

Menu

Б Е Л Л У Ч Ч И



любимый итальянский ресторан

Starters

Paste platter and bruschetta <i>(liver, salmon, tomato)</i>	(240g)	450P
Beef carpaccio with arugula and air-cured tomatoes	(110g)	490P
Beef tartare with mustard and quail egg	(120g)	510P
Burrata on focaccia with pink tomatoes and pickled bell peppers	(380g)	890P
Salmon carpaccio with honey, mustard and cumin dressing	(200g)	550P
Salmon tartare with cheese cream, basil and balsamic oil	(160g)	510P
Meat specialities platter <i>(prosciutto, coppa, speck)</i>	(215g)	670P
Cheese platter <i>(cheddar, casciotta with peperoncini, camembert, roquefort)</i>	(160g)	790P
Pickled vegetables platter <i>(artichokes, air-cured tomatoes, olives, oyster mushrooms)</i>	(200g)	790P
Italian olives	(100g)	450P
Vitello Tonnato	(150g)	450P


Live seafood

Oysters from Far East <i>(Hasan / Imperial)</i>	(1pc)	290P
<i>For buying a dozen</i>	(1pc)	270P
Oysters from New Zealand	(1pc)	390P
<i>For buying a dozen</i>	(1pc)	370P
Crab from Kamchatka		<i>price on request</i>
Scallop		<i>price on request</i>
Sea urchin		<i>price on request</i>

Salads

Caprese <i>pesto sauce/olive oil with balsamic vinegar</i>	(180g)	450 P
Salad with rocket leaf and air-cured tomatoes and cheese cream	(105g)	390 P
Salad with rocket leaf, tiger shrimps and cherry tomatoes	(220g)	670 P
Salad with tiger shrimps, baked pumpkin and hazelnut	(200g)	590 P
Lettuce leaves mix with vegetables, ricotta cheese and pesto sauce	(230g)	390 P
Seafood salad with baked eggplant and pesto sauce	(190g)	730 P
Pink tomatoes salad with red onions and Tajar black olives	(250g)	490 P
Rabbit liver salad in Venetian style	(200g)	450 P
Warm salad with roast beef, spinach and bell pepper	(180g)	490 P
Mediterranean salad with octopus, potatoes and celery	(230g)	650 P
Nicoise salad with fresh tuna, green beans and anchovies	(250g)	630 P

Soups

Minestrone cream-soup	(260g)	350 P
Chicken broth with raviolini	(300g)	290 P
Chestnuts and ceps cream-soup	(240g)	450 P
Tomato soup Pappa Al Pomodoro	(300g)	350 P
 Seafood soup	(250g)	630 P

Risotto

Porcini mushrooms risotto	(300g)	550 P
Risotto Milanese with stewed lamb and saffron	(300g)	510 P
Seafood risotto	(300g)	570 P
Risotto Quattro Formagi	(350g)	510 P

Pasta

Tagliatelle al Pomodoro	(300g)	350P
Spaghetti Bolognese	(325g)	390P
Spaghetti Carbonara	(330g)	430P
Spaghetti Alio Olio Pepperoncini with shrimps and arugula	(280g)	520P
Ravioli with ricotta and spinach	(200g)	430P
Capellachi with rabbit and porcini mushrooms	(200g)	430P
Macaroncini Quattro Formagi with truffle oil	(210g)	490P
Macaroncini with smoked salmon and oyster mushrooms	(280g)	470P
Ravioli with crab, tomatoes and tarragon	(200g)	890P
Meat lasagna with Napoli sauce	(240g)	430P
Tagliatelle with veal and spinach	(250g)	550P
Spaghetti with seafood	(350g)	690P

Grill

Squid	(200g)	590P
Branzino	(350g)	890P
Salmon	(160g)	890P
Dorade	(350g)	890P
Tuna	(170g)	890P
Tiger shrimps	(250g)	890P
Octopus	(180g)	1060P
Scallops	(240g)	1350P
Assorted seafood	(400g)	1600P
Chicken fillet	(250g)	550P
Ribeye	(345g)	2800P
Classical Florentine steak	(500g)	2800P

Main course

Ligurian-style codfish with black olives and capers	(270g)	690 ₺
Smoked salmon fillet with eggplants and cherry tomatoes	(260g)	890 ₺
Sicilian-style baked branzino with potatoes	(280g)	890 ₺
 Sicilian-style octopus	(165g)	890 ₺
Scallops with asparagus, sun-dried tomatoes and mashed potatoes	(300g)	990 ₺
Venice-style rabbit liver with mashed potatoes	(270g)	590 ₺
Beef fillet Rossini with potatoes, porcini and Foie gras slices	(240g)	890 ₺
Lamb ossobuco with polenta and tomato sauce	(390g)	890 ₺
Half chicken with cauliflower and parmesan mousse	(330g)	690 ₺
Beef fillet baked in truffle salt with potato carpaccio	(500g)	2350 ₺
Calf entrecote with tomatoes and aubergines salad	(330g)	790 ₺
Rabbit fillet with polenta and porcini mushrooms	(280g)	770 ₺
Seabass fillet with baked potatoes, capers and tajar olives	(300g)	890 ₺
Dorado in Sicilian style with tomatoes and tajar olives	(250g)	890 ₺
Veal cheeks scaloppini with porcini mushrooms	(280g)	690 ₺
Blue mussels <i>tomato / cream sauce</i>	(290g)	690 ₺
Tuna fillet <i>with vegetable caponata</i>	(300g)	850 ₺

Sides

Salad mix	(50g)	230 ₺
Tomato and celery tartare	(130g)	290 ₺
Baked / boiled potatoes	(120g)	130 ₺
Mashed potatoes	(120g)	160 ₺
Grilled vegetables	(290g)	490 ₺

Bread

Grissini	(40g)	50P
Italian flatbread with rosemary	(200g)	120P
Italian flatbread with Grana Padana cheese	(200g)	170P
Italian flatbread with Pesto sauce	(200g)	150P

Pizza

Margarita	(320g)	350P
Spinach and Roquefort cheese	(390g)	470P
Ham and porcini	(390g)	550P
Ham and cream-cheese	(410g)	450P
 Pepperoni	(380g)	490P
Bolognese	(540g)	530P
Quattro formaggi	(410g)	590P
Straciatella & truffle	(335g)	590P
Seafood	(500g)	790P
<i>your choice: tomato / cream sauce</i>		

Takeaway specialties

Napoli sauce	(180g)	160P
Pesto sauce	(180g)	490P
Raspberry jam	(220g)	260P
Blackcurrant jam	(220g)	190P

Desserts

Home-style ice-cream <i>vanilla, chocolate, sea buckthorn</i>	(50g)	90P
Profiteroles with custard and chocolate sauce	(170g)	290P
Sicilian cannoli with homemade ricotta and orange sauce	(140g)	310P
new Strawberry soup with vanilla panna cotta	(250g)	370P
Italian Grandmother's pie with pine nuts and lemon cream	(150g)	330P
Tiramisu	(200g)	380P
Chocolate fondant with vanilla sauce and home-style ice-cream	(200g)	390P
new Mango passion fruit soup with vanilla ice cream	(250g)	490P

Fresh squeezed juice

Carrot	(200ml)	190P
Apple	(200ml)	190P
Orange	(200ml)	190P
Grapefruit	(200ml)	230P
Lemon	(200ml)	230P
Pineapple	(200ml)	390P

Fruit drinks

Cranberry drink	(200ml)	140P
Raspberry and blackcurrant drink	(200ml)	140P

*It is confirmed by the order of the managing director № 30/04-19 from 30.04.19.
It is installed from 07.05.2019. This copy is the advertizing material. The full output of dishes is printed
in the price list which is placed in the consumer board and can be given after demand.*