

AL FRESCO

APERITIF

	150мл	750мл
Champagne AOP Hubert Favier Tradition Brut	945	4320
Champagne Rose AOP Gallimard Brut	1550	6455
Cremant de Loire AOP Tresors de Loire Brut	530	2205
Franciacorta Rose DOCG Contadi Castaldi Brut	1080	4500
Prosecco Conegliano Valdobbiadene Superiore DOCG Private Label La Famiglia Brut	430	1790
Prosecco Rose DOC Vigna Dogarina Extra Dry 2024	450	1950

COCKTAILS

Gran Peas Sour Gin, green pea cordial, aloe, apple, Italicus	495
Vite Fresco Gin, aloe cordial, Midori, vanilla–passion fruit foam	475
Rhubarb Gin & Tonic Gin, rhubarb cordial, tonic	425
Lemon Pie Limoncello, cream, lime–coconut sorbet, lemon	435
Rhubarb Gimlet Gin, rhubarb cordial, bianco vermouth	435


NON-ALCOHOLE

Rhubarb Gin & Tonic N/A Non-alcoholic gin, rhubarb cordial, tonic	425
Rhubarb Gimlet N/A Non-alcoholic gin, rhubarb cordial	425
Whisky Sour N/A	425
Nogroni	395

APPETIZERS

Ascolana-style olives	390
Crostini with pâté	395
Bruschettas with capia pepper and smoked ricotta	315
Burrata with roasted pepper and anchovy	735
Spicy cherry tomatoes with scampi tartare	735
Olives Liguri, Kalamata, Taggiache, Leccino picanti, Affumicata	285
Cod with black truffle	995
Vitello tonnato	875

SEAFOOD CRUDO

Oysters Imperial N°2 / Gillardeau N°26 pc./12 pc	2100/4200
 Crudo seafood scampi, gambero rosso shrimp, scallops, oysters	4400
Scampi 100 g	735
Gambero rosso shrimps 100 g	1165
Carabineros shrimps 100 g	1905
Scallops 100 g	1340

CARPACCIO

Octopus	985
Salmon	615
Tuna	690
Beef	980
Yellowfin Tuna Tartare	760
Beef Tartare, Gratin	945



recommend to the company

If you are allergic to any ingredient in the dishes, please inform your waiter.

SALADS



AL FRESCO salad	930
Special mix of green leaves, tomatoes, mango, parmesan, pecorino *recommended for 2 people	
Arugula, shrimp, tomatoes, parmigiano reggiano 24 m	565
Seafood salad	1350
Shrimp, octopus, baby squid, dorado	
Grigliata-ribeye, vegetables	795
Sea Asparagus Salad	690

HOT APPETIZERS

Fried olives with sun-dried tomatoes	390
Melanzane alla parmigiana	695
Eggplant, stracciatella, smoked ricotta	
Panko shrimp	675
Fritto misto	495
Calamari, padrón peppers	

BREAD FROM OUR BAKERY

Fresh bakery	210
White and malt ciabatta, bastoncini, grissini, grain chips	
Olive bastoncini	130
Rosemary focaccia	245
Black truffle focaccia	730
Grain chips with parmesan	115
Focaccia with Salsa Verde	195
House-made fruit and vegetable chips	347

SOUPS


Minestrone	365
Guinea fowl broth, tortellini	335
Seafood soup	875

PASTA

Spaghetti alla norma	525
Spaghetti aglio e olio	390
Rigatoni with black truffle	825
Paccheri with shrimp	670
Orzo with seafood	1200
Lasagna with scallops, shrimp	895
Bucatini amatriciana	495
Spaghetti carbonara	595
Ravioli with provolone cheese, oxtail	595

On request, we can prepare gluten-free spaghetti
We offer to add black truffle to any dish, 3 g — 570



RISOTTO

Lemon Risotto, Asparagus	670
Risotto, black truffle	825
Green risotto with scampi and shrimp tartare	795
Risotto with scallops	1535
 Squid ink risotto	4900
Vongole, shrimp, calamari, octopus in fish broth, sea bass	
*recommended for sharing	

PIZZA

Margherita	495
White pizza, black truffle	885
Four cheeses	625
Pepperoni	545
Copa di parma pizza, burrata	755
Mortadella, pistachio	650
Smoked scamorza, spicy salami, stracciatella	735
Calzone	515

SEAFOOD

	Cozze e vongole alla marinara Mussels and vongole in a spiced broth	1695
	Seafood sautř Octopus, shrimp, calamari, dorado *recommended for 2 people	2900
	Grilled octopus	1450
	King Crab	11200

FISH

	Skate Wing, Vegetables	995
	Atlantic perch, mashed potatoes	675
	Black cod, lemongrass	1700
	Dorado fillet, parsnip purř e	895
	Salmon, grilled romaine, salsa verde	875
	Turbot, cherry tomatoes, spinach 100 g	570
	Sole acqua pazza 100 g	670
	Wild sea bass with AL FRESCO vegetables 100 g	415

*We recommend whole fish for sharing
The fish can be prepared grilled, baked, or cooked in salt

MEAT

	Coquelet Chicken, Asparagus	865
	Cutlet with truffle cream	845
	Beef tagliata, grilled romaine	1200
	Veal cheeks with mashed potatoes	785
	Lamb ribs	2300
	Filet mignon, USA	3925
	Ribeye steak, USA 100 g	980

VEGETABLES

	Asparagus	715
	Mashed potatoes	195
	Red rice	240


DESSERT

Zuccotto di toscana	345
Lemon sponge cake with almonds	
Meringue with yogurt ice cream	315
Cherry tiramisu	325
Crème Brûlée	340
Cheesecake	395
White chocolate with passion fruit sorbet	290
 Limoncello ice cream	475
Affogato	165
Sgroppino	395

DESSERTS WITHOUT SUGAR

Coconut Gelatina, Mango, Pomegranate	395
Chocolate budino with pomegranate jelly	325
Handmade marshmallow	98
Berry marmalade	110

SWEET HANDMADE SPECIALTIES

 Celebration cake for sharing	
Prepared by pre-order within 72 hours	
Chocolate with pistachios	780
Almond cookies	99
Pistachio cookies	99
Marshmallow	98
Marmalade	110
Pie of the day	295

WHISKEY

50 ml

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Scotland

Blended malts

Monkey Shoulder 450

Single malts

Highlands

Glenmorangie The Original 12 YO 650

Glenmorangie The Nectar 16 YO 860

Dalmore 12 YO 840

Dalmore 15 YO 1210

Dalmore 21 YO 5900

Speyside

The Macallan Double Cask 12 YO 760

The Macallan Rare Cask 1610

The Macallan Sherry Oak 18 YO 2720

The Macallan Sherry Oak 25 YO 0.7 175000

Glenfiddich 12 YO 660

Balvenie Doublewood 12 YO 760

The Singleton of Dufftown 12 YO 550

Islands

Talisker 10 YO 610

Laphroaig 10 YO 660

Jura 12 YO 700

Ірландія

Jameson Crested 375

США

Jack Daniel's Gentleman Jack 330

Maker's Mark 370

Японія

Nikka From the barrel 740

Hibiki Japanese Harmoni 1290

COGNAC

Martell VS 495

Martell VSOP 680

Delamain Cognac Grande Champagne XO 1340

ARMAGNAC

Castarede 1230

CALVADOS 50 ml uah

Christian Drouin Pomme Prisonniere Pays d'Auge 980

RUM

Appleton Estate 12 YO 390

Zacapa Solera Gran Reserva 695

Zacapa XO 1460

Brugal 1888 650

TEQUILA

Sierra Antiguo Plata 270

1800 Blanco 560

1800 Anejo 660

Don Julio 1942 930

Clase Azul Reposado 2120

GIN

Tanqueray London Dry 270

Tanqueray Nº10 450

Hendrick's 480

Martin Miller's 440

Poli Marconi 46 560

VODKA

Staritsky & Levitsky Reserve 295

Belvedere 360

Purity Distillery Organic Vodka Connoisseur 51 530

Reyka 340

LEX by Nemiroff 550




VERMOUTH

Dolin Dry 230

Dolin Blanc 230

Dolin Rouge 230

BEER	330 ml	uah
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 Franziskaner Weissbier/Leffe Blonde	400	315
 Corona Extra/Cero	330	295
 Leffe Brune	330	295

COFFEE

Espresso/Americano/Doppio	30/90/60	120
Cappuccino/Flat white/Latte/Machiato	175/175/260	160
Affogato	60/50	185
Hot Cocoa with Marshmallows	175	175

We can make any coffee with vegetable or lactose-free milk

DRINKS BASED ON MATCHA TEA

Matcha Late	260	220
Matcha Orange	200	290

ЧАЙ

Assam	400	285
Earl Grey	400	285
Fancy Sencha	400	285
Jasmine Gold	400	285
Natural Herbs	400	285
Chill out with Herbs	400	285
Almond Dream	400	285

WATER	ml	uah
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Borjomi	500	290
Acqua Panna	750	350
San Pellegrino	750	350

FRESHLY SQUEEZED JUICE	250 ml	
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Orange/grapefruit		270
Celery		270
Carrot / Apple		270

SOFT DRINKS		
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Coca-Cola/Coca-Cola Zero/Sprite	250	150
Schweppes Indian Tonic	250	150
Fentimans Curiosity Cola	250	295
Fever-Tree Indian Tonic	200	230

JUICE		
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Apple, Orange, Tomato	200	230
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LEMONADES		
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Al Fresco	200/1000	185/550
Aranchata	200/1000	185/550