

APPETIZER

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

MEZE

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



Паста & Баста

ИТАЛЬЯНСКАЯ ОСТЕРИЯ

————— **SALADS** —————

Salad with artichokes and aromatic herbs	900–
Green salad with smoked cottage cheese, tomatoes and herb sorbet	890–
Burrata with peaches and tomato corbet	950–
Kombu-marinated tuna salad with baked potato, avocado and daikon	1150–
Seafood salad in citrus dressing with farm herb mix and anchovy	1250–
Crispy lettuce leaves with Caesar dressing and parmesan	890–

————— **SOUPS** —————

Chicken soup with tortellini «tre stelle»	600–
Tomato soup with seafood	1290–
Baked pumpkin soup with stracciatella	700–
Forest mushroom cream soup with stracciatella and pecorino foam	700–
Tomato soup with basil	700–

————— **PIZZA** —————

Burrata / Tomatoes / Basil	1350–
Gorgonzola / Pear / Almond	1350–
Steak Machete / Unagi / Jalapeno	1550–
Pecorino / Mozzarella / Parmesan / Gorgonzola	1350–
Pepperoni / Mozzarella / Tomatoes	1150–
Anchovy / Parmesan / Capers	1350–

MAIN COURSE

Risotto with wild mushrooms	1350–
Duck leg confit with carrot cream and spinach	1450–
Baked oxtail pie with porto sauce	1250–
Salmon with olive sauce and lentil cream	1650–
Striploin steak with peppercorn sauce and whipped sun-dried tomato butter	2450–

SIDE DISHES

Grilled vegetables with herb sauce	790–
Seared italian potatoes with parmesan verbena cream	550–

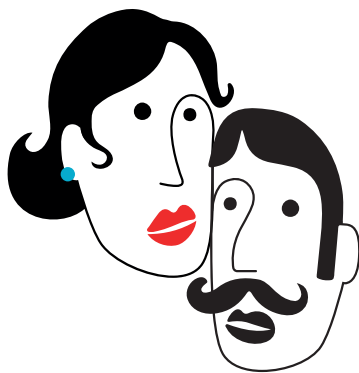
HOMEMADE PASTA

Handcrafted daily from Italian flour

In tomato sauce with parmesan	900–
With wild garlic pesto and smoked cottage cheese	950–
In pepper sauce with dried duck and shrimp	1250–
With black truffle	1250–
With lamb stew	1300–
With Far Eastern crab	1550–
With salmon and red caviar	1450–
With tart cheeses and walnuts	950–
In carbonara sauce with yolks	1100–
Raviolo Bolognese with smoked sour cream and roasted pepper sauce	950–
Cannelloni with seafood and Parmesan espuma	1150–

DESSERTS

Layered orange pie with ricotta ice cream	650—
Tart with fresh strawberries and verbena sorbet	650—
Lemon tart with italian meringue	550—
Semifreddo	450—
Tiramisu	650—



Паста & Баستا

ИТАЛЬЯНСКАЯ ОСТЕРИЯ