

AL FRESCO

SOMMELIER'S RECOMMENDATION

	150 ml	750 ml
Prosecco Conegliano Valdobbiadene Superiore DOCG Private Label La Famiglia Brut	470	1920
Champagne AOP Pierre Trichet L'Authentique Brut	1320	5500
Barbera d'Asti DOCG Coppo Camp du Rouss 2022	700	2870
Chianti Classico DOCG IL Villino 2021	650	2680
Cannonau di Sardegna Sella & Mosca Riserva DOC 2021	660	2740
Nero d'Avola Sicilia DOC Baglio Di Pianetto 2023	440	1820

COCKTAILS

Al Fresco Spritz	475
Green apple liqueur, cinchona bark vermouth, herbal liqueur, lime cordial, and Prosecco.	
Meletti Spritz	450
Amaro Meletti, prosecco, grapefruit, soda	
Veneciano Spritz	450
Select Aperitivo, Prosecco, olives	

MOCTAILS

Zero Spritz (6/a)	450
Non-alcoholic bitter, vermouth, Prosecco, and Ligurian olives	
Americano (n/a)	435
Non-alcoholic vermouth, non-alcoholic bitter, soda, olives	
Negroni Sbagliato n/a	435
Non-alcoholic vermouth, non-alcoholic bitter, non-alcoholic sparkling wine	

APPETIZERS

Ascolana-style olives	390
Crostini with pâté	395
Bruschettas with Capia pepper and smoked ricotta	315
Bruschetta with caponata	325
Burrata with roasted pepper and anchovy	735
Spicy cherry tomatoes with scampi tartare	735
Baked peppers with goat cheese	495
Olives	285
Puglia, Liguri, Kalamata, Taggiache, Leccino picanti, Affumicata	
Cod with black truffle	995
Vitello tonnato	875

SEAFOOD CRUDO

Oysters Imperial N°2 / Gillardeau N°26 pc./12 pc	2100/4200
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Crudo seafood

Scampi, Gambero Rosso prawns, scallops, oysters	5240
Scampi 100 g	735
Gambero rosso shrimps 100 g	1565
Carabineros Prawns, 100 g	2150
Scallops 100 g	1340

CARPACCIO

Octopus	1045
Salmon	650
Tuna	730
Beef	1040
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

Warm Octopus with Vegetables

790

HOT APPETIZERS

Fried olives with sun-dried tomatoes

425

Melanzane alla parmigiana

695

Eggplant, stracciatella, smoked ricotta

Panko shrimp

675

Fritto misto

515

Calamari, padrón peppers

Padron peppers with crab

945

BREAD FROM OUR BAKERY

We offer sea salt, truffle, anchovy, and salmon butters to accompany the bread — 85 UAH.

Fresh bakery

210

White and malted ciabatta, bastoncini, grissini, multigrain chips, anchovy butter

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

Pumpkin soup, shrimp tartare

565

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, rabbit, and sage	595
Pappardelle with oxtail	615

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

RISOTTO

Porcini mushroom risotto	690
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	515
White pizza, black truffle	885
Four cheeses	625
Pepperoni	545
Copa di parma pizza, burrata	815
Mortadella, pistachio	650
Smoked scamorza, spicy salami, stracciatella	735

SEAFOOD

Baby Squid in Spicy Sauce 920



Seafood sautř 2900

Octopus, shrimp, calamari, dorado

*recommended for 2 people

Grilled octopus 1450

FISH

Atlantic perch, mashed potatoes 715

Dorado fillet, parsnip purř e 895

Salmon, grilled romaine, salsa verde 875

Turbot, cherry tomatoes, spinach 100 g 610

Sole Acqua pazza 100 g 690

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



Osobuko, caponata, saffron risotto 5850

Coquelet Chicken, Asparagus 985



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

*Price is per 100 g of raw weight.

VEGETABLES

Asparagus 715

Mashed potatoes 195

Red rice 240

Caponata 315

Eggplant, celery, carrot, dried grapes

DESSERT

Plum Tart	365
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	225
Sgroppino	435

DESSERTS WITHOUT SUGAR

Coconut Gelatina, Mango, Pomegranate	395
Chocolate budino with pomegranate jelly	345
Handmade marshmallow	145
Berry marmalade	155

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	145
Marmalade	155
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

Ireland

Jameson Crested 375

USA

Jack Daniel's Gentleman Jack 330

Maker's Mark 370

Japan

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

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Christian Drouin Pomme Prisonniere Pays d'Auge	980
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RUM

Appleton Estate 12 YO	390
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Zacapa Solera Gran Reserva	695
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Zacapa XO	1460
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Brugal 1888	650
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TEQUILA

Sierra Antiguo Plata	270
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1800 Blanco	560
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1800 Anejo	660
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Don Julio 1942	930
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Clase Azul Reposado	2120
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Tanqueray London Dry	270
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Tanqueray Nº10	450
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Hendrick's	480
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Martin Miller's	440
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Poli Marconi 46	560
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VODKA

Staritsky & Levitsky Reserve	295
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Belvedere	360
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Purity Distillery Organic Vodka Connoisseur 51	530
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Reyka	340
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LEX by Nemiroff	550
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VERMOUTH

Dolin Dry	230
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Dolin Blanc	230
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Dolin Rouge	230
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BEER	330 ml	uah
Hoegaarden	330	295
Corona Extra/Cero	330	295
Leffe Brune	330	295

WATER

Borjomi	500	290
Acqua Panna	750	365
San Pellegrino	750	365

FRESHLY SQUEEZED JUICE

Orange/grapefruit		290
Celery		290
Carrot / Apple		290

SOFT DRINKS

Coca-Cola/Coca-Cola Zero/Sprite	250	160
Schweppes Indian Tonic	250	160
Fentimans Curiosity Cola	250	295
Fever-Tree Indian Tonic	200	250

JUICE

Apple, Orange, Tomato	200	230
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LEMONADES

Al Fresco	200/1000	185/550
Aranchata	200/1000	185/550

COFFEE	330 ml	uah
Espresso / Americano / Doppio	30/90/60	140
Cappuccino / Flat White / Latte / Macchiato	175/175/260	160
Affogato	60/50	225
Hot Cocoa with Marshmallows	175	195

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

DRINKS BASED ON MATCHA TEA

Matcha Late	260	275
Matcha Orange	200/260	295

TEA	400	315
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Assam
Earl Grey

Fancy Sencha
Jasmine Gold

Natural Herbs
Chill out with Herbs

Almond Dream