TO SHARE

There are the best and authentic products brought from Italy

GREEN OLIVES

390

SUN-DRIED TOMATOES
which we make ourselves

370

PROSCIUTTO CRUDO
Parma ham

670

ITALIAN SAUSAGES AND MEAT . 1470
Prosciutto Crudo DOP, Salami Napoli,
Tyrolean Speck, Salami Milano

AGED CHEESES . 1430
Grana Padano DOP, Gorgonzola,
Pecorino Romano DOP, pear mostarda

GIRO D'ITALIA . 1930
A journey through the gastronomy of the Appennine Peninsula
Gorgonzola, Grana Padano, Pecorino Romano,
Prosciutto Crudo, Coppa neck, Salami Napoli,
Sicilian Olives, pear mostarda

TO START

BRUSCHETTA

WITH ANCHOVIES
and stracciatella

590

WITH SALMON,
tomatoes and butter cream

630

WITH PROSCIUTTO CRUDO
and parmesan cream

670

CHICKEN PATE . 430
with pear mostarda

BAKED PEPPERS WITH STRACCIATELA . 530
and spicy oil

VITELLO TONNATO . 730
veal with tuna sauce and capers

BEEF CARPACIO . 790
with parmesan

BEEF TARTARE WITH CAPERS . 870
and dried tomatoes

SALMON TARTARE WITH CUCUMBER . 930
and mango aioli

CRISPY SHRIMPS . 790
with mango sauce and green aioli

BURRATA WITH PROSCIUTTO . 890
and olive oil

STRACCIATELLA WITH JUICY TOMATOES . 570

SALADS

VEGETABLE SALAD . 530
with juicy tomatoes
and panzanella sauce

WITH BEEF ROASTBEEF . 790
baby potatoes, baked peppers
and quail egg

CAESAR SALAD

grilled poussin
670

tiger shrimps
730

WITH SHRIMPS . 690
orange and mango
aioli sauce

NICOISE WITH FRESH TUNA . 790
kenyan beans,fresh tomatoes
and tuna sauce

MAIN COURSE

MEAT & POULTRY

CHICKEN CUTLET . 670
with cauliflower and creamy-tomato sauce

DUCK LEG CONFIT . 1070
with orzo pasta cacio e pepe style

VEAL'S CHEEK . 930
with mashed potatoes

BEEF STEAK . 1390
with potato gratin

FISH & SEAFOOD

PIKE CUTLETS . 630
in cream sauce

TIGER PRAWNS . 930
with fries

MUSSEL POT . 1130
in gorgonzola sauce with artisinal bread

BAKED SEABASS . 1470
with tomatoes confit and green oil

SALMON STEAK . 1390
with broccoli and white wine sauce

EGGPLANT PARMIGIANO . 670
baked eggplant with mozarella, parmesan and tomato sauce
We cook according to a traditional Italian recipe

SOUPS

CHICKEN SOUP . 430
with polpette and pasta gnocchetti

TUSCAN . 630
with veal cheaks, vegetables and spinach

PAPA AL POMODORO . 470
tomato cream soup with stracciatella

PUMPKIN SOUP WITH SHRIMPS . 590
creamy soup

SEAFOOD SOUP . 730
with salmon, shrimps

BREAD *baked in our bakery*

ARTISINAL BREAD . 290

FOCACCIA . 170

FOCACCIA WITH PARMESAN . 270

SIDE DISH

MASHED POTATO WITH TRUFFLE . 330

GRILLED VEGETABLES . 370

BROCCOLI . 390

RUSTIC POTATOES . 290

FRESH VEGETABLES . 370

PIZZA

Our pizza is made with a special flour blend, in accordance with traditional Neapolitan technology. We pre-soak the dough in cold temperature for 24-48 hours and bake in the Morello Forni pizza oven.

IL CLASSICO

MARGARITA . 670
tomato sauce, mozzarella, fresh basil

FIVE CHEESES . 730
mozzarella, gorgonzola, cheddar, parmesan, buttercream and walnut

PICANTE *spicy* . 690
tomato sauce, spicy calabrian salami and parmesan

HAM AND MUSHROOMS . 630
cream sauce and capers

SALAMI . 890
tomato sauce, salami milano, mozzarella and parmesan

PROSCIUTTO CRUDO . 790
tomato sauce and mozzarella

MODERN ART

MONICA . 630
dried tomatoes, stracciatella, baked peppers and tajaski olives

BOMBAY . 670
chicken curry, mozzarella, butter cream

PEAR AND GORGONZOLA . 590
buttercream, crushed nuts and honey

VIVA IL MARE . 930
shrimp, squid, mussels, arugula, capers, cream sauce

SAUCE FOR PIZZA CRUST . 170
tuna / spicy tomato / caesar / parmigiano / pesto

PASTA FRESCA

Every morning we start with the production of fresh pasta from Italian Semola and Manitoba lour. You can also ask to cook a dish with actory-made Italian pasta Sgambaro + 90 ₽.

FETTUCCINE ARABIATA . 470
spicy tomato paste

CASARECCE WITH CHEESE SAUCE . 590
and parmesan

FETTUCCINE WITH WHITE MUSHROOMS . 790
and parmesan

MAFALDINE BOLOGNESE . 590
in tomato sauce

SPAGHETTI CARBONARA . 630
with dry-cured pancetta

CASARECCE WITH POUSSIN . 670
and sun dried tomatoes

FETTUCCINE WITH TRUFFLE . 530
and stracciatella

SPAGHETTI WITH BURRATA . 870
in tomato sauce with basil

SPAGHETTI FRUTTI DI MARE . 790
with seafood and creamy sauce

SPAGHETTI WITH CRAB . 1230
in cream sauce with pink pepper

RISOTTO

We cook our risotto only with carnaroli rice by Gala

WITH VEAL CHEEKS . 830

WITH WHITE MUSHROOMS & SCAMORZA CHEESE . 690

WITH SEAFOOD & PARMESAN . 790

WE ARE GLAD TO OFFER TO YOUR PIZZA

Stracciatella . 230
Anchovies . 390
Prosciutto crudo . 370
Truffle oil . 90
Dried tomatoes . 190

HAPPY END

Classic and more Italian desserts from our confectionery

You can take it with you -20%

NAPOLEON CAKE . 490
with caramel cream

TIRAMISU . 570
traditional recepie

BURRATA CHEESECAKE . 730
with fresh strawberries

CHOUX RING . 630
with pistachio cream and raspberry

ALMOND TART . 530
with seasonal berries

LEMON TART . 470
with lush merengue

MERINGUE ROLL . 530
with pistachio and seasonal berries

HONEY CAKE . 530
with ryazhenka and salted caramel

CHOCOLATE TRUFFLE . 90
with strawberry

Let's prepare your favorite dessert in the form of a festive cake.

GELATERIA

Summer walk in Rome! Gelato - a legendary soft Italian ice-cream, which we prepare ourselves from scratch with fresh and natural ingredients

VANILLA . 170

PISTACHIO . 190

GORGONZOLA . 190

BELGIAN CHOCOLATE . 170

COCONUT . 170

RUM STRAWBERRIES . 190

CREAMY TRUFFLE . 170

you can order
any gelato flavour to go 250 g . 490

more
we choose
with our eyes

If you are allergic to any products,
please inform the waiter about it

COFFEE

With us you can enjoy the taste of real Italian roasted coffee.

CLASSIC

ESPRESSO	230
DOPPIO	270
AMERICANO	230
CAPPUCCINO	290
LATTE	290
FLAT WHITE	330
RAF COFFEE	330

SIGNATURE DRINKS

CAPPUCCINO WITH CARAMEL CRUST . 390

LATTE CANTUCCI . 370
italian crunchy bisquits

RAF TIRAMISU . 390

RAF CHERRY MARZIPAN . 390

CACAO ORANGE SPRITZ . 370

ITALIAN TRADITIONS

CORETTO . 430
espresso, whipped cream, amaretto liquor

AFFOGATO . 330
espresso with a scoop of gelato

HOT CHOCOLATE . 370

BICHERIN DE TORINO . 430
hot chocolate, espresso and whipped cream

We can make any coffee cold

Decaffeinated + 50

Alternative milk + 90
banana / coconut / almond

YOU CAN ORDER OUR BRAND OF AROMATIC COFFEE BEANS WITH YOU . 790

TEA

ASSAM
SENCHA
EARL GREY
JASMINE
MILK OOLONG

600 ml . 430

HERBAL TEA

MOUNTAIN HERBS
LIMONCELLO OOLONG
FLORENTINE HERBS
WILD STRAWBERRY ROOIBOS

600 ml . 470

FRUIT AND BERRIES

MY BLACKCURRANT NIGHTS
blackcurrant, rosemary, mint

LADY IN RED
puer tea, cherry

RASPBERRY SPRITZ
raspberry, sicilian orange

MANGO EXPRESS
mango, ananas, strawberry, mint

ORANGE IS THE HIT OF THE SEASON
sea -buckthorn, orange, ginger

600 ml . 530

Tea without tea

BAR

HOME-MADE DRINKS

LEMONADE

SICILIAN ORANGE
orange, grapefruit puree,
sparkling water

GARDEN RASPBERRY - PEPPERMINT
raspberry puree, sparkling water

BLACK CHERRY-ALMOND
black cherry puree, almond
syrup, sparkling water

MANGO-YUZU
mango puree, yuzu, sparkling water

KIWI- GREEN APPLE
kiwi puree, sparkling water

400 / 1000 ml . 390 / 790

MILKSHAKES

CHOCOLATE - COOKIES
STRAWBERRIE - MINT
BANANA - WHITE CHOCOLATE

300 ml . 430

FRESH JUICE 200 ml

ORANGE . 390
GRAPEFRUIT . 470
APPLE . 390
CARROT . 370

MORS 250 / 1000 ml . 290 / 590

SOFT DRINKS

ORIGINALLY ITALIAN LIMONADE

BONA 275 ml . 670
elderberry-pomegranate /
blueberry-orange / arancini

WATER

SAINT SPRING RESERVE still / sparkling 330 / 750 ml . 330 / 530
EDIS still / sparkling 500 / 950 ml . 490 / 790
BONA AQUA still / sparkling 330 ml . 230

RICH COLA / RICH COLA NO SUGAR 330 ml . 290
RICH TONIC / RICH TONIC BITTER LEMON 330 l . 290
JUICE RICH in assortment 200 ml . 270

WINE

SPARKLING

		125 / 750 ml
Russia	**NUVOLE BRUT** *elegance and flowers*	390 / 2300
Italy / Veneto	**TINTONELLI PROSECCO EXTRA DRY** *sunny citrus*	530 / 3100
Italy / Veneto	**MARTINI BRUT** *noble italian*	470 / 2700
Italy / Veneto	**MARTINI PROSECCO** *classic*	187 ml . 970
Italy / Piemonte	**MARTINI ASTI** *symbol of a pleasant feast*	187 ml . 970
Spain / Catalonia	**CAVA MARQUES DE LARES ROSADO BRUT** *confiture and strawberry*	3900
France / Champagne	**METEYER BRUT TRADITION** *aristocrat*	7900

WINE

WHITE

		125 / 750 ml
Chile / Central valley	**EL PARO SAUVIGNON BLANC** *peaches and green pepper*	530 / 3100
Russia / Krasnodar	**URBAN SAN CHARDONNAY** *aesthetics and lightness*	490 / 2900
Italy / Veneto	**LA CASADA PINOT GRIGIO** *pear and meadow grass*	530 / 3100
Portugal / Vinho Blanco	**PETULA CASA DE FONTE PEQUENA** *white garden flowers*	570 / 3300
Italy / Toscana	**BANFI LE RIME CHARDONNAY PINOT GRIGIO** *light and refreshing*	3700
UAR / Paarl	**THE DRY LAND COLLECTION COURAGEOUS CHENIN BLANC** *fruits and lemongrass*	3900
France / Languedoc	**CAROLINE BAY SAUVIGNON BLANC** *juicy tropics*	3700
Germany / Mosel	**MICHEL SCHEID RIESLING** *favorite from germany*	3900

ROSE

		125 / 750 ml
Portugal / Minho	**MARE AND GRILL VINHO VERDE ROSE** *graceful and light*	530 / 3100
Italy / Toscana	**FRESCOBALDI REMOLE MERLO ROSE** *smooth and mineral*	3300
Germay / Mosel	**NIK WEIS PINOT NOIR ROSE** *wild strawberry, strawberry and spring flowers*	4300

RED

		125 / 750 ml
USA / California	**SANTA MONICA CABERNET SAUVIGNON** *blackberry and black pepper*	530 / 3100
Argentina / Mendoza	**KALEU MALBEC LOS HAROLDOS** *rich and intense*	490 / 2900
Russia / Krasnodar	**HIGH ROOF CABERNET FRANC** *companion to any dish*	470 / 2700
Chile / Maule Valley	**EL PARO CARMENERE** *black plum and sweer spices*	570 / 3300
Austria / Lower Austria	**NIGL POINT ZWEIGELT** *cherry, oak and spices*	3900
Spain / Ribera del Duero	**LEGARIS ROBLE** *rich and intense*	3700
UAR / Western Cape	**SIMONSIG PINOTAGE** *spices from UAR*	3900
Italy / Apulia	**CONTRI SPUMANTI PRIMITIVO** *for sweets lovers*	4900

WINE CABINET

To choose a wine, you can go to our cabinet and find a label to your liking.

COCKTAILS

CLASSICO & SIGNATURE

OLD FASHIONED 90 ml . 530
bourbon, bitter angostura

COSMOPOLITAN 120 ml . 570
vodka, cranberry, orange

NUVOLA 120 ml . 490
grapefruit gin, aperitif, honey

BASILICA 150 ml . 490
gin, basil, lemon

AETERNA 120 ml . 630
vanilla, passionfruit, sparkling wine

APEROL SPRITZ 140 ml . 590
aperol, aperitif, sparkling wine, sparkling water

BELLINI 140 ml . 530
peach, sparkling wine

NEGRONI 90 ml . 630
red vermouth, bitter

CLOVER CLUB 120 ml . 630
gin, raspberry, egg white

We can prepare non-alcoholic ones

CAMPARI COLLECTION

CAMPARI SPRITZ 90 ml . 590
Campari, sparkling wine, sparkling water

BOULEVARDIER 90 ml . 630
bourbon, Campari, red vermouth

SARTI SPRITZ 90 ml . 590
sarti, sparkling wine, sparkling water

MARTINI COLLECTION

MARTINI FIERO TONIC 200 ml . 570
Martini Fiero, tonic, orange

BOSFORD TONIC 160 ml . 570
Gin Bosford, tonic, lime

BEER

ON DRAFT

LAGER 300 ml . 430
light European-style lager

BOTTLES

Italy

PERONI . 690
light lager

BIRRA MORETTI . 670
light lager

MENABREA BLONDA . 730
amber light lager

Belgium

BORNEM DOUBLE 330 ml . 790
dark ale

KRIEK BOON 250 ml . 790
cherry lambic

LEFFE BLONDE 330 l . 690
belgian ale

Czech

BAKALAR NON ALCO . 490
non-alcoholic

SIGNATURE TINCTURES

We make our tinctures using traditional Italian recipes and natural ingredients.

LIMONCELLO CLASSICO
Authentic Italy

CREMA DI LIMONCELLO
Creamy variation on the classic

LIQUORE ALLA FRUTTA
Cherry and honey

40 ml . 270

◆ ALCOHOL

APERITIFS

MARTINI . 290
Fiero / Bianco / Rosso

MARTINI BITTER . 390

AMARO AVERNA . 390

APEROL . 390

CAMPARI . 370

SAMBUCA BARBERO . 430

FERNET BRANCA / MENTA . 530

MIRTO DI SARDEGNA . 590

CYNAR . 390

GIN

BOMBAY SAPPHIRE . 430

MALFY CON ARANCIA / ROSA . 530

BOSFORD GIN . 390

WHITLEY NEIL . 390

TEQUILA

ESPOLON BLANCO . 490

ROOSTER ROJO SMOKED PINEAPPLE . 530

RUM

OAKHEART ORIGINAL . 390

HAVANA CLUB 7 . 470

BEACH HOUSE WHITE / SPICED . 570

DEAD MAN'S FINGERS . 390

VODKA

ALTAY . 270

ONEGIN . 390

ABSOLUT ORIGINAL . 330

WHISKEY

Italian

PUNI SOLE . 890

Scottish malt

CRABBIE'S YARDHEAD . 430

ABER FALLS / WALES . 490

GLENFIDDICH 12 Y.O. . 730

Scottish blended

DEWAR`S WHITE LABEL . 390

DEWAR`S 8 Y.O. . 470

CHIVAS REGAL 12 Y.O. . 630

Irish blended

JAMESON . 490

NATTERJACK IRISH WHISKEY . 590

Tennessee / Bourbon

JACK DANIEL`S OLD №7 . 570

JIM BEAM . 490

GRAPPA, COGNAC

NONINO TRADIZIONE . 470

IL MOSCATO DI NONINO . 690

BISQUIT DUOBOCHE V.S. . 690

BARON OTARD VS . 670

MONICA.PIZZA

N

NEW DISH

Chef

DMITRIY DIKUSHIN

Manager

KRISTINA BESSONOVA

+7 (987) 743 53 53

We are always happy to receive a feedback!
Write your impressions and wishes to us via Telegram and be sure to book a table for your next visit!

This brochure is an advertising booklet, prices are indicated in Russian rubles