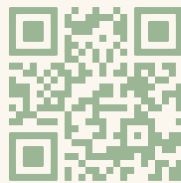




BENVENUTO!

**WELCOME TO "CARBONARA" -
A BEAUTIFULLY APPOINTED RESTAURANT
SERVING AUTHENTIC ITALIAN CUISINE, WITH A DISTINGUISHED HISTORY
AND THE SPIRIT OF LA DOLCE VITA.**

Carbonara
RISTORANTE



menu with photos

GIUSEPPE DAVI'S SUMMER TASTING MENU



*«Our mission is to make authentic
Italian cuisine accessible
in Yekaterinburg»*

GIUSEPPE DAVI,
CHEF OF CARBONARA RESTAURANT

Cold appetizers:

SCALLOP CRUDO
with orange snow and tomato water

VITELLO TONNATO

Hot appetizer:

SUMMER LASAGNA
*with stracciatella, spinach, tomato sauce
and Parmesan*

Main course of your choice:

VEAL CHEEKS
with mashed potatoes and spinach
or

BLACK COD
with potato parmentier and seasonal vegetables

Dessert of your choice:

GRANDMA'S TIRAMISU
or
TRIO OF SICILIAN CANNOLI

3000.-

SET PAIRING

Aperitif of your choice
PROSECCO BRUT LE RUGHE
or
APEROL SPRITZ

A glass of wine of your choice
PINOT GRIGIO CASA DEFRA
or
APPASSIONANTE ROSSO CIELO

Digestif:
HOUSEMADE LIMONCELLO

800.-

RUSTIC BREAD

*Start with a small focaccina! Served with sea salt and extra virgin olive oil.
The olive oil is made in Sicily exclusively
or our restaurant by special order of Giuseppe Davi.*



SMALL FOCACCIANA 30g / 100.-
with sea salt and Sicilian olive oil

FOCACCIA with rosemary 210g / 310.-

FOCACCIA with garlic 210g / 290.-

FOCACCIA with parmesan 210g / 570.-

FOCACCIA with pesto 230g / 590.-

ITALIAN TABLE

CHEESE PLATTER 350g / 1950.-

PARMESAN, PECORINO ROMANO, GORGONZOLA DOLCE, TRUFFLE CACIOTTA, GRUYERE,
BUSHE GOAT'S CHEESE, RICOTTA AL FORNO

Contents of the cheese platter might change depending on the availability of cheeses

SUN-DRIED ITALIAN TOMATOES 100g / 580.-

BLACK NOCERELLA OLIVES 100g / 650.-

SICILIAN GREEN OLIVES 100g / 650.-

BRUSCHETTAS

BRUSCHETTA WITH MORTADELLA AND STRACCIATELLA 140g / 690.-

BRUSCHETTA WITH VEAL TARTARE *with aged Parmesan* 140g / 870.-

BRUSCHETTA WITH TONNATO VEAL *with honey-mustard dressing* 140g / 870.-

New **BRUSCHETTA WITH SARDINES** *and summer tomatoes* 140g / 850.-



NEAPOLITAN PIZZA

Made with flour from the Mulino Caputo family mill in Naples

	26SM	30SM
MARGHERITA	490.-	650.-
QUATTRO FORMAGGI <i>mozzarella, Parmesan, Brie, Gorgonzola</i>	790.-	950.-
PEAR AND GORGONZOLA <i>with mozzarella and walnuts</i>	650.-	850.-
DIABLO <i>with spicy salami</i>	690.-	990.-
TONNO E CIPOLLA <i>with tuna, sun-dried tomatoes and red onion</i>	750.-	1150.-
CARBONARA <i>with bacon, Parmesan and Pecorino Romano cheese</i>	530.-	790.-
MORTADELLA STRACCIATELLA <i>with pistachios and truffles</i>		1290.-
FOCACCIA CALZONE WITH TUNA <i>with tuna, tomatoes and mozzarella cheese</i>		890.-



WITH ITALIAN DELICACIES

GUANCIALE CARBONARA <i>with dry-cured Umbrian guanciale, Parmesan and Pecorino Romano</i>	30SM / 1550.-
CAPRICCIOSA <i>with prosciutto cotto ham, pickled mushrooms, artichokes and olives</i>	30SM / 1600.-
BLACK TRUFFLE <i>with Parmesan cheese, mascarpone and arugula</i>	30SM / 1950.-
PANCETTA <i>with dry-cured pancetta, mozzarella, capers, anchovies and sweet bell pepper</i>	30SM / 1600.-

FRUITS OF THE SEA

SEA URCHIN	1 PIECE / 450.-
MAAKA OYSTER , <i>China</i>	1 PIECE / 450.-
JOLIE OYSTER , <i>Namibia</i>	1 PIECE / 550.-
FIN DE CLAIRE OYSTER , <i>France</i>	1 PIECE / 550.-
MAORI OYSTER , <i>Korea</i>	1 PIECE / 550.-
DIBBA BAY OYSTER , <i>United Arab Emirates</i>	1 PIECE / 550.-



CRUDO

<i>New</i>	SARDINE CARPACCIO <i>with tomatoes confit and red onions</i>	110G / 990.-
	SALMON TARTARE <i>with avocado and green apple</i>	135G / 990.-
	SALMON CARPACCIO <i>with guacamole and green apple tartare</i>	135G / 1100.-
	SCALLOP CRUDO <i>with orange snow and tomato water</i>	110G / 1450.-
	SCALLOP CRUDO <i>with Taggiasca olive oil and chili rings</i>	110G / 1650.-
	DORADO CARPACCIO <i>with fennel and sun-dried tomatoes</i>	125G / 1450.-
	BRANZINO CRUDO <i>with Taggiasca olive oil and chili rings</i>	90G / 1390.-
	BRANZINO TARTARE <i>with mint and Taggiasca olive oil</i>	85G / 1390.-

PREMIUM SEAFOOD

TARTARE TRIO <i>branzino, red Sicilian shrimp, salmon</i>	155G / 2550.-
GAMBERO ROSSO CRUDO <i>with red Sicilian shrimp</i>	100G / 2290.-
GAMBERO ROSSO CARPACCIO <i>with red Sicilian shrimp and citrus dressing</i>	110G / 3650.-
SCAMPI <i>Carefully selected langoustines, delivered by plane</i>	100G / 3200.-

ANTIPASTI

	VITELLO TONNATO	PICCOLO 105G / 630.-
		WHOLE 170G / 1250.-
		145G / 650.-
New	SUMMER LASAGNA <i>with stracciatella, spinach, tomato sauce and Parmesan</i>	
	BURRATA <i>with tomatoes and basil</i>	260G / 1410.-
New	SUMMER EGGPLANT ALLA PARMIGIANA <i>with burrata mousse</i>	200G / 1190.-
	BEEF TARTARE <i>with potato gratin and Parmesan</i>	240G / 990.-
	BEEF CARPACCIO <i>with Parmesan espuma, roasted vegetables and truffle oil</i>	240G / 1190.-
	CAULIFLOWER CARPACCIO <i>with black truffle dressing and Parmesan cheese</i>	125G / 690.-
	+ADD FRESH BLACK TRUFFLE	+500.-



ITALIAN DELICACIES

SUN-DRIED ITALIAN TOMATOES	100G / 580.-
BLACK NOCERELLA OLIVES	100G / 650.-
SICILIAN GREEN OLIVES	100G / 650.-
PICKLED ARTICHOKEs	100G / 890.-
CHEESE PLATTER	350G / 1950.-
GUANCIALE IGP	30G / 430.-
PANCETTA ARROTOLATA	30G / 490.-
MORTADELLA	50G / 200.-
SALAMI MILANO IGP	30G / 690.-
CULATELLO DI ZIBELLO IGP <i>24 month of aging</i>	30G / 1350.-
JAMÓN 5J <i>Possibly the best jamon in the world</i>	50G / 2900.-

SALADS

	SALAD WITH PEAR, <i>avocado and Parmesan</i>	PICCOLO 125G / 590.-
		WHOLE 190G / 990.-
New	SALAD WITH BEETROOT, <i>pickled apple, goat cheese and mustard dressing</i>	270G / 990.-
New	GREEN SALAD <i>Avocado, broccoli, cucumber, edamame, pistachio, mixed greens and sesame dressing</i>	150G / 550.-
	WITH SHRIMP WITH CHICKEN	190G / +200.- 220G / +150.-
New	INSALATA GRECA <i>Summer vegetables, Taggiasca olives, soft cheese</i>	210G / 650.-
New	CAPRESE <i>Summer tomatoes, mozzarella, olive oil, basil</i>	150G / 450.-
New	TOMATO CARPACCIO <i>Tomato, red onion, capers</i>	115G / 350.-
New	STEAK SALAD <i>Machete steak, mixed greens and sesame dressing</i>	260G / 990.-

LA DOLCE VITA!

New	GREEN ASPARAGUS SALAD <i>with strawberries and goat cheese</i>	170G / 1350.-
	SEASONAL TOMATOES WITH RICOTTA, <i>grilled sweet peppers, black Nocerella olives and capers</i>	245G / 1150.-
	INSALATA DI MARE <i>Warm salad with shrimp, octopus, calamari and vongole clams</i>	240G / 2190.-
	CRAB SALAD <i>Possibly the best crab salad in Ekaterinburg</i>	260G / 2250.-

SOUPS

New	SPRING PEA SOUP <i>with ricotta and mint</i>	220G / 520.-
New	SPICY GAZPACHO <i>with roasted pepper sorbet</i>	250G / 790.-
	TORTELLINI IN BRODO	300G / 550.-
	MINISTRONE <i>with Fregola sarda pasta</i>	260G / 680.-

LA DOLCE VITA!

	SICILIAN FISH SOUP <i>with shrimp, vongole, calamari and branzino</i>	325G / 1520.-
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PASTA

*We use organic Fiordimonte pasta from Italy's Marche region.
Our ravioli and pasta alla chitarra are handmade following Giuseppe Davi's recipe.*

CARBONARA DELLA CARBONARA

MEZZE MANICHE ALLA CARBONARA

*Giuseppe Davi's signature carbonara
with dry-cured guanciale,
Pecorino Romano and lemon zest*

285G / 1050.-

New

SPAGHETTI ALLA CARBONARA

*Classic carbonara with crispy bacon,
cream and Parmesan*

250G / 690.-

MEZZE MANICHE ALLA CARBONARA BAMBINI

*Carbonara for our little guests with bacon,
cream and Parmesan*

250G / 690.-

CARBONARA ALLA PARMIGIANO

*For two or more guests. Spaghetti alla Carbonara
with guanciale served in a Parmesan cheese wheel.*

460G / 2300.-

New

FETTUCCHINE ALFREDO

*Giuseppe's favourite home recipe -
served beside your table*

250G / 790.-

SPAGHETTI WITH SHRIMP AND ZUCCHINI and pistachios

270G / 760.-

TORTELLINI IN BRODO

beef-filled pasta in a light chicken broth

300G / 680.-

LASAGNA ALLA BOLOGNESE

Six-layer lasagna with two kinds of meat

CLASSIC FOR ONE

240G / 890.-

SIGNATURE FOR TWO

700G / 2350.-

PENNE ALL'ARRABBIATA

we recommend adding spicy chilli oil

280G / 950.-



PASTA

<i>New</i>	TAGLIATELLE WITH SEASONAL MUSHROOMS <i>Please ask your server for today's selection</i>	250G / 890.-
	SPAGHETTI WITH BURRATA <i>with rich ripe tomato sauce</i>	320G / 1350.-
	SPAGHETTI CACIO E PEPE	270G / 1050.-
	SPAGHETTI ALLE VONGOLE <i>Served whenever fresh vongole are available. Please check with your server.</i>	310G / 990.-
	TAGLIATELLE ALLA BOLOGNESE <i>Tagliatelle Bolognese with two kinds of meat and grated Parmesan</i>	340G / 990.-
	TAGLIATELLE WITH GUINEA FOWL <i>and seasonal mushrooms</i>	350G / 1270.-



RISOTTO

<i>New</i>	SUMMER RISOTTO ROSSO <i>with roasted sweet peppers, stracciatella and anchovies</i>	240G / 990.-
	RISOTTO WITH SEASONAL MUSHROOMS	265G / 990.-

LA DOLCE VITA!

TAGLIOLINI WITH BLACK TRUFFLE	260G / 1310.-
RAVIOLI WITH BLACK TRUFFLE <i>and truffle ricotta</i>	310G / 1860.-
TORTELLI WITH BRANZINO <i>with shrimp, vongole and calamari in white wine</i>	330G / 1590.-
SPAGHETTI WITH SEAFOOD <i>Fish of the day, shrimp, small calamari and vongole clams</i>	370G / 1850.-
RISOTTO WITH SEAFOOD	370G / 1950.-

MEAT

	DUCK LEG CONFIT <i>with potato gratin and mushroom sauce</i>	230g / 950.-
<i>New</i>	SALTIMBOCCA ALLA ROMANA <i>Beef tenderloin medallions with Parma ham and sage</i>	240g / 990.-
<i>New</i>	COTOLETTA ALLA MILANESE <i>Pork loin in crispy breadcrumbs with roasted potatoes</i>	230g / 850.-
<i>New</i>	SCALOPPINE DI TACCHINO <i>Seared turkey fillet with lemon sauce</i>	240g / 850.-
	VEAL CHEEKS <i>with mashed potatoes and spinach</i>	240g / 950.-
	STRIPLOIN TAGLIATA <i>with greens and roasted vegetables</i>	280g / 1790.-
	RACK OF LAMB <i>with caponata and house barbecue sauce</i>	350g / 1790.-
	CHICKEN ALLA DIAVOLA <i>with house French fries and barbecue sauce</i>	380g / 1650.-

PREMIUM STEAKS

"marbled Black Angus Prime beef"
The best beef available in Russia, personally selected by our chef.
Please check with your server for the steak weight.
We'll gladly cook the steak to the level of doneness of your choice

FILET MIGNON <i>Minimum order is 200 g</i>	100g / 1750.-
FILET MIGNON "ROSSINI" <i>with foie gras, black truffle and Madeira sauce</i>	210g / 3550.-
CHATEAUBRIAND <i>Minimum order is 450 g</i>	100g / 1790.-
RIBEYE STEAK <i>Minimum order is 300 g</i>	100g / 1630.-

ALL THE STEAKS ARE SERVED WITH PEPE VERDE SAUCE AND A SMALL VEGETABLE CAPONATA
 WE'LL GLADLY HELP YOU TO PICK OUT A SIDE DISH FOR THE STEAK OF YOUR CHOICE

SIDE DISHES

POTATO GRATIN <i>with Parmesan cheese</i>	90g / 280.-
MASHED POTATOES	150g / 250.-
ROASTED POTATOES <i>with seasonal mushrooms</i>	220g / 650.-
GREEN ASPARAGUS <i>grilled or steamed</i>	80g / 650.-
GRILLED VEGETABLES <i>can be steamed instead</i>	150g / 490.-



MEDITERRANEAN FISH AND SEAFOOD

<i>New</i>	GRILLED SARDINES <i>with garlic, tomatoes and fresh herbs</i>	115g / 990.-
	BLACK COD <i>with potato parmentier and seasonal vegetables</i>	195g / 1350.-
	FISH OF THE DAY FILLET <i>Branzino, dorado or turbot fillet baked with white wine, capers, Taggiasca olives, herbs and tomatoes</i>	280g / 1990.-
	BRANZINO FILLET IN WHITE WINE <i>with spinach, green peas and broccoli</i>	260g / 1990.-
	BABY SQUID WITH BROCCOLI <i>with Pecorino Romano and anchovies</i>	150g / 990.-
	GRILLED MINI-SQUID <i>price per 100 g</i>	100g / 840.-
<i>New</i>	FRITTO MISTO <i>Fried shrimp, squid and sardines</i>	265g / 1900.-
	VONGOLE SAUTÉ <i>Prepared whenever fresh vongole are available. Please check with your server.</i>	250g / 990.-

WHOLE BRANZINO OR DORADO

PREPARED WHOLE

Cooking method of your choice:

GRILLED

PRICE PER 100G / 790.-

*with olive oil, garlic
and spices*

SALT-CRUSTED

PRICE PER 100G / 890.-

*Whole fish stuffed
with cherry tomatoes, Taggiasca olives
and herbs, baked in a sea salt crust
to preserve tenderness
and lightness*



WITH VEGETABLES

PRICE PER 100G / 890.-

*Roasted with eggplants,
zucchini, celery, tomatoes,
potatoes, spices
and Italian capers*

SICILIAN-STYLE

PRICE PER 100G / 890.-

*Whole fish baked with white wine,
capers, Taggiasca olives,
herbs and tomatoes*

LA DOLCE VITA!

GRILLED OCTOPUS *price for 100 gr*

100g / 2350.-

WILD TURBOT

served with roasted vegetables from is 2000 gr

100g / 1600.-

DOVER SOLE

in white wine from 600 gr

100g / 1370.-

COCKTAILS



CILIEGIE SOUR 12°
Amaretto / Bacardi Oakheart rum /
Martini Extra Dry / Sweet cherry /
Egg white

590.-

CILIEGIE SOUR 0°
Non-alcoholic Amaretto /
Sweet cherry / Egg white

590.-



PIÑA COLADA 9°
Rum / Yogurt / Pineapple /
Coconut / Lemon

650.-

PIÑA COLADA 0°
Non-alcoholic rum / Yogurt /
Pineapple / Coconut / Lemon

630.-



CIPRIANI 4°
Limoncello / Lemon /
Liquid biscuit / Soda /
Italian meringue

650.-

CIPRIANI 0°
Lemon / Liquid biscuit /
Soda / Italian meringue

550.-



CLAUDIA CARDINALE 8°
Martini Rosso / Watermelon /
Strawberry / Vodka / Blood orange

650.-

CLAUDIA CARDINALE 0°
Non-alcoholic Aperol /
Watermelon / Strawberry /
Blood orange

590.-



BOMBAY&TONIC 10°
Bombay Sapphire / Tonic

630.-

GIN&TONIC 0°
Non-alcoholic gin /
Cucumber / Basil /
Mint / Tonic

550.-



FLUFFY BELLINI 9°
Sparkling wine / Peach liqueur /
Peach

650.-

FLUFFY BELLINI 0°
Non-alcoholic sparkling wine /
Peach

650.-



STRAWBERRY JEALOUSY 10°
Rum / Strawberry / Lychee /
Martini Rosso / Cherry / Lemon

650.-

STRAWBERRY JEALOUSY 0°
Non-alcoholic rum / Strawberry /
Lychee / Cherry / Lemon

630.-



SPRITZ 0°
Non-alcoholic bitter /
Non-alcoholic sparkling wine /
Soda

590.-



CAMPARI SPRITZ 11°
Campari /
Sparkling wine / Soda

620.-



APEROL SPRITZ 12°
Aperol /
Sparkling wine /
Soda

620.-



SARTI SPRITZ 12°
Sparkling wine /
Sarti / Soda

620.-

Any 3 cocktails – 20% off Special set price 1490.-

COCKTAILS



AMERICANO DI ROMA 13°
*Bitter / Coffee / Lemon /
Amaro Averna / Martini Rosso /
Soda*

650.-



NEGRONI 23°
*Campari / Cinzano 1757 /
Antica Formula /
Bombay Sapphire*

760.-



ESPRESSO CINZANO 12°
*Coffee / Vanilla vodka /
Martini Cinzano Extra Dry*

650.-



BERGAMO SGROPPINO 6°
*Doragrossa Bergamotto liqueur /
Lemon sorbet / Cream /
Sparkling wine*

630.-



OLIVE GIN&TONIC 11°
*Gin / Olives / Lime /
Apple / Tonic*

630.-



PROSECCO BASILICO 8°
*Doragrossa Bergamotto
liqueur Chinotto / Basil /
Mint / Sparkling wine / Tonic*

630.-



MARTINI FIERO&TONIC 7°
Martini Fiero / Tonic

600.-



PORN STAR MARTINI 14°
*Martini Extra Dry / Vanilla /
Vodka / Passion fruit / Lemon /
Sparkling wine*

600.-

WINE BY GLASS, 125ML

NON ALCOHOLIC WINES

SAUVIGNON BLANC ALBALI <i>Sauvignon Blanc, Spain</i>	690.-
BLANC DE BLANC ODDBIRD <i>Chardonnay, France</i>	1200.-
MERLOT SHIRAZ ODDBIRD <i>Merlot, Shiraz, France</i>	1200.-

SPARKLING WINES

BUBBLES BRUT <i>Chardonnay, Aligote, Russia</i>	480.-
BUBBLES BRUT ROSE <i>Pinot Noir, Pinot Blanc, Russia</i>	480.-
CAVA BACH BRUT <i>Xarello, Macabeo, Spain</i>	690.-
PROSECCO LE RUGHE BRUT <i>Glera, Veneto, Italy</i>	980.-
PROSECCO MILLESIMATO BIO EXTRA DRY CORVEZZO <i>Glera, Veneto, Italy</i>	980.-
CREMANT DE BOURGOGNE ANDRE DELORME, <i>Pinot Noir, Chardonnay, France</i>	1300.-
MARTINI PROSECCO, 187 MA <i>Glera, Veneto, Italy</i>	1350.-
MARTINI ASTI, 187 MA <i>Muscat. Veneto, Italy</i>	1350.-
LORIOT-PAGEL CARTE D'OR BRUT <i>Pinot Meunier, Pinot Noir, Chardonnay, France</i>	1900.-

DESSERT WINES

CUVEE SPATLESE KRACHER <i>Pinot Blanc, Chardonnay, Austria</i>	990.-
BAROLO CHINATO FRATELLI BARALE <i>Nebbiolo, Piemonte</i>	1900.-

RED WINE

MISCELA ANIMA <i>Sangiovese, Russia</i>	490.-
SYRAH <i>Syrah, Russia</i>	490.-
APPASIONANTE CIELO <i>Corvina, Veneto, Italy</i>	780.-
MALBEC FUSION ZUCCARDI <i>Malbec, Argentina</i>	780.-
ALI SANGIOVESE DONNA LAURA <i>Sangiovese, Toscana</i>	980.-
MONTEPULCIANO D'ABRUZZO MASCIARELLI <i>Sangiovese, Tuscany, Italy</i>	980.-
AGLIANICO VIRGO VILLA RAIANO <i>Aglianico, Campania, Italy</i>	980.-
VALPOLICELLA BOCCASCALUCCE VICENTINI AGOSTINI <i>Corvina, Rondinella, Veneto, Italy</i>	1100.-
TERRE DI SAN LEONARDO <i>Cabernet Sauvignon, Alto Adige, Italy</i>	1380.-
PRIMITIVO MASSERIE PISARI <i>Primitivo, Apulia, Italy</i>	990.-
RIOJA GARNACHA LOPEZ DE HARO <i>Garnacha, Spain</i>	990.-
ZINFANDEL CRAB & MORE <i>Zinfandel, USA</i>	850.-

ROSE WINES

DELICAT ROSE TAMAGNE <i>Bianca, Zweigelt, Russia</i>	490.-
SCAIA ROSATO TENUTA SAN ANTONIO <i>Rondinella, Veneto</i>	980.-

WHITE WINE

PINOT GRIGIO <i>Pinot Grigio, Russia</i>	490.-	SOAVE VIGNETO TERRE LUNGHE <i>Garganega, Trebbiano, Veneto, Italy</i>	890.-
DELICAT BLANC TAMAGNE <i>Grüner, Bianca, Russia</i>	490.-	PINOT GRIGIO NALS MAGREID <i>Pinot Grigio, Alto Adige, Italy</i>	1100.-
PINOT GRIGIO CASA DEFRA <i>Pinot Grigio, Veneto, Italy</i>	590.-	CHARDONNAY ALBIZZIA FRESCOBALDI <i>Chardonnay, Toscana, Italy</i>	1300.-
VINHO VERDE MARE & GRILL <i>Loureiro, Arinto, Portugal</i>	650.-	SCAIA GARGANEGA CHARDONNAY TENUTA SAN ANTONIO <i>Garganega, Chardonnay, Italy</i>	1300.-
RIESLING CROQUIS ORGANIC <i>Riesling, Germany</i>	690.-	GAVI SUL POGGIO <i>Cortese, Piemonte, Italy</i>	1300.-
SAUVIGNON BLANC TAPITAPI <i>Sauvignon Blanc, New Zealand</i>	790.-	MUSCADET L'EMOTIONEL JEAN AUBRON <i>Muscade, France</i>	940.-
PECORINO CANTINA APELIO <i>Pecorino, Abruzzo, Italy</i>	890.-	MOSCATEL CRAZY ROWS BISQUERTT <i>Moscatel, Chile</i>	790.-

OUR RESTAURANT KEEPS ONE OF THE LARGEST ITALIAN WINE COLLECTIONS IN ALL OF RUSSIA.
YOUR SERVER WILL GLADLY PROVIDE YOU WITH THE FULL WINE LIST UPON REQUEST.

OUR PERSONAL COLLECTION OF RUSSIAN WINES
(MANUFACTURED FOR US SPECIFICALLY IN KRASNODAR REGION)

SPARKLING WINE

BUBBLES BRUT <i>Chardonnay, Aligoté, Russia</i>	2450.-
BUBBLES BRUT ROSE <i>Pinot Noir, Russia</i>	2450.-
RIESLING BRUT <i>Riesling, Russia</i>	2450.-
QUEEN ROSE <i>Bianca, Saperavi, Russia</i>	2450.-
SLASTI ARTE <i>Sweet, Muscat, Russia</i>	2450.-

ROSE WINE

DELICAT ROSE TAMAGNE <i>Bianca, Grüner, Russia</i>	2450.-
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WHITE WINE

PINOT GRIGIO <i>Pinot Grigio, Russia</i>	2450.-
SAUVIGNON BLANC <i>Sauvignon Blanc, Russia</i>	2450.-
DELICAT BLANC TAMAGNE <i>Bianca, Gruner, Russia</i>	2450.-
RIESLING ARISTOV <i>Riesling, Russia</i>	2750.-

RED WINE

MISCELA ANIMA <i>Sangiovese, Russia</i>	2450.-
SYRAH <i>Syrah, Russia</i>	2450.-



ITALIAN SPECIALTIES, 40ML

GRAN SAMBUCA DI CANALE BARBERO	390.-
CYNAR	420.-
FERNET BRANCA	500.-
AMARO AVERNA	550.-
AMARO DELLA DONNA SELVATICA	890.-
LIMONCELLO DI SORRENTO STREGA	590.-

GRAPPA, 40ML

TRADIZIONE NONINO	790.-
BARBARESO LEVI SERAFINO	1700.-
STRAVECCHIA SAN LEONARDO	2320.-
BAROLO GAJA	1750.-
PICOLIT DELAVALLE	2700.-

LIQUORS, 40ML

FRANGELICO	750.-
DORAGROSSA CAFFE	700.-
DORAGROSSA CHINOTTO	750.-
DORAGROSSA BERGAMOTTO	750.-

VERMOUTH, 40 ML

MARTINI <i>Rosso / Bianco / Fiero / Extra Dry</i>	290.-
CINZANO 1757 Rosso	450.-
CARPANO ANTICA FORMULA	710.-
CARLO ALBERTO RISERVA EXTRA DRY	720.-
9 DI DANTE PURGATORIO EXTRA DRY	820.-

GIN, 40 ML

BOMBAY SAPPHIRE	450.-
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TEQUILA, 40 ML

ESPOLON BLANCO	590.-
ESPOLON REPOSADO	670.-

BEER

BIRRA CARBONARA, 300 / 400 ML	360.- / 450.-
BIRRA MORETTI L'AUTENTICA, 300 ML	890.-
CORONA EXTRA, 330 ML	890.-
HOFBRAU ORIGINAL, 500 ML	1090.-
HOFBRAU MUNCHNER WEISSE, 500 ML	1090.-
BAKALAR NEALKO, 330 ML	890.-
CORONA CERO, 330 ML	890.-

VODKA, 40 ML

GREY GOOSE ORIGINAL	480.-
BELAYA BEREZKA	270.-
BELUGA NOBLE	370.-
ONEGIN	450.-

BITTERS AND INFUSIONS, 40 ML

CHERRY AMARETTO	270.-
LIMONCELLO CROCANTE	270.-
CREAMY LIMONCELLO	270.-
JÄGERMEISTER	410.-
APEROL	410.-
CAMPARI	430.-
SARTI	480.-

WHISKEY, 40 ML

JAMESON	510.-
DEWAR'S WHITE LABEL	490.-
DEWAR'S 8	530.-
CHIVAS REGAL 12 YEARS	750.-
AUCHENTOSHAN AMERICAN OAK	1100.-
LAPHROAIG 10 YEARS OLD	1800.-
MACALLAN DOUBLE CASK 12 YO	2300.-
MACALLAN DOUBLE CASK 18 YO	6500.-

PORTO, 100 ML

FONSECA RUBY PORT	1300.-
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RUM, 40 ML

HAVANA CLUB ANEJO 3 ANOS	450.-
OAKHEART ORIGINAL	390.-
MALECON RESERVA IMPERIAL 18 YEARS	1250.-

COGNAC, 40 ML

APAPAT 5 AET	450.-
COURVOISIER VS	890.-
COURVOISIER VSOP	1090.-

CALVADOS, 40 ML

CHATEAU DE BREUIL VSOP	750.-
LEMORTON 10 ANS	1950.-

SHERRY, 100 ML

VALDESPINO MANZANILLA DELICIOSA	940.-
LUSTAU EAST INDIA SOLERA	1250.-

COFFEE*

ESPRESSO, 40 ML	240.-
AMERICANO, 180 ML	240.-
DOUBLE AMERICANO, 330 ML	390.-
CAPPUCCINO, 180 ML	330.-
CAPPUCCINO GRANDE, 350 ML	450.-
LATTE, 300 ML	350.-
BUMBLE, 300 ML	350.-
CHERRY AMARETTO BUMBLE, 300 ML	390.-
ESPRESSO TONIC, 300 ML	350.-
CORRETTO WITH AMARO, 50 ML	390.-
CORETTO WITH GRAPPA, 50 ML	390.-
CORETTO WITH SAMBUCA, 50 ML	390.-

*ANY COFFEE CAN BE MADE WITH PLANT-BASED MILK
AND CAFFEINE-FREE. THIS WILL ADD + 100.-
TO THE COST OF THE BEVERAGE.

FRUIT TEAS, 600 ML

BELLISSIMO	540.-
SICILIAN	540.-
SEA BUCKTHORN	490.-
MANGO-PASSION FRUIT	490.-
STRAWBERRY-BASIL	490.-

LEMONADES

	300 ML / 1000 ML
ARANCIATA	450.- / 780.-
DRAGONCELLO	450.- / 780.-
MANGO-PASSION FRUIT	450.- / 780.-
RASPBERRY-WATERMELON	450.- / 780.-

CLASSIC TEA AND TISANE

	450 / 1000 ML
ASSAM	390.- / 690.-
SENCHA	390.- / 690.-
JASMIN	390.- / 690.-
MILK OOLONG TEA	390.- / 690.-
CHAMOMILE TEA	430.- / 760.-
ALTAI HERBS	430.- / 760.-
MINT LION	430.- / 760.-
SILENCE	430.- / 760.-
LUMICINO	430.- / 760.-
RUSSIAN BERGAMOT	430.- / 760.-

JUICES AND CARBONATED DRINKS

CRANBERRY MORS, 200ML	220.-
COCA-COLA, 250ML	350.-
RICH JUICE, 200ML <i>in assortment</i>	350.-

MINERAL WATER, 500ML

BAIKAL	430.-
SAN BENEDETTO	620.-