

# TOSCANA GRILL

Ristorante e Terrazza



## BREAKFAST MENU

daily from 9:00 - 16:00

TUSCAN FRITTATA WITH ASPARAGUS	286 250	ZUCCHINI PANCAKES WITH MILD-CURED SALMON AND SMOKED SOUR-CREAM	185 170/80
SCRAMBLED EGG WITH BACON ON FOCACCIA	265 200	OATMEAL WITH QUINOA	98 250
SUNNY SIDE UP EGGS WITH MEAT RAGOUT AND TOMATOES	297 350	COTTAGE CHEESE PANCAKES WITH SEASONAL BERRIES AND SOUR CREAM	165 180/100
POACHED EGGS WITH FLORENTINE-STYLE SPINACH	145 200	PANCAKES WITH HONEY OR NUTELLA	76/120 150/100
AVOCADO TOAST WITH RICOTTA ON CRISPY CIABATTA	285 200	CROISSANT	55 1 pcs.
BRUSCHETTA WITH POACHED EGG, AVOCADO MOUSSE AND MILD-CURED SALMON	228 150		

## BIG TUSCAN BREAKFAST FOR TWO

870

2 GLASSES OF PROSECCO

ORANGE FRESH JUICE

A BASKET OF FRESHLY BAKED BREAD

CHICKEN PATE

SALMON WITH CREAM CHEESE

POACHED EGGS WITH FLORENTINE-STYLE SPINACH

SPECIALTY FOCACCIA WITH RICOTTA, TOMATOES AND ARUGULA

COTTAGE CHEESE PANCAKES WITH SOUR CREAM AND HONEY

CROISSANT WITH CHOCOLATE

SEASONAL BERRIES

COFFEE OR TEA

## BREAD FROM OUR BAKERY \*

BREAD WITH AGLIO E OLIO	25 100	PARMESAN BUNS	25 60
CLASSIC CIABATTA	25 100	A BASKET OF FRESHLY BAKED BREAD	56 140
MALT CIABATTA	25 100	GRISSINI	39 100

\*You can take away bread from our bakery



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## OYSTERS

FINE DE CLAIRE NO.2 12 pcs.	940	GILLARDEAU №2 12 pcs.	1650
FINE DE CLAIRE NO.2 24 pcs.	1875	GILLARDEAU №2 24 pcs.	3220

## BRUSCHETTAS

ROAST BEEF BRUSCHETTA WITH FIGS	235 210	BRUSCHETTA WITH FRESH TOMATOES	105 135
BRUSCHETTA WITH ROASTED BELL PEPPER AND PESTO SAUCE	126 135	"VITELLO TONNATO" BRUSCHETTA	145 110
TUSCAN CROSTINI WITH CHICKEN PATE	129 140	BRUSCHETTA BAR	266 300
BRUSCHETTA WITH SALMON	177 150		

## APPETIZERS

SALMON AND TUNA TARTARE	377 150/80	CAPRESE WITH MOZZARELLA FIOR DI LATTE	196 250
VEAL TARTARE	295 170/100	ITALIAN OLIVES	87 80
VITELLO TONNATO	249 140	PICKLED ARTICHOKEs	198 100
SALMON CARPACCIO	329 200	ITALIAN ANTIPASTI PLATTER	465 580
VEAL CARPACCIO	225 190	COLD CUTS ANTIPASTI coppa, prosciutto, Napoli salami	296 160
SUN-DRIED TOMATOES	82 80	CHEESE ANTIPASTI pecorino with pear, pecorino with grapes, casatica di bufala, parmigiano reggiano	337 200
MOZZARELLA BURRATA ROASTED BELL PEPPER AND PESTO SAUCE	298 125/90/60/15		

## SALADS

EGGPLANT SALAD WITH GOAT CHEESE	195 220	PANZANELLA WITH MEDITERRANEAN SARDINES	175 175
SALAD WITH GOAT CHEESE AND SEASONAL VEGETABLES	195 200	GRILLED VEGETABLE SALAD WITH VEAL GRIGLIATA	258 220
GREEN SALAD WITH SEAFOOD AND AVOCADO MOUSSE	425 250	WARM SALAD WITH OCTOPUS AND POTATOES	395 300
SALMON AND ADOCADO SALAD	288 200		

## SOUP

CHICKEN BROTH WITH POLPETTE	128 300	PUMPKIN CREAM SOUP WITH BLACK TRUFFLE	285 250
TUSCAN LENTIL SOUP WITH RIBS (served in bread)	215 300/100	CACCIUCCO ALLA LIVORNESE Traditional Tuscan spicy seafood soup Recommended for 2 persons	478 600
PAPPA AL POMODORO Tomato soup	177 300		



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## SPECIALTIES

MUSSELS IN WHITE WINE SAUSE	478 1000	SEAFOOD SAUTE	795 350
SAUTEED SHRIMP AND SPINACH	498 300/30	BAKED ASPARAGUS WITH RICOTTA	275 200

## HOMEMADE PASTA AND RISOTTO

PASTA WITH ZUCCHINI AND SHRIMPS	245 320	TOMATO RISOTTO WITH DORADO FILLET	295 350
LASAGNA WITH LIVER AND RICOTTA	197 250	CUTTLEFICH INK TAGLIATELLE WITH SEAFOOD	298 300
PICI AL'AGLIONE Traditional Tuscan pasta with tomato, garlic and black pepper sauce	159 250	SPAGHETTI BOLOGNESE	234 300
PAPPARDELLE WITH RABBIT AND PORCINI	278 300	RISOTTO WITH PORCINI	295 300
SPICY SPAGHETTI WITH OCTOPUS, TOMATOES AND CAPERS	354 300	RAVIOLI IN CHEESE WHEEL WITH MOREL AND PORCINI MUSHROOMS	320 300
SPAGHETTI CARBONARA	215 260	BLACK TRUFFLE	179 3

We recommend that you add fresh black truffle to risotto or to tagliatelle with cream sauce  
Any pasta can be gluten-free on your request

## MAIN DISHES

STEWED CALF LEG IN CHIANTI SAUCE	395 500	VEAL RIBS WITH TUSCAN-STYLE POTATOES	296 300/100/50
RACK OF VEAL WITH VEGETABLES	347 350	VEAL TENDERLOIN WITH TUSCAN-STYLE POTATOS	337 300
SIGNATURE VEAL TAGLIATA	585 280/100	STEWED TENDER BEEF WITH MASHED POTATOES WITH TRUFFLE AROMA	348 230/150
ROCKFISH ALLA LIVORNESE	325 150/180	TUNA TAGLIATA	385 120/50
SALMON WITH SPINACH	412 130/110/40		

## PIZZA AND FOCACCIA

SIGNATURE FOCACCIA WITH RICOTTA, TOMATOES, AND ARUGULA	189 420	PIZZA MARGHERITA	149 380
FOCACCIA WITH ROSEMARY	88 90	PIZZA QUATTRO FORMAGGI	264 470
FOCACCIA WITH PESTO AND TOMATO	115 150	PIZZA WITH PROSCIUTTO COTTO, MUSHROOMS, AND TRUFFLE AROMA	235 470
PIZZA BOSCO WITH PORCINI MUSHROOMS AND RICOTTA	295 550	PIZZA WITH TURKEY AND GRILLED EGGPLANT	238 520
		PIZZA PEPPERONI	295 500

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



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## GRILL MENU

TURKEY STEAK	239 150/50	GRILLED DORADO	355 1 pcs./50
TUSCAN-STYLE CHICKEN	328 420/65	TIGER SHRIMPS	740 250/50
PORK RIBS	298 300/65	OCTOPUS	518 100*
PORK NECK	285 200/70	SCALLOPS	465 100*
VEAL MEDALLIONS	445 220/70	MEAT GRILL PLATTER (Tuscan-style chicken, Pork ribs, T-bone steak, turkey steak with grilled vegetables)*	2560 1150
RACK OF NEW ZEALAND LAMB	1250 350	BIG MEAT GRILL PLATTER (Rib-eye steak, pork ribs, turkey steak, pork neck, T-bone steak, beef medallions, grilled vegetables)*	3490 2100
RIB-EYE STEAK	435 220/65	GRILLED SEAFOOD PLATTER FRUTTI DI MARE (octopus, scallops, calamari, shrimps, tuna)*	2380 520/150
T-BONE STEAK	980 900/65		
FLORENTINE STEAK* *price for 100 gr. The average serving size is 900-1000 gr. Recommended for 2-4 persons.	328 100		
BLACK TRUFFLE	179 3		

We recommend that you add fresh black truffle to risotto or to tagliatelle with cream sauce

## VEGETABLES

TUSCAN-STYLE POTATOS	87 250	BIG VEGETABLE GRIGLIATA WITH ROSEMARY OIL	235 350
POTATOES FRIED WITH CHANTERELLES	262 250	FLORENTINE-STYLE SPINACH WITH POACHED EGG	176 200
GRILLED VEGETABLES	153 200	GRILLED ASPARAGUS	220 100

## DESSERTS

PANNA COTTA with passion fruit	142 120/30	NAPOLEON CAKE	138 150
PASSION FRUIT CREME BRULEE with homemade vanilla ice cream	148 135/50	CHOCOLATE FONDAN	155 100/50
TIRAMISU WITH AMARETTO	149 120	HOMEMADE PIES	120 175
		SELECTION OF ICE CREAM AND SORBET	55 50



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## BAR MENU

### APERITIF OF THE DAY

<b>APEROL SPRITZ</b> (Aperol, fresh orange, martini prosecco)	<b>225</b> 200	<b>FOREST BERRY FIZZ</b> (Juice Berry, Vodka, Tonic, Cinzano Pro Spritz, Egg White)	<b>225</b> 180
<b>CUCUMBER GIN FIZZ</b> (Cucumber, mint, Gin, fresh lime, St. Germain, Tonic, elderberry tonic)	<b>215</b> 150	<b>CYNAR SPRITZ</b> (Cinar, Amaro Averna, Tonic)	<b>215</b> 180
<b>ST. GERMAIN SPRITZ</b> (St.Germain, fresh lime, Pro-spritz Cinzano)	<b>255</b> 150	<b>FORESTA DEL TECO</b> (Mango, Lemon, Rum, Cinzano Pro Spritz)	<b>225</b> 150
<b>MYRTIL SPRITZ</b> (Myrtil, fresh orange, Pro-spritz Cinzano)	<b>215</b> 160	<b>GREEN FRESHNESS</b> (Pineapple, coconut, fresh lime, basil, rum)	<b>245</b> 130
<b>FRAGOLA SPRITZ</b> (Fragola, fresh orange, Pro-spritz Cinzano)	<b>215</b> 160	<b>NEGRONI SBAGLIATO</b> (Negroni premix, fresh orange, Pro-spritz Cinzano)	<b>185</b> 170
<b>MARTINI FIERO &amp; TONIC</b> (Martini Fiero, fresh orange, Tonic)	<b>185</b> 170	<b>PAPER PLANE</b> (Aperol, fresh orange, bulleit bourbon, Amaro Montenegro)	<b>225</b> 95
<b>TANQUERAY &amp; TONIC</b> (Tanqueray London Dry, tonic, grapefruit)	<b>215</b> 200		

### VERMOUTH

<b>MARTINI BIANCO</b>	<b>75</b> 50	<b>MARTINI RESERVA SPECIALE RUBINO</b>	<b>85</b> 50
<b>MARTINI ROSSO</b>	<b>75</b> 50	<b>MARTINI RESERVA SPECIALE AMBRATO</b>	<b>85</b> 50
<b>MARTINI EXTRA DRY</b>	<b>75</b> 50	<b>MARTINI FIERO</b>	<b>75</b> 50
<b>MARTINI ROSATO</b>	<b>75</b> 50		

### WHISKEY

<b>JAMESON</b>	<b>156</b> 50	<b>CARDHU 12 YO</b>	<b>378</b> 50
<b>JACK DANIEL'S</b>	<b>156</b> 50	<b>LAPHROAIG 10 YO</b>	<b>287</b> 50
<b>JACK DANIEL'S TENNESSEE HONEY</b>	<b>158</b> 50	<b>THE SINGLETON OF DUFFTOWN 12 Y.O.</b>	<b>275</b> 50
<b>CHIVAS REGAL 12 Y.O.</b>	<b>244</b> 50	<b>AUCHENTOSHABN 12 Y O</b>	<b>225</b> 50
<b>CHIVAS REGAL 18 Y.O.</b>	<b>435</b> 50	<b>TALISKER 10 YO</b>	<b>387</b> 50
<b>DEWAR'S WHITE LABEL</b>	<b>125</b> 50	<b>BULLEIT BOURBON</b>	<b>185</b> 50
<b>GLENMORANGIE THE ORIGINAL 10 YO</b>	<b>378</b> 50	<b>BULLEIT RAY</b>	<b>218</b> 50
<b>ARDBEG 10 YO</b>	<b>387</b> 50	<b>MAKER'S MARK</b>	<b>175</b> 50

### GIN

<b>BEEFEATER</b>	<b>124</b> 50	<b>TANQUERAY LONDON DRY</b>	<b>170</b> 50
<b>HENDRICK'S</b>	<b>205</b> 50	<b>TANQUERAY No TEN</b>	<b>217</b> 50
<b>OXLEY</b>	<b>210</b> 50	<b>BOMBAY SAPPHIRE</b>	<b>143</b> 50

### COGNAC

<b>MARTELL VS</b>	<b>217</b> 50	<b>MARTELL XO</b>	<b>865</b> 50
<b>MARTELL VSOP</b>	<b>335</b> 50	<b>HENNESSY VS</b>	<b>247</b> 50

### BRANDY

<b>VECCHIA ROMAGNA ETICHETTA NERA 3 Y.O.</b>	<b>113</b> 50
<b>VECCHIA ROMAGNA RISERVA 10 Y.O.</b>	<b>151</b> 50

### CALVADOS

<b>BOULARD VSOP</b>	<b>255</b> 50
<b>ROGER GROULT, CALVADOS 12 ANS D'AGE</b>	<b>458</b> 50



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## VODKA

RADA CLASSIC	54 50	STARITSKY LEVITSKY	110 50
ABSOLUT	96 50	GREY GOOSE	155 50
FINLANDIA CLASSIC	108 50		

## RUM

HAVANA CLUB ANEJO 3 ANOS	96 50	ZACAPA 23 YO	412 50
ANGOSTURA 1919	215 50	OAKHEART ORIGINAL	120 50
BARBADOS EXTRA OLD 20 ANNIVERSARY	240 50	BACARDI CARTA BLANCA	120 50
ORIGINAL DARK "PLANTATION" (COGNAC FERRAND)	123 50	BACARDI CARTA ORO	120 50
		BACARDI CARTA NEGRA	120 50

## TEQUILA

OLMECA BLANCO	115 50	DON JULIO ANEJO	365 50
OLMECA GOLD	143 50	PATRON REPOSADO	375 50
DON JULIO BLANCO	310 50	PATRON ANEJO	375 50

## TINCTURES

BECHEROVKA	96 50	CAMPARI BITTER	85 50
AMARO DI ANGOSTURA	111 50	JAGERMEISTER	125 50

## LIQUEURS

COINTREAU	120 50	CYNAR	110 50
BAILEYS THE ORIGINAL	135 50	CYNAR 70 HIGH PROOF	168 50
ST-GERMAIN	245 50	FRANGELICO	92 50
HOMEMADE LIMONCELLO	67 50	AMARO AVERNA	65 50
HOMEMADE LIMONCELLO CREAM	67 50		

## BEER

HOEGAARDEN WHITE	97/139 330/500	LEFFE BRUNE	97 330
CORONA EXTRA	99 355	SUPER BITTER, BALANDIN	148 330
KROMBACHER	124 500	HOEGAARDEN WHITE N/A	93 330
NAZIONALE, BALANDIN	148 330		

## WATER

SPRING WATER WITH LEMON	78 1000	ACQUA PANNA	138 750
ROCCHETTA	99 500	MORSHINSKA PREMIUM Still / Low Carbonated	65/81 500/ 750
SAN PELLEGRINO	138 750	BORJOMI glass	87 500



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## SOFT DRINKS

SPECIALTY ITALIAN LEMONADE	96/192 500/1000	COCA-COLA, COCA-COLA ZERO, FANTA ORANGE, SPRITE	48 250
SELECTION OF JUICE RICH	53 200	SCHWEPPES	48 250

## FRESHLY SQUEEZED JUICES

APPLE, ORANGE, CARROT, GRAPEFRUIT	96 200	CELERY	110 250
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## SMOOTHIE

SPINACH, AVOCADO, BANANA	142 250	BLUEBERRY, BANANA, BASIL	142 250
SPINACH, BANANA, GRAPEFRUIT	142 250		

## MILKSHAKES

(BASED ON HOMEMADE ICE CREAM)

MILKSHAKES CHOCOLATE	126 300	FREAKSHAKE CHOCOLATE-BANANA	212 350
MILKSHAKES STRAWBERRY	126 300	FREAKSHAKE STRAWBERRY	212 350

## COFFEE

RISTRETTO	49 15	CAPPUCCINO	69 150
ESPRESSO	59 30	COFFEE LATTE	69 200
AMERICANO	59 100	MACCHIATO	65 60
DOPPIO	78 60	COFFEE RAF	69 185
DECAFFEINATED COFFEE	59 30	COFFEE FLAT WHITE	82 165

\*For assortment of milk, ask the waiter

## TEA

SENCHA SENPAI, ENGLISH BREAKFAST, ROYAL JASMINE, EARL GREY	107 500	SAKURA TWG	147 500
HERBAL TEA HOUSE (lime, lemon balm, peppermint m'yata, St. John's wort, chamomile, basil, thyme)	95 500	SPECIAL FRESH FRUIT OR BERRY TEA	127 500
		FRUIT TEA FOR TWO (strawberry, citrus, mint)	297 1000

Bucha, st. Shevchenko, 2G  
(067) 327 34 6I



