IL NOSTRO MENU DEGUSTAZIONE

Welcome from our Chef Elias

Smoked veal tongue, charbroiled Jerusalem artichoke, celery roots puree

Linguine amatriciana, fresh tuna, crispy pork cheek

Sea bass with artichokes, white wine sauce, pack choi, black garlic

Tartufo Affogato with Baileys coffee

***3500 per person** 400 gr*

IN ATTESA

Italian cured meat selection, mushrooms, olives, artichokes, Torta Fritta	2200	280gr
Cow cheeses selection, bruschetta, cherry tomatoes with balsamic	1850	510gr

GLI ANTIPASTI

Kamchatka's crab salad, smoked ricotta, avocado, crunchy vegetable	1850	*150gr*
Burrata cheese, Uzbekistan tomatoes, rocket salad	1250	*280gr*
Smoked veal tongue, charbroiled Jerusalem artichoke, celery roots puree, demi-glace	800	135gr
Caramelized cabbage tatin, cuttlefish, capers, bottarga	800	160gr
Cod fish mantecato, corn and anchovies puree, polenta chips	800	100gr
Uzbekistan tomatoes tartare, yellow tomatoes gazpacho	750	160gr
Grilled smoked scamorza with honey and lemon	750	120gr
Eggplant parmigiana baked in Josper	750	195g

AL CUCCHIAIO (LE ZUPPE)

Vegetables minestrone, smoked duck, chicken consommé	800	190gr
Broccoli and spinach soup, fresh stracciatella cheese	700	240gr

All prices are in Russian rubles and include VAT 18%. This brochure contains informative material. You may find the menu as well as detailed information on the ingredients of the dishes and beverages in the customer corner or ask your waiter

ANCHE IN DUE

Salt-crusted sea bream, eggplant caviar, crudaiola of tomatoes, olives, capers	2800	900gr
Roasted farm chicken in Josper, baked potatoes, mustard, lemon sauce, onion stuffed with baba ghanoush and parmesan	2500	1400gr
Charcoal grilled T-bone steak, grilled vegetables, potato puree *(The T-bone steak cut is minimum 1 kg)*	590	100gr

LE PASTE ED I RISOTTI

Artisan spaghetto “di Gragnano”, clams, bottarga	1200	200gr
Amatriciana style linguine with fresh tuna, crispy pork cheek	1100	260gr
Saffron risotto, oxtail, bone marrow	1000	185gr
Braised duck agnolotti, pecorino, duck demi-glace, balsamic	950	95gr
Homemade maltagliato, rabbit ragù, dry ricotta	850	170gr
Ravioli with pumpkin, butter, sage	800	190gr

IL PESCE

Slow cooked black cod, smoked potato, leeks, Crusco peppers	2200	170gr
Sea bass, artichokes, white wine sauce, pack choi, black garlic	1700	140gr
Baby squid in seafood brodetto, chick peas, “aglio&olio” dressing	1600	110gr

LA CARNE

Black Angus rib eye baked in Josper, braised endive, pine nuts raisins	3500	600gr
Veal chops Milanese, rucola, cherry tomatoes, parmesan	1800	240gr
Lamb rack, cold eggplant parmigiana, herbs sauce	1600	280gr
Pork cassoeula, savoy cabbage, grappa, yellow polenta	1000	450gr

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