILLET WITH RASPBERRY SAUCE AND BERRIES.....	125/130	269
	VEAL TAGLIATA WITH BAKED PEPPER AND CHERRY TOMATOES.....	130/130	345
	VEAL MEDALLIONS WITH CHIANTI SAUCE AND PORCINI MUSHROOMS.....	140/100	395
	TUNA STEAK WITH TOMATO SALSA.....	150/110	412
	GRILLED SALMON WITH BROCCOLI AND PEE AND MINT PURÉE.....	150/100	375
	DORADO ACQUA PAZZA.....	180	262
	Dorado fillet stewed in broth with white wine, tomatoes and spring potatoes		
	COUSCOUS WITH SEAFOOD AND VEGETABLES.....	280	252

• GARNISH •

	BAKED POTATOES WITH ITALIAN HERBS.....	150	62
	GRILLED VEGETABLES.....	150	122
	STEWED SPINACH.....	120	165


• GRILL DISHES •

	DORADO WITH VEGETABLES.....	270/120	332
	RIBEYE STEAK USA*.....	100	285*
	*The price is per 100 gr. Approximate weight of a portion is 700-800 gr.		
	TURKEY FILLET WITH GRILLED TOMATOES AND ARUGULA.....	150/100	246
	GRILLED LAMB FILLET WITH PEPPER CONFIT AND BERRY SAUCE.....	100/80/25	392

• DISHES FOR THE GROUP •



	GRANDE ITALIAN ANTIPASTI PLATO.....	680	597
	Prosciutto crudo, salami, parma, porchetta, italian cheese, liguria olives, bruschettas, grissini with parmigiano and rosemary		
	ROASTED LAMB SHOULDER IN SPICY SAUCE WITH GRILLED VEGETABLES.....	800/200/200	850

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• DESSERTS •

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

PANNA COTTA WITH RASPBERRY SAUCE	120/20	115
CRÈME BRÛLÉE	100/50	118
We serve with a scoop of sea buckthorn sorbet		
 TORTA DELLA NONNA	180/50/30	144
Translated from italian as “Grandmothers cake”. Cake with vanilla cream and pine nuts. Served with a scoop of passion fruit sorbet		
CHEESECAKE WITH PASSION FRUIT AND CHIA SAUCE	130/30/15	136
HOMEMADE TIRAMISU	120	134
ICE-CREAM:		
VANILLA / CHOCOLATE / COCONUT WITH ALMOND FLAKES	50	49
SORBET:		
LEMON	50	49
 PASSION FRUIT AND CORIANDER / MANGO AND CHILI	50	56

• 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!

SEMIFREDDO WITH MANGO AND CHIA	115	106
CARNIVAL SEMIFREDDO	110/25	106
Cream semifreddo with chocolate crumbs, currant and mango		
CHOCOLATE SEMIFREDDO	120	96
RASPBERRY SEMIFREDDO WITH WALNUTS	130	96



**FOR ANY OF YOUR 10TH PERSON HOLIDAYS
WE HAVE PREPARED DELICIOUS GIFTS FOR YOU:
LARGE ANTIPASTI PLATTER**

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