# **BUONGIORNO!**

### I NOSTRI TAGLIERI

Selection of cheeses made according to traditional Italian recipes, served with figs and chestnut sauce, honey and walnut. For 2 persons 350g – 1550rub

Italian deli meat selection with flavorful focaccia, artichokes and olives. For 2 persons 430g – 1550rub

## FOCACCIA of your choice:

with rosemary /with sweet pepper, onion, olives and artichokes / with tomatoes 100g – 150rub

Grissini – breadsticks wheat / with onions /with black olives 50g – 60rub

Ciabatta bread 110g-150rub

#### **ZUPPE**

Cold cecchini green soup with Stracciatella cheese 320g - 560rub

Ceccio cream soup with Borlotti beans and dried tomatoes 300g - 350rub  $\sqrt{\phantom{0}}$ 

Pumpkin cream soup with crunchy wheat croutons 310g – 350rub  $\sqrt{\phantom{0}}$ 

Potatoes cream soup with shrimps 330g – 450rub

Cream soup Porcini 310g – 350rub

DON GIULIO cares about you and your health. Effective clearing and disinfection system is permanently working in the hall. All the tables, chairs, door-handles and spice-sets are disinfected with professional disinfectant after each guest visit. We provide hygienic napkins at your request. We reserve the right to take your temperature.

Breakfast Chiedi allo Chef (ask the Chef).

Prosciutto cotto, baked egg, cheese with fruit Mustard and Walnut, Ciabatta bread with butter. Coffee of your choice 430g – 800rub

Homemade croissant with salmon and original cheese sauce 145g - 400rub

Homemade croissant with Prosciutto Crudo, Mozzarella, Arugula and sweet tomatoes 145g – 400rub

Pancakes from Ricotta cheese with pistachio cream and fresh strawberries 200g – 450rub

Morning croissant pastries or sweet pastry 1ps 150rub

#### BRUSCHETTA:

with fresh tomatoes 85g – 200rub with Prosciutto crudo and cream artichoke 80g - 400rub with warm salad Mozzarella and anchovies 90g -350 rub with salmon and avocado cream 85g - 350 rub

## **INSALATE & ANTIPASTI**

Insalata Fantasia, salad leaves with cherry tomatoes, Gorgonzola cheese, baked peppers and walnuts 125g – 480rub

Sweet tomatoes with spring red onions, olive oil and capers 240g - 480 rub ${
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Burrata cheese with arugula leaves, cherry tomatoes and bun 255g - 680rub  $\sqrt{\phantom{a}}$ 

Caprese. Mozzarella cheese, ripe tomatoes and Pesto sauce 285g - 580rub

Insalata di fagioli with tuna, white beans, cherry tomatoes 235g - 450 rub

Red Argentinean shrimps on Arugula leaves with olive oil, garlic, herbs and lemon 180g - 680rub

Vitello tonnato. Thin slices of baked veal under tuna-based sauce 170a –450rub

Salad with roast beef, Arugula leaves, cherry tomatoes, relished with olive oil and Parmesan 195g – 450rub

#### ANTIPASTI CALDI

Melanzane alla parmigiana. Eggplants baked with Parmesan and Mozzarella and strained tomatoes 265g – 450rub

#### SECONDI PIATTI

Tuna fillet with leek and Cherry tomatoes 255g - 700rub

Chicken pickled in white wine, broccoli roasted in olive oil with garlic, cherry tomatoes, crispy toasts and pumpkin cream 273g - 600rub

Veal Scaloppini in cream sauce with champignons, baked cherry tomatoes and white toasts 245g - 600 rub

Young bull-calves' prime quality marble meat steak with white mushroom sauce or tomato chutney sauce 210g - 800 rub

Don Burger Pokrovka, with tomato, gherkins, three types of cheese, Iceberg lettuce, original sauce and potatoes 490g - 680 rub

Panino with Salsiccia, bell pepper, grilled zucchini and Silano Bianco Cheese 290g – 450 rub

### **CONTORNI**

Grilled zucchini, eggplants, sweet pepper, and champignons 135g - 300rub

Potatoes baked with olive oil, thyme and rosemary 205g - 150rub

Caponata siciliana with eggplants, celery, olives, capers, tomatoes, onions and flaked almonds 200g - 400rub  $\checkmark$ 

Broccoli with almond roasted in olive and garlic oil 160g - 150rub ${
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### **RISOTTO**

Risotto ai funghi porcini. Risotto with porcini, onions, celery, cherry tomatoes, white wine and Parmesan cheese 340g - 600rub

Risotto alla milanese. Milanese style risotto with saffron, white wine and Parmesan cheese 250g - 450rub

Risotto ai gamberoni Risotto with red Argentinean shrimps 355g-650rub

### PASTA FRESCA DELLO CHEF

Pasta alla norma. Caserecce pasta with eggplants and tomato sauce 380g – 450rub

Spaghetti with Ricotta cheese 200g - 450rub

Pasta Fusilli al Pesto. Fusilli pasta with Pesto sauce 225g – 450rub

Pasta tonno e gamberoni. Spaghetti with tuna and Argentinean shrimps in white wine sauce with the addition and chili peppers 200g – 750rub

Spaghetti alla Bolognese. Spaghetti pasta with Bolognese sauce and Parmesan cheese 305g – 450rub

Spaghetti Carbonara with pork cheeks, egg and Parmesan cheese 230g – 450rub

Maccheroni alla Boscaiola. Macaroni with champignons and homemade Salsiccia sausage, in cream sauce 270g – 450rub

Pappardelle with rabbit and vegetables ragout 295g – 450rub

Tagliatelle egg pasta with Prosciutto Crudo in cream sauce with nutmeg and Parmesan cheese 230g – 450rub

Lasagna Bolognese, Lasagna baked with Bolognese sauce 265g - 450rub

### **RAVIOLI E GNOCCHI**

Ravioli with mussels and shrimps sauce 200g-750rub

Ravioli with spinach, Ricotta cheese, sage and nutmeg 155g – 450rub

Grande raviolo with Ricotta and porcini sauce with zucchini, cherry tomatoes, olive oil and black truffles 240g – 600rub

Potato Gnocchi with Parma ham and Bechamel sauce 270g – 450rub

This information is for reference only. All the prices are in Rubles. You can get more detailed information about the ingredients of the dishes and the price list at our Customer's Corner