OUR HOME-MADE CHEESE SELECTION

Soft cheese set (Burrata, Mozzarella, Ricotta, Stracciatella). *Served with Pesto sauce, arugula and cherry tomatoes (640 g)*	485
Mozzarella *(130 g pouch)*	140
Burrata *(190 g pouch)*	165
Stracciatella *(100 g)*	140
Scamorza *(130 g pouch)*	180
Ricotta *(100 g)*	110
Affumicato *(130 g pouch)*	140
Primo Sale *(100 g)*	140
Cacciocavallo *(100 g)*	190
Caciotta *(100 g)*	140

Mozzarella

Soft cheese with tender creamy taste originating in the region of Campania

Burrata

The outer shell is solid mozzarella, while the inside contains stracciatella and cream, giving it an unusual, soft texture

Stracciatella

Stracciatella cheese is composed of small shreds. It is a stretched curd fresh cheese enveloped in thick, lightly salted cream

Scamorza

Smoked cheese belonging to the pasta filata family. This cheese has sweet creamy flavour with salty notes

Ricotta

Soft cheese with tender flavour and curd texture with light sweet taste

Affumicato

During the whole time while it is aged, the cheese is "smoked" with wood smoke and, as a result, it acquires the taste and the pronounced flavour woody

Primo Sale

A variety of young Sicilian Pecorino with salty flavour

Caciotta

This is a classical semi-soft dinner cheese with light sweet and creamy flavour

Cacciocavallo

This cheese has light sweet milky or slightly piquant taste depending on its age

RECOMMENDED PAIRING WITH CHEESE

Pesto sauce *(30 g)*	50
Home-style tomato sauce *(30 g)*	40

VARIETY OF SICILIAN STYLE VEGETABLES:

Baked pepper *(100 g)*	115
Baked eggplant *(100 g)*	115
Cherry tomatoes *(50 g)*	85
Arugula *(10 g)*	55
Kalamata olives *(50 g)*	115
Marinated artichoke *(50 g)*	150
Sun-dried tomato *(50 g)*	135

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SEAFOOD PLATE

SEAFOOD PLATE (SMALL) — 3300

CARABINEROS *(2 pcs)*,
BLACK QUEEN OYSTERS *(4 pcs)*,
SCAMPI *(2 pcs)*,
SCALLOP *(50 g)*,
YELLOWFIN TUNA *(50 g)*,
LIME,
PASSIONFRUIT
Recommended for 2 persons (770 g)

SEAFOOD PLATE (LARGE) — 5990

CARABINEROS *(4 pcs)*,
BLACK QUEEN OYSTERS *(8 pcs)*,
SCAMPI *(4 pcs)*,
SCALLOP *(100 g)*,
YELLOWFIN TUNA *(100 g)*,
LIME,
PASSIONFRUIT
Recommended for 4 persons (1500 g)

OYSTERS

GILLARDEAU *(1 pcs)* — 195

BLACK QUEEN *(1 pcs)* — 245

SPECIAL DE CLAIRE *(1 pcs)* — 180

CAVIAR

STURGEON — 3250
Served with pancakes and sour cream (30/100/50 g)

SALMON — 580
Served with pancakes and sour cream (50/100/50/20 g)

PIKE — 395
Served with baked potatoes and sour cream (65/140/50/45 g)

CRAB MENU

KING CRAB, LIVE* — 495
**the price is given per 100 g of live king crab*

BRUSCHETTA WITH KING CRAB, — 575
avocado and Cherry tomatoes (280 g)

SALAD WITH KING CRAB, — 730
concasse tomatoes and avocado (270 g)

OLIVIER SALAD WITH KING CRAB — 595
and avocado (270 g)

GRILLED CORN CREAM SOUP WITH CRAB *(340 g)* — 430

CRAB CAKE WITH MASHED POTATOES — 710
and Aioli sauce (330 g)

RISOTTO WITH KING CRAB *(370 g)* — 745

TAGLIATELLE WITH KING CRAB *(370 g)* — 720

RAVIOLI WITH KING CRAB — 575
and cream sauce with oyster mushrooms (250 g)

CEVICHE, TARTAR, CARPACCIO

CEVICHE OF SEA BASS AND SHRIMPS, — 344
avocado, cucumber, and red onion in Tiger Milks sauce (200 g)

VEAL CARPACCIO — 320
with white truffle dressing with arugula and Parmesan cheese (160 g)

TUNA CARPACCIO — 415
under Matsushita sauce (210 g)

SALMON CARPACCIO — 445
with Citronette sauce, basil, asparagus and Parmesan cheese (180/30 g)

TUNA TARTARE — 490
with mango, avocado and citrus sauce (180/30 g)

SALMON TARTAR — 360
with fresh cucumber, chives and cheese espuma (170/35 g)

SHRIMP TARTARE — 420
with avocado, hazelnut, and gazpacho sauce (230 g)

BLACK ANGUS VEAL TARTARE — 480
with summer truffle flavor (180/20 g)

YELLOWFIN TUNA ROTOLO — 495
with truffle cream cheese (255 g)

TARTAR TRIO — 890
salmon, scallop, Yellowfin tuna (425 g)

SCALLOPED TAR TAR — 455
with avocado and concasse tomatoes (180g)

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MEAT ANTIPASTI

Prosciutto Cotto *(50 g)*	105
Salami Piccante *(50 g)*	110
Salami Milano *(50 g)*	110
Salami Felino *(50 g)*	125
Bresaola *(50 g)*	170
Prosciutto San Daniele *(50 g)*	170
Coppa di Parma *(50 g)*	165

BRUSCHETTAS

Bruschetta with tomatoes *and Stracciatella cheese (220 g)*	205
Bruschetta with salmon *and avocado (200 g)*	265
Bruschetta with roast beef and baked pepper *with Gorgonzola sauce (190 g)*	270
Bruschetta with rabbit *and sun-dried tomatoes (150 g)*	205

SALADS

Caprese Salad *with Pesto sauce and pine nuts (270 g)*	275
Beetroot Mille-Feuille with goat cheese mousse *with walnuts and arugula (190 g)*	220
Mussels and avocado salad *with Cherry tomatoes, lettuce mix and cucumber (320 g)*	275
Shrimp and wild tuna salad *with artichokes, Cherry tomatoes, cucumber, arugula and pine nuts (330 g)*	455
Salmon and avocado salad *with Cherry tomatoes, lettuce mix, quinoa and poached egg (320 g)*	465
Unagi eel salad *with quinoa, avocado and nut sauce (240 g)*	395
Grilled veal salad *and baked vegetables (260 g)*	285
Prosciutto San Daniele salad *with salad mix, pear and Gorgonzola cheese (220 g)*	275
Salad of chicken *Cherry tomatoes, lettuce mix, bacon and quail eggs (270 g)*	295
Quail salad with figs *(265 g)*	445
Uzbek tomato salad *with homemade oil and herbs (350 g)*	580
Grilled octopus salad *with potatoes (250 g)*	695

HOT APPETIZERS

Crispy octopus *with baked potato (185 g)*	705
Foie gras with baked apples *and berry sauce (150/75/50 g)*	895
Seafood sauté Shrimps, scallop, squid, Rapana in cream saffron sauce, mussels. *Served with cream sauce and Ciabatta bread (350/65 g)*	1265
Baked scallops *with cauliflower puree and mushroom sause (290 g)*	850

SOUPS

Bell pepper cream soup *with bacon and cauliflower (310 g)*	210
Pumpkin cream soup *with goat cheese (310 g)*	205
Cheese soup with bacon *(290 g)*	315
Chicken soup *with truffle aroma and polpette (340 g)*	165
Cream soup of forest mushrooms *(310 g)*	275
Red beetroot soup *with wild boar (465 g)*	235
Minestrone vegetable soup	175
Traditional fish soup with seafood: *squid, mussels, salmon, sea bass, shrimp (300/15 g)*	995

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PASTA AND RISOTTO

Spaghetti Carbonara *(330 g)*	305
Tagliatelle with cuttlefish ink *and seafood (360 g)*	545
Lasagna Bolognese *(290 g)*	355
Ravioli with salmon and spinach, Ricotta cheese *and red caviar in cream sauce (310 g)*	295
Ravioli fagottini *with truffle sauce (160/60/20 g)*	250
Penne Bolognese *(360 g)*	285
Risotto with porcini mushrooms *(380 g)*	345
Seafood risotto *(380 g)*	705
Risotto Nero with cuttlefish ink *and squid (345 g)*	495
Fettuccine with Black Angus veal, *porcini mushrooms and cream sauce (350 g)*	345
Rye pasta *with three types of mushrooms, truffles and goose meat (345 g)*	375
Conchiglioni with salmon *under basil sauce, with red caviar (220/70 g)*	390
DI CACCA lasagna *from rye dough with roe deer meat (350 g)*	285

PIZZA

Margarita *(Mozzarella cheese, Parmesan cheese, basil, 340 g)*	195
San Daniele *(Mozzarella cheese, Parmesan cheese, prosciutto San Daniele, Cherry tomatoes, arugula, 390 g)*	385
Calzone *(Mozzarella cheese, Parmesan cheese, cream cheese, prosciutto cotto, basil, 400 g)*	295
Four Cheese *(Mozzarella cheese, Parmesan cheese, Gouda cheese, Gorgonzola cheese, 400 g)*	345
Pere Bianca *(Mozzarella cheese, Gorgonzola cheese, pear, honey, 370 g)*	375
Mare e Monti *(Mozzarella cheese, cream, shrimps, arugula, 450 g)*	490
El Diablo *(Mozzarella cheese, Parmesan cheese, salami Picante, tomato sauce, 430 g)*	295
Boccacciola *(Prosciutto San Daniele, salami Picante, prosciutto Cotto, Mozzarella cheese, onion, mustard, 450 g)*	355
Caesar *(Grilled chicken fillet, bacon, quail eggs, iceberg salad, Parmesan cheese, 450 g)*	325
Porcini *(Mozzarella cheese, porcini mushrooms, arugula, truffle, 440 g)*	375
Truffelino *(Mozzarella cheese, Gorgonzola cheese, cream cheese, arugula, truffle, 440 g)*	435

FOCACCIA

With rosemary *(200 g)*	95
With Pesto sauce *and Parmesan cheese (235 g)*	145
With baked Mozzarella cheese *(370 g)*	155
With sun-dried tomatoes *and olives (250 g)*	160

BREAD FROM OUR BAKERY

Ciabatta *(100 g)*	35
Buckwheat bread *(100 g)*	35
Potato bread *(100 g)*	35
Grain bread *(100 g)*	35
White bread with onion *(100 g)*	35
Grissini with Parmesan cheese *(100 g)*	35
Focaccia bread *with sun-dried tomatoes (100 g)*	35

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MEAT AND POULTRY

GRILLED TONGUE IN KVASS SAUCE 485
with Jerusalem artichoke puree (150/100/50g)

LAMB OSSOBUCO 495
with blue polenta (240/150 g)

WILD BOAR PATTIES 355
with blackberry sauce with mashed potatoes (420 g)

VEAL TOURNEDOS 505
with cream sauce, potatoes and mushrooms (160/80/70 g)

STEWED VEAL CHEEKS IN RED WINE 525
with mashed sweet potatoes (300/140/25 g)

DUCK FILLET 720
with citrus sauce and spicy pear (265/160/60 g)

GRILLED QUAILS 560
with piquant cherry sauce (300 g)

BEEF STROGANOFF BLACK ANGUS 680
with wild mushrooms and mashed potatoes (220/120/30 g)

DISHES WITH PLANT-BASED MEAT BEYOND MEAT

BURGER 448
with cutlet, Mozzarella cheese, fresh cucumber, tomato and iceberg lettuce (360 g)

PENNE 345
with polpette, tomato sauce and Parmesan cheese (420 g)

PIZZA 398
Mozzarella cheese, Beyond Meat sausages, champignons, zucchini, eggplant, arugula, tomato sauce (440 g)

STEAKS

BBQ OR TOMATO SAUCE OF YOUR CHOICE

AUSTRALIAN RIB EYE* 1200
Wagyu breed, marbling 9

AUSTRALIAN STRIPLOIN* 1150
Wagyu breed, marbling 9

AMERICAN RIB EYE* 470
Black Angus breed

AMERICAN TENDERLOIN* 510
Black Angus breed

AMERICAN FILET MIGNON* 510
Black Angus breed

**The price is indicated per 100 g of the product before cooking*

GRILLED MEAT

CHICKEN *(200/50 g)* 280

VEAL *(200/50 g)* 480

PORK *(200/50 g)* 345

RACK OF NEW ZEALAND LAMB *(100 g)* 435

FARM CHICKEN 295
with adjika sauce baked on mangal (240/50/40 g)

FISH AND SEAFOOD

CANADIAN LOBSTER* 455
Thermidor/ Grilled/ Boiled (100 g)

SALMON FILLETS WITH BLACK QUINOA 595
and hollandaise sauce (240 g)

DORADO 780
baked with Sicilian-style vegetables (300/130 g)

SEA BAS FILLETS WITH VEGETABLE CAPONATA 595
and Martini Bianco foam (280 g)

FISH AND SEAFOOD (GRILLED OR BAKED)

SOLE* *(whole), France* 410

PLAICE TURBOT* **(whole), France* 270

DORADO* *(whole)* 195

TUNA* *(steak)* 345

WILD SALMON* *(steak)* 260

TIGER SHRIMPS* 395

SCAMPI* 590

CARABINERO SHRIMPS* 890

SCALLOP* 495

OCTOPUS* 715

**The price is indicated per 100 g of the product before cooking*

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UKRANIAN CUSINE

SALADS AND APPETIZERS

CABBAGE SALAD — 120
with cucumbers, radish, dill, and aromatic oil (250 g)

OLIVE SALAD WITH BEEF TONGUE — 230
(270 g)

VORSCHMACK *(290 g)* — 260

MEAT HOME-STYLE DELICACIES *(290 g)* — 195
(tongue, bacon, buzhenina cold boiled pork, belly bacon) Served with greens and mustard

ATLANTIC HERRING — 485
with baked potato and marinated onion (290 g)

PICKLED MUSHROOMS — 415
porcini, girolles, honey fungus (200 g)

HOME-STYLE EGGPLANT CAVIAR — 240
served with golden ciabatta (200/65 g)

PICKLES

TOMATO, CUCUMBER, CABBAGE, MARINATED PLUM, EGGPLANT WITH ADJIKA, GARLIC — 285
(500 g)

MAIN COURSE

POTATO FLAPJACKS — 315
please choose with mushrooms, cheese or bacon. Served with sour cream (200/50/50 g)

DUCK LEG — 535
with apple mustard (220 g)

CHICKEN KYIV — 350
with mashed potato (370 g)

HOME-STYLE POTATOES — 185
with porcini mushrooms and onion (200 g)

TURKEY CUTLETS — 280
Served with buckwheat (250 g)

VARENIKI DUMPLINGS, PLEASE CHOOSE — 210
with cherries, potato and mushrooms or meat Served with sour cream (220/50 g)

MINI CABBAGE ROLLS WITH ROE DEER MEAT — 315
stewed in mushroom sauce (290 g)

VENISON DUMPLINGS *(230 g)* — 220

DESSERT

KYIV CAKE *(250 g)* — 205

SIDE DISHES

GRILLED VEGETABLES — 210
eggplant, zucchini, bell pepper, tomatoes, corn (220 g)

GRILLED CORN *(100 g)* — 120

ASPARAGUS *(100 g)* — 320

SPINACH — 185
in creamy sauce (150 g)

BAKED POTATO — 95
with sour cream and greens (160 g)

BOILED POTATO — 95
with butter and greens (150 g)

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HOME-STYLE ICE CREAM

VANILLA *(50 g)*	70
CHOCOLATE *(50 g)*	70
NUT *(50 g)*	70
COCONUT *(50 g)*	70
STRACCIATELLA *(50 g)* *with chocolate chips*	70

DESSERTS

TRIO OF COCONUT DESSERTS *with Chia seeds and mango, strawberry and passion fruit sauces (210 g)*	330
CHOCOLATE AND NUT CAKE *with Baileys liqueur and raspberry (170 g)*	305
PAVLOVA WITH MASCARPONE CREAM CHEESE, BAILEYS LIQUEUR, *fresh bog blueberry, raspberry and strawberry (200 g)*	355
SPHERE WITH CHOCOLATE MOUSSE, *caramel and pistachios (200 g)*	265
CHOCOLATE FONDANT WITH VANILLA ICE CREAM *in pistachios and berry jam (210 g)*	240
NAPOLEON *(240 g)*	220
TIRAMISU *(190 g)*	260
CHEESECAKE WITH RICOTTA CHEESE *and maraqua (170 g)*	220
PANNA COTTA *with airy raspberry foam (140 g)*	220
PEAR TART *with ice cream (220 g)*	360
PISTACHIO TIRAMISU *(190 g)*	295
HONEY CAKE *(150 g)*	215

HOME-STYLE SORBET

LEMON *(50 g)*	70
BASIL *(50 g)*	70
SICILIAN ORANGE *(50 g)*	70
RASPBERRY *(50 g)*	70

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FRESHLY BAKED TAKE-AWAY BREAD
(NO-YEAST)

UAH 130 PER 1 KG

CIABATTA

POTATO BREAD

GRAIN BREAD

FOCACCIA BREAD
with sun-dried tomatoes and olives

WHITE ONION BREAD

GRISSINI WITH PARMESAN CHEESE

BUCKWHEAT BREAD

TAKE-AWAY CHEESE FROM OUR DAIRY

BURRATA *(pouch, 130 g)*	110
MOZZARELLA *(pouch, 130 g)*	95
STRACCIATELLA *(100 g)*	95
SCAMORZA *(pouch, 130 g)*	130
RICOTTA *(100 g)*	85
AFFUMICATO *(pouch, 130 g)*	95
PRIMO SALE *(100 g)*	95
CACIOCAVALLO *(100 g)*	150
CACIOTTA *(100 g)*	105
CACIOTTA *(100 g)* *(with pepper, sun-dried tomatoes, hazelnuts, walnuts and olives).* *Please ask about availability.*	115

PLEASE LET THE WAITER KNOW IF YOU ARE ALLERGIC TO ANY PRODUCT.
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