DON GIULIO ENGLISH MENU!

ITALIAN BREAKFAST - CORNETTO CROISSANT (CLASSIC / VANILLA / CHOCOLATE / PISTACHIO), JUICE & CHOICE OF COFFEE — 800 RUB

PROSCIUTTO CRUDO & MOZZARELLA CROISSANT WITH TOMATOES 170G – 950 RUB

SALMON & ARUGULA CROISSANT WITH HOUSE-MADE SAUCE 140G – 950 RUB

CANDIED FRUIT, BRIE & GORGONZOLA CROISSANT 130G – 550 RUB

FOCACCIA WITH PROSCIUTTO COTTO AND RICOTTA CHEESE 180G – 580 RUB

RICOTTA CHEESE PANCAKES SERVED WITH PISTACHIO CREAM 260G – 850 RUB

CHEF'S BREAKFAST

PROSCIUTTO COTTO & SALAME TIPO NAPOLI – ROASTED POTATO, BAKED EGG, CHEESE, FRUIT MOSTARDA & NUTS, ON CRISPY BUTTER CIABATTA 440G – 1700 RUB

SOUPS ZUPPE

PORCINI -CREAM OF WHITE MUSHROOM SOUP 310g – 850 RUB

«CECCIO» CREAMY BEAN & SUN-DRIED TOMATO SOUP 300G – 600 RUB

ZUPPA DI MARE – SEAFOOD SOUP 310G – 1100 RUB

MINESTRONE – TRADITIONAL ITALIAN VEGETABLE SOUP 345G – 600 RUB

BRUSCHETTA BRUSCHETTA:

- WITH FRESH TOMATOES 110G – 400 RUB
- WITH PROSCIUTTO CRUDO AND ARTICHOKE CREAM 80G – 850 RUB
- WITH WARM SALAD MOZZARELLA AND ANCHOVIES 100G – 500 RUB
- WITH SALMON AND AVOCADO CREAM 95G – 750 RUB
- WITH CHANTERELLE MUSHROOMS, STRACCIATELLA AND TRUFFLE OIL120G – 800 RUB

BREAD & FOCACCIA FOCACCIA:

FOCACCIA – WITH ROSEMARY / WITH CHERRY TOMATOES 100G – 200 RUB
GRISSINI – BREADSTICKS 50G – 120 RUB
CIABATTA – TRADITIONAL WHEAT BREAD 230G – 200 RUB

ITALIAN DELI BOARD I NOSTRI TAGLIERI

PIATTO MEDITERRANEO – MARINATED CHILI PEPPERS AND PATTYPAN SQUASH, CHEESE-STUFFED VEGETABLES, ARTICHOKES, SUN-DRIED TOMATOES, JALAPEÑOS, AND DELICATESSEN OLIVES 430G – 1750 RUB

FORMAGGI TRADIZIONALI ITALIANI – SERVED WITH FRUIT MOSTARDA AND HONEY WITH WALNUTS 350G – 1500 RUB

ASSORTIMENTO DI SALUMI ITALIANI – SERVED WITH CRISPY FOCACCIA, ARTICHOKES AND OLIVES 430G – 1800 RUB

SALADS & APPETIZERS INSALATE & ANTIPASTI

SWEET TOMATO SALAD – WITH RED ONION AND CAPERS 245G – 800 RUB

INSALATA LEGGERA – SALAD WITH STRACCIATELLA CHEESE, OLIVES, FRESH ZUCCHINI, HAZELNUTS AND PUMPKIN CREAM 220G – 950 RUB

INSALATA FANTASIA – MIXED GREENS, GORGONZOLA, ROASTED PEPPERS & WALNUTS 145G – 850 RUB

BURRATA – SERVED WITH SWEET TOMATOES AND TRUFFLE OIL 230G – 1100 RUB

CAPRESE – MOZZARELLA, TOMATOES & PESTO 265G – 1100 RUB

INSALATA DI FAGIOLI –TUNA, BORLOTTI BEANS, TOMATOES & OLIVE OIL 235G – 900RUB

LANGUSTINE – RED ARGENTINIAN PRAWNS ON ARUGULA, LEMON JUICE & OLIVE OIL 180G – 1100 RUB

VITELLO TONNATO – SLICES OF ROASTED VEAL WITH TUNA-BASED SAUCE 170G – 1000 RUB

INSALATA CON ROAST BEEF – SALAD WITH ROAST BEEF, ARUGULA, TOMATOES DRESSED WITH OLIVE OIL AND PARMESAN CHEESE 195G – 1300 RUB

HOT APPETIZERS ANTIPASTI CALDI

MELANZANE ALLA PARMIGIANA – BAKED EGGPLANT WITH PARMESAN, MOZZARELLA & TOMATO PURÉE 265G – 1300 RUB

VEGETARIAN OPTIONS

MAIN COURSES PIATTI CALDI

VONGOLE IN VINO BIANCO – CLAMS IN WHITE WINE SAUCE 270G – 980 RUB

CAPESANTE – PAN-SEARED SCALLOP 120G – 1800 RUB

POLLO AL VINO BIANCO – CHICKEN IN WHITE WINE, WITH BROCCOLI, CHERRY TOMATOES & PUMPKIN CREAM SAUCE 273G – 1200 RUB

STRACOTTO DI MANZO – BRAISED BEEF SHOULDER, CHICKPEA & CARROT PURÉE, PARMESAN 250G – 1200 RUB

STUFATO DI AGNELLO – LAMB COOKED WITH OLIVES AND TOMATOES, SERVED WITH POTATO CROQUETTE 290G – 1800 RUB

SALTIMBOCCA ALLA ROMANA – VEAL CUTLET WITH SAGE, PROSCIUTTO CRUDO, ONIONS BRAISED IN WHITE WINE, AND POTATOES 210G – 1800 RUB

COSTINE ALL'ARANCIA CANDITA – PORK RIBS IN ORANGE SYRUP MARINADE WITH PICKLED CABBAGE 300G – 900 RUB

DON BURGER – BEEF PATTY ON A BUN WITH TOMATOES, CORNICHONS, TWO TYPES OF CHEESE, SIGNATURE SAUCE, AND POTATOES 470G – 1600 RUB

PANINO CON SALSICCIA – PANINO WITH SALSICCIA SAUSAGE, GRILLED PEPPERS AND ZUCCHINI, RED ONION, AND SILANO BIANCO CHEESE 290G – 950 RUB

VEGETABLE DISHES PIATTI DI VERDURE

CAPONATA SICILIANA – BRAISED EGGPLANT, CELERY, OLIVES, CAPERS, TOMATOES, ONIONS & ALMOND SLIVERS 200G – 900 RUB

GRILLED VEGETABLES – ZUCCHINI, EGGPLANT, BELL PEPPERS, MUSHROOMS, SERVED WITH OLIVE OIL INFUSED WITH GARLIC AND OREGANO 150G – 600 RUB

OVEN-ROASTED POTATOES – WITH THYME AND ROSEMARY 200G – 400 RUB

PAN-FRIED BROCCOLI – WITH ALMONDS IN GARLIC OIL 160G – 400 RUB

RISOTTO RISOTTO

RISOTTO AI FUNGHI PORCINI – PORCINI MUSHROOM RISOTTO 340G – 1400 RUB

RISOTTO ALLA MILANESE – SAFFRON & WHITE WINE RISOTTO 250G – 700 RUB

RISOTTO AI GAMBERONI – ARGENTINIAN PRAWN RISOTTO 355G – 1100 RUB

HANDMADE PASTA PASTA FRESCA

SPAGHETTI AGLIO OLIO E PEPERONCINO – SPAGHETTI WITH OLIVE OIL, GARLIC, PEPERONCINO AND TOMATOES 230G – 500 RUB

PASTA ALLA NORMA – CASARECCE PASTA WITH EGGPLANT AND TOMATO SAUCE 380G – 750 RUB

PAPPARDELLE – DURUM WHEAT PASTA WITH ZUCCHINI, BROCCOLI & FRESH TOMATOES 210G – 600 RUB

PASTA FUSILLI AL PESTO – FUSILLI PASTA WITH PESTO SAUCE AND RICOTTA CHEESE 230G – 750 RUB

PASTA CAPESANTE E GAMBERONI – SPAGHETTI WITH SCALLOP, ARGENTINIAN PRAWNS, TOMATOES, CAPERS AND CHILI PEPPER 340G – 1200 RUB

SPAGHETTI ALLA BOLOGNESE – SPAGHETTI WITH BOLOGNESE MEAT SAUCE AND PARMESAN CHEESE 305G – 750 RUB

SPAGHETTI CARBONARA – SPAGHETTI WITH GUANCIALE, EGG YOLK & PARMESAN 230G – 750 RUB

MACCHERONI ALLA BOSCAIOLA – MACCHERONI WITH MUSHROOMS AND HOMEMADE SALSICCIA SAUSAGE IN A CREAM SAUCE 270G – 750 RUB

TAGLIATELLE – EGG TAGLIATELLE WITH PROSCIUTTO CRUDO IN A CREAM SAUCE WITH STRACCHINO CHEESE AND A TOUCH OF NUTMEG 230G – 1100 RUB

PAPPARDELLE – PAPPARDELLE PASTA WITH RABBIT RAGÙ 295G – 850 RUB

LASAGNE – WITH BOLOGNESE MEAT SAUCE 265G – 850 RUB

RAVIOLI & GNOCCHI RAVIOLI E GNOCCHI

RAVIOLI – WITH SPINACH, RICOTTA CHEESE, SAGE AND NUTMEG 155G – 850 RUB

RAVIOLI – WITH PRAWNS, SPINACH AND WHITE WINE 230G – 1200 RUB

GNOCCHI DI PATATE – POTATO GNOCCHI WITH PROSCIUTTO CRUDO AND BÉCHAMEL SAUCE 270G – 1200 RUB

VEGETARIAN OPTIONS