

## APPETIZER

|     |  |       |
|-----|--|-------|
|     | Freshly baked buckwheat bread<br>with whipped butter                 | 590–  |
|     | Beef carpaccio with truffle cream<br>and porcini mushrooms           | 950–  |
|     | Beef tartare with wild garlic<br>and sun-dried tomato cream          | 1050– |
|     | Baked camembert with black truffle<br>with tomato and fruit mastarda | 1250– |
|     | Bella di Cerignola olives<br>with salted lemon                       | 600–  |
|     | Pecorino with pumpkin mastarda 50 grams                              | 900–  |
|     | Hamon Iberico 50 grams   | 950–  |
|     | Vitello tonnato with pepperoncini<br>and marinated cipollinos        | 950–  |
|     | Zucchini carpaccio with truffle dressing<br>and artichoke cream      | 700–  |
| NEW | Tuna ceviche with marinated apple<br>and anchovy cream               | 850–  |
| NEW | Salmon crudo with sweet tomato emulsion                              | 950–  |
| NEW | Scallop crudo with yuzu dressing<br>and dill cream                   | 1250– |

## MEZE

|     |   |       |
|-----|---|-------|
| NEW | Mediterranean meze set<br><i>Served with ricotta pita</i> | 1550– |
|     | Grilled eggplant with roasted<br>ramiro peppers           | 540–  |
|     | Ricotta cream with salted lemon<br>and capers             | 590–  |
|     | Artichoke cream   | 590–  |
|     | Roasted ramiro pepper cream<br>with almonds               | 590–  |
|     | Salmon tarama   | 750–  |
|     | Chickpea hummus   | 490–  |
|     | Lentil hummus with feta                                   | 490–  |
|     | <i>Mediterranean ricotta pita</i>                         | 350–  |



**Паста & Баста**

ИТАЛЬЯНОСКАЯ ОСТЕРИЯ

| SALADS |  |       |
|--------|--|-------|
| NEW    | Artichoke salad with black garlic glaze and exotic herbs         | 900–  |
| NEW    | Green salad with smoked cottage cheese, tomatoes and herb sorbet | 890–  |
| NEW    | Burrata with peaches and tomato corbet                           | 950–  |
| NEW    | Kombu-marinated tuna salad with baked potato, avocado and daikon | 1150– |
| NEW    | Seafood salad in citrus dressing with farm herb mix and anchovy  | 1250– |

| SOUPS |   |       |
|-------|---|-------|
| NEW   | Chicken soup with tortellini «tre stelle»                       | 600–  |
| NEW   | Tomato soup with seafood  | 1290– |
| NEW   | Gazpacho with green tomatoes, magadan shrimp and stracciatella  | 980–  |
| NEW   | Forest mushroom cream soup with stracciatella and pecorino foam | 700–  |

| PIZZA |                                   |       |
|-------|-----------------------------------|-------|
|       | Burrata / Tomatoes / Basil        | 1350– |
|       | Gorgonzola / Pear / Almond        | 1350– |
|       | Steak Machete / Unagi / Jalapeno  | 1550– |
|       | Ham / Pineapple / Kimchi          | 1550– |
|       | Pepperoni / Mozzarella / Tomatoes | 1150– |
|       | Anchovy / Parmesan / Capers       | 1350– |
|       | Salmon / Martini / Red Caviar     | 1850– |

| MAIN COURSE |   |       |
|-------------|---|-------|
|             | Salmon with parmesan cream, miso and sesame                         | 1850– |
|             | Wild fish fillet sicilian style with capers and tomatoes            | 1750– |
|             | Duck leg with mushroom consommé and potato gnocchi                  | 1450– |
|             | Risotto with forest mushrooms and parmesan                          | 1250– |
|             | Steak Porterhouse <i>100 grams</i><br><i>Dry aging from 30 days</i> | 950–  |

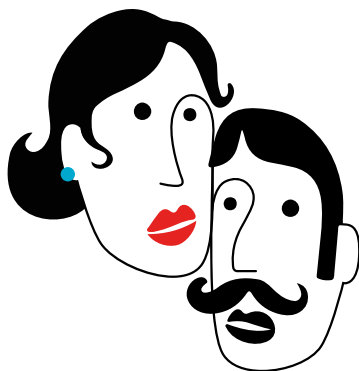
| SIDE DISHES |   |      |
|-------------|---|------|
|             | Grilled vegetables with herb sauce                  | 790– |
|             | Seared italian potatoes with parmesan verbena cream | 550– |

| HOMEMADE PASTA                              |  |       |
|---|--|-------|
| <i>Handcrafted daily from Italian flour</i> |  |       |
|   | Orecchiette with tart stewed cheeses and walnuts | 900–  |
|   | Egg tagliolini with black truffle                | 1050– |
|   | Ravioli with wild mushrooms and stracciatella    | 950–  |

| DURRUM PASTA   |   |       |
|--|---|-------|
| <i>The Gentile factory is rightfully considered one of the best pasta producers in Italy</i> |   |       |
|  | Spaghetti with tomato sauce and burrata               | 1200– |
|  | Paccheri with bull ragout, chocolate and shiso leaves | 1150– |
|  | Linguine with kamchatka crab                          | 1450– |
|  | Linguini amatriciana with pecorino and guanciale      | 1150– |
|  | Linguine with smoked salmon and trout caviar          | 1450– |
|  | Spaghetti carbonara with yolks and black pepper       | 1100– |

## DESSERTS

|     |   |      |
|-----|---|------|
| NEW | Layered orange pie with ricotta ice cream       | 650— |
| NEW | Tart with fresh strawberries and verbena sorbet | 650— |
|     | Lemon pie with Italian meringue                 | 650— |
|     | Semifreddo                                      | 450— |
| NEW | Tiramisu  | 650— |



# Паста & Баستا

ИТАЛЬЯНСКАЯ ОСТЕРИЯ