

Menu

Б Е Л Л У Ч Ч И



любимый итальянский ресторан

Starters

Paste platter and bruschetta <i>(liver, salmon, tomato)</i>	(240g)	450 ₺
Beef carpaccio with arugula and air-cured tomatoes	(110g)	490 ₺
Beef tartare with mustard and quail egg	(120g)	510 ₺
Burrata on focaccia with pink tomatoes and pickled bell peppers	(380g)	890 ₺
Salmon carpaccio with honey, mustard and cumin dressing	(200g)	550 ₺
new Octopus carpaccio with arugula, celery and tomatoes	(185g)	790 ₺
Salmon tartare with cheese cream, basil and balsamic oil	(160g)	510 ₺
Meat specialities platter <i>(prosciutto, coppa, speck)</i>	(215g)	670 ₺
Cheese platter <i>(cheddar, casciotta with peperoncini, camembert, roquefort)</i>	(160g)	790 ₺
Italian olives	(100g)	450 ₺
Vitello Tonnato	(150g)	450 ₺


Live seafood

Oysters from Far East	(1pc)	290 ₺
<i>For buying a dozen</i>	(1pc)	270 ₺
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
new Parma ham, ricotta and artichokes salad	(185g)	490 P
new Pink tomatoes, avocado and strachatella salad	(240g)	490 P
new Avocado, asparagus and new peas green salad	(270g)	490 P
Warm salad with roast beef, spinach and bell pepper	(180g)	490 P
Nicoise salad with fresh tuna, green beans and anchovies	(250g)	630 P

Soups

new Minestrone soup with parmesan and pesto	(300g)	370 P
Chicken broth with raviolini	(300g)	290 P
new Tomato soup Pappa Al Pomodoro	(300g)	350 P
new Gazpacho with tiger prawns and strawberries	(210g)	550 P
 Seafood soup	(250g)	630 P

Risotto

Porcini mushrooms risotto	(300g)	550P
Seafood risotto	(300g)	570P
Risotto Quattro Formagi	(350g)	510P

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
new Tagliatelle with salmon and pistachios	(280g)	550P
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

new	Alla Parmigiano eggplants with ricotta and spinach	(180g)	430 P
	Venice-style rabbit liver with mashed potatoes	(270g)	590 P
	Beef fillet Rossini with potatoes, porcini and Foie gras slices	(240g)	890 P
new	Duck leg with mashed potatoes with orange and cilantro sauce	(290g)	690 P
	Half chicken with cauliflower and parmesan mousse	(330g)	690 P
	Beef fillet baked in truffle salt with potato carpaccio	(500g)	2350 P
	Calf entrecote with tomatoes and aubergines salad	(330g)	790 P
new	Rabbit leg with porcini mushrooms and spicy tomatoes	(300g)	790 P
	Branzino fillet with baked potatoes, capers and tajar olives	(300g)	890 P
new	Calf cheeks with polenta and pesto sauce	(230g)	690 P
	Smoked salmon fillet with aubergines and cherry tomatoes	(260g)	890 P
	Sicilian-style baked branzino with potatoes	(280g)	890 P
	Sicilian-style octopus	(165g)	890 P
	Scallops with asparagus, sun-dried tomatoes and mashed potatoes	(300g)	990 P
new	Branzino fillet with celery and tomatoes tartar	(260g)	890 P
new	Cod fillet with baked vegetables and "amore mio" sauce	(350g)	890 P
	Sicilian style dorado with tomatoes and tajar olives	(250g)	890 P
new	Blue mussels with tomatoes, basil and celery	(450g)	650 P
	Blue mussels <i>tomato / cream sauce</i>	(290g)	690 P
	Tuna fillet <i>with vegetable caponata</i>	(300g)	850 P


Sides

Salad mix	(50g)	230 P
Tomato and celery tartare	(130g)	290 P
Baked / boiled potatoes	(120g)	130 P
Mashed potatoes	(120g)	160 P
Grilled vegetables	(290g)	490 P
new Grilled asparagus	(100g)	400 P

Bread

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

Pizza

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

Takeaway specialties

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

Desserts

Home-style ice-cream <i>vanilla, chocolate, sea buckthorn</i>	(50g)	90 P
new Meringue roll with raspberries and pistachios	(125g)	490 P
Profiteroles with custard and chocolate sauce	(170g)	290 P
Sicilian cannoli with homemade ricotta and orange sauce	(140g)	310 P
new Strawberry soup with vanilla panna cotta	(250g)	370 P
Italian Grandmother's pie with pine nuts and lemon cream	(150g)	330 P
Tiramisu	(200g)	380 P
Chocolate fondant with vanilla sauce and home-style ice-cream	(200g)	390 P
new Mango and passion fruit soup with vanilla ice cream	(250g)	490 P

Fresh squeezed juice

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

Fruit drinks

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

*It is confirmed by the order of the managing director №14/06-19 from 14.06.19.
It is installed from 17.06.2019z. 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.*