OVO

BY
CARLO CRACCO

LOTTE
HOTELS & RESORTS

Italian cuisine has become famous thanks to its country's emigrants – our ancestors who, due to war, famine, or work, were forced to emigrate. Some went to America, others to Australia... taking with them the products and traditions of their land – the oil, the tomatoes, cheese, and cold cuts – in the famous "cardboard suitcases."

This was the fortune of Italian cuisine.

Carlo Cracco

To value what we are doing, never to lose sight of the reason we are at the table, to enjoy with respect, Italy, our family, has taught me this. It's a fortunate thing to have these principles: it makes for an extraordinary meal.

Here at OVO, we cook with pride, always considering the best use of our ingredients in order to enhance the flavours of our dishes. With humility and passion, we prepare not only food, but feeling, every day. Thus, even simple recipes are enriched with wisdom and soul.

Emanuele Pollini

Tasting menu

Chef's selection of 3 dishes

3600 ₽

Chef's selection of 5 dishes

5200 ₽

Chef's selection of 7 dishes

7100 ₽

Lactosio Free Gluten Free Vegetarian

All prices are in Russian rubles and include 18% VAT

Executive Chef Emanuele Pollini

Antipasti

Tomato and Stracciatella with Cucumber Salad — 900 ₽
200 g 102 kcal

Fried Egg Yolk with Cold Parmesan Fondue and Sweet and Sour Spinach — 900 ₽
180 g 592 kcal

Romaine Lettuce with Homemade Cow's Milk Cheese, Anchovy Water, and Pike Caviar — 1050 ₽
140 g 385 kcal

Squid Gratin with Salty Lemon, Pak Choi, and Bay Leaves — 1550 ₽
190 g 492 kcal

Spicy Beef Tartare with Corn and Avocado — 1700 ₽
250 g 427 kcal

Crab Salad Bruschetta with Salsa Rosa — 3900 ₽
120/90 g 306 kcal

Crudités

Fresh Vegetable Pinzimonio with Lemon,
Almond and Sunflower Seed Dip, and Gomasio with Fresh Pineapple and Kohlrabi Juice — 1200 ₽
450 g 667 kcal

Soup

Contemporary Minestrone — 950 ₽
170 g 332 kcal

Chickpea and Tuscan Cabbage Soup
with Medium-Boiled Egg and Cheese Croutons — 950 ₽
300 g 723 kcal

Pasta and risotto

Smoked Risotto with Quail Alla Cacciatora and Asparagus — 1650 ₽
210 g 603 kcal

Spicy Risotto with Langoustine, Clams, and Mussels — 1950 ₽
280 g 853 kcal

Spaghetti Al Pomodoro — 780 ₽
150 g 30 kcal

Spaghetti with Trout, Capers, Grapefruit and Celery — 860 ₽
300 g 206 kcal

Double Ravioli Inspired by Lasagna — 950 ₽
200 g 636 kcal

Roasted Gnocchi Stuffed with Taleggio Cheese, Swiss Chard, and Rabbit Sauce — 1300 ₽
240 g 675 kcal

Rigatoni with Amberjack, Tomatoes, Eggplant, Anchovies, and Basil — 1800 ₽
280 g 559 kcal

Meat Tortellini with Parmesan and Morels — 1880 ₽
270 g 1060 kcal

Tagliolini with Stracciatella, Black Caviar, and Micro-seaweed Oil — 2900 ₽
200 g 948 kcal

Secondi

Deep-Fried Korushka Stuffed with Basil Pesto,
served with Caper Aioli Sauce and Organic Salad — 860 ₽
260 g 630 kcal

Cod with Zucchini alla Scapece — 830 ₽
265g 215 kcal

Charcoal-Grilled Octopus with Green Beans and Spicy Fresh Tomato Juice — 1200 ₽
260 g 174 kcal

Glazed Monkfish with Roasted Cauliflower and Taggiasca Olives — 1900 ₽
220 g 548 kcal

Pork Chop with Turnip Tops and Mustard Sauce — 930 ₽
300 g 985 kcal

Duck Breast with Apricots, Served with Summer Greens — 1160 ₽
240 g 373 kcal

Lamb Rack with Artichoke and Herbs — 2300 ₽
260 g 737 kcal

Charcoal-Grilled Prime Beef Fillet with Italian Sauce, Peas, and Roast Potatoes — 2800 ₽
280 g 453 kcal