

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 ₪
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 ₪
Pickled vegetables platter <i>(artichokes, air-cured tomatoes, olives, oyster mushrooms)</i>	(200g)	790 ₪
Italian olives	(100g)	450 ₪
Vitello Tonnato	(150g)	450 ₪


Live seafood

Oysters from Far East <i>(Hasan / Imperial / Emerald)</i>	(1pc)	290 ₪
<i>For buying a dozen</i>	(1pc)	270 ₪
Oysters from Crimea	(1pc)	290 ₪
<i>For buying a dozen</i>	(1pc)	270 ₪
Oysters from New Zealand	(1pc)	390 ₪
<i>For buying a dozen</i>	(1pc)	370 ₪
Crab from Kamchatka		<i>price on request</i>
Scallop	(1pc)	590 ₪
Sea urchin	(1pc)	450 ₪

Salads

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

Soups

Minestrone cream-soup	(260g)	350P
Chicken broth with raviolini	(300g)	290P
Chestnuts and ceps cream-soup	(240g)	390P
Tomato soup Pappa Al Pomodoro	(300g)	350P
 Seafood soup	(250g)	630P

Risotto

Porcini mushrooms risotto	(300g)	550P
Risotto Milanese with stewed lamb and saffron	(300g)	510P
Seafood risotto	(300g)	690P
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 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)	520P
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 ₺
Tuna fillet with vegetable caponata	(300g)	790 ₺
 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)	690 ₺
Rabbit fillet with polenta and porcini mushrooms	(280g)	690 ₺
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 ₺

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
new Bolognaise	(540g)	530P
new Smoked salmon and eggplant	(520g)	690P
Quattro formaggi	(410g)	590P
Straciatella & truffle	(335g)	590P
Salmon and cheese cream	(400g)	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)	90 P
Profiteroles with custard and chocolate sauce	(170g)	290 P
new Airy chocolate	(150g)	350 P
Vanilla panna cotta with tangerine sauce	(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

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 №16/01-19 from 16.01.19.
It is installed from 19.01.2019z. 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.*