

Breakfasts

Every day from 9 a.m. till 1 p.m.

OATMEAL with truffle oil, pecorino romano, tomatoes and spinach	280	215	AVOCADO GOAT CHEESE TOAST	270	184
OATMEAL with mascarpone cheese, berries, flax seed and almond flakes	280	162	CROISSANT with salmon, baby spinach and tomatoes	235	228
BRUSCHETTA WITH POACHED EGG, tomatoes and avocado mousse	300	245	COTTAGE CHEESE PANCAKES with sour cream	150/30/30	149
EGGS BENEDICT with salmon	370	348	ZUCCHINI FRITTERS with salmon and cream cheese	170/80	195
EGGS BENEDICT with pancetta	360	245	HOMEMADE YOGURT with chia seeds and granola	260	198
OMELET WITH SPINACH, asparagus and goat cheese	270	235	CROISSANT with chocolate	55/30	115

YOU CAN ORDER SEPARATELY:

Sour cream	50	17	Mortadella	50	84
Honey	25	15	Light-salted salmon	50	124
Granola	50	30	Tomatoes and fresh arugula	100	119

* WEEKEND BREAKFAST

GILLARDEAU 12 pcs. – 1500 uah,

YOU CAN ORDER A GLASS OF SPARKLING WINE AT A SPECIAL PRICE:

FRANCIACORTA PRIMUM LA VALLE BRUT 335 uah

OR CHABLIS DOMAINE DU COLOMBIER 215 uah

Family breakfast “LA FAMIGLIA” for two 1250 uah

TWO GLASSES PROSECCO LA FAMIGLIA
PRIVATE LABEL Brut

FRESH JUICE:
orange, carrot, apple

FRESH BAKERY

SCRAMBLE AND BENEDICT EGGS
WITH HOLLANDAISE SAUCE

CREAM CHEESE

FRESH TOMATO, ARUGULA, AVOCADO

ITALIAN MEAT SPECIALTIES:
mortadella and Prosciutto Crudo

CROISSANT WITH CHOCOLATE SAUCE

CHEESE ANTIPASTI PLATE:
taleggio, goat cheese, camembert

HOMEMADE YOGURT
WITH GRANOLA

COFFEE OR TEA

— CUCINA ITALIANA —

Oysters

GILLARDEAU	12 pcs. 1610	SPECIALE OSTRA REGAL (Gold Selection)	12 pcs. 2500
------------	--------------	--	--------------

Mozzarella bar

MOZZARELLA TASTING SET (di bufala, burrata, burrata affumicata)	375/130	735	BURRATA	125	216
			STRACCIATELLA	100	216
DI BUFALA	100	216	BURRATA AFFUMICATA	100	216

TO MOZZARELLA:

HOMEMADE PESTO SAUCE	30	79	ROASTED PEPPER	75	78
TOMATOES AND FRESH ARUGULA	115	125	PROSCIUTTO DI SAN DANIELE	50	174
YELLOW TOMATOES WITH BOTTARGA	150	119	PICKLED EGGPLANTS AND ZUCCHINI	80	62
ARTICHOKE ALLA ROMANA	100	198	COLD CUTS (mortadella, prosciutto, salami)	60	129

Salads

RAMEN WITH CRISPY PANCETTA, TOMATOES AND PARMESAN SAUCE	150	212	SALAD WITH QUINOA, AVOCADO, TOMATOES AND SPINACH	250	274
VERDE WITH AVOCADO AND ASPARAGUS	175	258	SALAD OF GRILLED VEGETABLES AND VEAL	230	297
Mare Caldo (dorado, octopus, baby squid, shrimp)	300	520	WARM OCTOPUS AND POTATO SALAD	270	475

Bruschettas

WITH CRAB, MANGO, AVOCADO AND TOMATOES	270	435	WITH SALMON AND CREAM-CHEESE	110	212
WITH ROASTED PEPPER AND GOAT CHEESE	120	149	WITH ROAST BEEF AND ROASTED PEPPER	150	248
WITH TOMATOES AND BASIL	110	116	BRUSCHETTA BAR (with salmon and cream-cheese, with roasted pepper and goat cheese, tomato and basil)	520	545

Starters

LIGURIAN OLIVES	100	98	SUN-DRIED TOMATOES	50	87
LABEL ROUGE SCOTTISH SALMON CARPACCIO	120/30	357	MEAT AND CHEESE ANTIPASTO PLATE	350	435
VEAL CARPACCIO	120/30	275	VEAL TARTARE	190/15/20/20	368
BAKED CAULIFLOWER WITH PARMESAN SAUCE	220/120	185	TRIO OF FISH TARTARE (salmon, tuna, shrimp)	160/45/20	535

Soups

BROTH WITH TORTELLINI AND TRUFFLE AROMA	300	132	TOMATO SOUP WITH SEAFOOD	500	485
FISH SOUP WITH GARLIC CROUTONS	250/50	215	*The dish is recommended for two persons		
			CREAM EGGPLANT SOUP	300	195

Homemade pasta and risotto

TAGLIATELLE CARBONARA WITH PANCETTA	300	237	SPINACH AND RICOTTA RAVIOLI	150/30	198
TAGLIATELLE WITH CUTTLEFISH INK, SMOKED SALMON AND RED CAVIAR	300	345	LASAGNA WITH LIVER, RICOTTA AND FRESH TRUFFLE	260	249
LINGUINE WITH LOBSTER	400/250	985	VEAL CHEEKS RISOTTO	300	275
OSSOBUKO RAVIOLI WITH LAMB IN PARMESAN SAUCE	110/70	247	PORCINI MUSHROOM RISOTTO	250	328
RAVIOLI WITH DORADO, SALMON AND SHRIMP IN YELLOW TOMATOES SAUCE	130/75	285	SAFFRON RISOTTO WITH SHRIMPS IN CHEESE WHEEL	450	575
TAGLIATELLE WITH SEAFOOD AND BOTTARGA (mussels, octopus, vongole, shrimps, baby squid)	1000	1250			
*The dish is recommended for two persons					

Any dish from our menu can be ordered with black truffle 3/179
At your request we will prepare a dish with gluten-free pasta

Fresh bakery

PARMESAN GRISSINI	100	39	BREAD BASKET	180	58
OLIVE GRISSINI	100	39			

Pizza and focaccia

WITH PROSCIUTTO COTTO AND TRUFFLE AROMA	420	235	WITH HOMEMADE ROAST BEEF AND MUSHROOMS	420	318
WITH SALMON, RICOTTA AND ARUGULA	430	335	SPINACH AND MOZZARELLA FOCACCIA	400	187
WITH ZUCCHINI AND SHRIMPS	420	265	PEPPERONI	390	237
FOUR CHEESE PIZZA	390	297	PESTO FOCACCIA	165	117
MARGHERITA PIZZA WITH BUFFALO MOZZARELLA	360	259	ROSEMARY FOCACCIA	90	109

Mains

DORADO FILLET WITH TOMATOES AND ZUCCHINI	150/80	395	SOLE FISH BAKED WITH TOMATOES AND OLIVES*	100	315
LABEL ROUGE SALMON STEAK	170/70/45	469	WILD SEA BASS BAKED IN SALT*	100	295
CACCIATORE CHICK AND MASHED POTATOES with cream horseradish	280/280/150	585	PORK RIBS WITH BAKED POTATOES	300/150/75	398

*The dish is recommended for two persons

Grill:

OCTOPUS*	100	540	RACK OF VEAL	400/100	610
SCALLOPS*	100	475	RIB EYE STEAK	350	1875
GRILLED LOBSTER	800/60/50	2980	RIB EYE STEAK ON THE BONE*	100	355
TIGER SHRIMP	250	780	NEW ZEALAND LAMB RIBS*	100	380
CHATEAUBRIAND STEAK WITH TRUFFLE SAUSE*	100	395	VEAL MEDALLIONS IN WINE SAUCE	140/140	435
TURKEY STEAK	200/75	267			

* 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

At your request we can cook fish in any of three ways: steamed, grilled, in salt

Any dish from our menu can be ordered with black truffle 3/179

Vegetables

GRILLED VEGETABLES	300	165	GRILLED ASPARAGUS	100	315
ROASTED POTATOES WITH ITALIAN HERBS	180	95	COUSCOUS WITH VEGETABLES	185	128

Desserts

CANNOLI WITH CREAM CHEESE and berries	150	178	HOMEMADE TIRAMISU	150	159
PANNA COTTA with raspberry jam	120/25	156	PAVLOVA WITH BERRIES and lemon cream	180	185
CRÈME BRULÉE with mango passion fruit sorbet	135/50	148	CHOCOLATE CAKE with strawberries	160/50	185
			HOMEMADE CHEESECAKE	150	167

Soft drinks

HOMEMADE LEMONADE	500	96	SCHWEPPE'S TONIC		
	1000	192	in assortment	250	54
RICH JUICES	200	45	COCA-COLA / COCA-COLA LIGHT /	250	54
ICE TEA	200	99	COCA-COLA ZERO / FANTA / SPRITE		

Water

MORSHYNSKA	330	68	SAN PELLEGRINO	500	123
still/sparkling	750	102		750	152
BORJOMI glass	330	89	ACQUA PANNA	500	123
				750	152

Fresh squeezed juices

ORANGE, GRAPEFRUIT, CELERY, LEMON, CARROT, APPLE	200	85
PINEAPPLE	200	175

Smoothies

GREEN APPLE, SPINACH, BANANA	200	125
BASIL, ORANGE, BANANA, KIWI	200	125

Homemade ice cream milkshakes

CHOCOLATE, VANILLA	400	125
--------------------	-----	-----

Aperitif of the day

FRANCIACORTA DOCG PRIMUM LA VALLE N/V BRUT	150	445	NEGRONI SBAGLIATO (Martini Prosecco, Martini Rubino, Martini Bitter)	180	225
MARTINI PROSECCO	150	180	FIERO TONIC (Martini Fiero, Tonic, Fernet Branca, orange)	180	185
APEROL SPRITZER (Martini Prosecco, Aperol, sparkling water, orange)	200	225			

Cocktails

PASSION TASTE (Zacapa 23 Y.O., Prosecco, passion fruit, basil, pineapple juice)	170	327	SAKURA BLOOM (Bombay sapphire, Braulio, Martini Prosecco, schweppes, Bepi Tosolini Mirtil)	170	235
ITALIANO SOUR (Amaro Montenegro, Jack Deniels, lemon juice, egg white)	100	187	CARIBIAN WEST (Pyrat XO, lime, melon syrup, Martini Prosecco, schweppes)	190	295
ON THE ROCKS (Bulleit, Martini Rubino, Valpolicella, orange juice, egg white)	140	265	NEGRONI BY MARTINI (Martini Rubino, Bitter, Bombay)	90	207
MARGARITA (Don Julio Blanco, Pierre Ferrand Dry, Curacao, lime juice, syrup)	100	230	HUGO (Prosecco, elderberry syrup, sparkling water, mint)	300	187
CONIFEROUS APERITIF (Biggalet sapin, gin Haymans old tom, lemon, Martini Prosecco)	120	235	GIN TONIC (tanqueray london dry, schweppes tonic, cucumber)	180	210
PISTACCHIO FANSY (Pistacchio, ST-Germain, finlandia, Pierre Ferrand Dry Curacao, egg white)	80	235	BELLINI (fresh peach, martini prosecco)	180	225
			ROSSINI (Prosecco, raspberries)	180	225

Vermouth

MARTINI BIANCO	50	67	MARTINI RISERVA AMBRATO	50	95
MARTINI ROSATO	50	67	MARTINI RISERVA RUBINO	50	95
MARTINI EXTRA DRY	50	67			

Vodka

IMPORTED VODKA			UKRAINIAN VODKA		
ABSOLUT	50	90	NEMIROFF LEX	50	85
KETEL ONE	50	147	STARITSKY & LEVITSKY	50	115
FINLANDIA CLASSIC	50	98			
FINLANDIA CRANBERRY	50	98			
GREY GOOSE	50	157			

Cognac

MARTELL VS	50	247	HENNESSY Very Special	50	245
MARTELL VSOP	50	365	HENNESSY VSOP Privilège	50	365
MARTELL XO	50	880	HENNESSY XO	50	910

Brendi

VECCHIA ROMAGNA 3*				50	140
--------------------	--	--	--	----	-----

Tequila

DON JULIO BLANCO	50	370
PATRON ANEJO	50	410
PATRON REPOSADO	50	385

Gin

TANQUERAY LONDON DRY	50	155
OXLEY LONDON DRY	50	309
BOMBAY SAPPHIRE	50	135
HENDRICK'S	50	215

Rum

BACARDI CARTA NEGRA	50	95	BACARDI CARTA ORO	50	95
BACARDI CARTA BLANCA	50	95	BACARDI GRAN RESERVA 8 Anos	50	155
BACARDI CARTA ORO	50	95	PYRAT XO	50	250
OAKHEART ORIGINAL	50	95	ZACAPA 23 Y.O.	50	412
			ZACAPA XO	50	727

Digestifs

HOMEMADE LIMONCELLO CREAM	50	50	MIRTA	50	119
HOMEMADE LIMONCELLO	50	50	BRANCA MENTE	50	165
MARTINI RISERVA BITTER	50	70	FERNET BRANCA	50	145
CAMPARI	50	95	BLOODY MARY	300	195
JAGERMEISTER	50	129	SGROPPINO	180	175
COINTREAU	50	112	(Prosecco, Grey Goose, lemon sorbet)		
BAILEYS THE ORIGINAL	50	112	MINT SGROPPINO N/A		
AMARO MONTE NEGRO	50	105	(lemon sorbet, sprite, mint)	170	75

Beer

BOTTLED BEER			DRAUGHT BEER		
STELLA ARTOIS N/A	500	95	HOEGAARDEN WHITE	330	97
LEFFE BLONDE	330	115		500	139
LEFFE BRUNNE	330	115			
HOEGAARDEN WHITE	330	105			

Illy coffee

ESPRESSO	30	59	RAF CAFFE	200	87
RISTRETTO	15	59	FLAT WHITE	200	87
CAFFE AMERICANO	100	59	CACAO	200	69
MACCHIATO	45	65	DOPPIO	60	79
CAPPUCCINO	150	69	AFFOGATO	115	119
CAFFE LATTE	200	69	coffee with vanilla ice cream and a choice of digestifs:		
FRAPPE	200	69	- Limoncello - Amaro Montenegro		

Tea

FANCY SENCHA , ASSAM BARI, JASMINE PEARLS, EARL GREY, MORGENTAU, ALMOND DREAMS	300	75		
SAKURA green tea with cherry blossoms	400	132		
ALFONSO black tea with mango and calendula petals	400	132		

Homemade tea

PASSION FRUIT WITH CITRUS	300	85	BERRY WITH ROSEMARY	300	85
GINGER, LIME, MINT	300	85			

CELEBRATE YOUR SPECIAL DAY WITH US!

AT COMPANY FROM 10 PERSONS ARE GIVEN DUCK FROM THE CHEF
OR A SPARKLING WINE!

COZY ATMOSPHERE, LIVE MUSIC, ANIMATION FOR CHILDREN

