



Ricci Capricci

BRUSCHETTAS

* All Bruschettas are served up upon malt yeast - free tartine from our bakery

BRUSCHETTA WITH STRACHATELLA <i>and dried tomatoes</i> G, P, D kcal 416	160 g.	530
BRUSCHETTA WITH CRAB <i>and kimchi sauce and avocado mousse</i> G, Cr kcal 366	150 g.	750
BRUSCHETTA WITH LIGHTLY SALTED SALMON <i>and avocado and cottage cheese</i> G, F, D kcal 434	170 g.	670
BRUSCHETTA WITH PARMA <i>and artichokes</i> G, D kcal 383	135 g.	590

COLD APPETIZERS

ITALIAN CHEESES <i>& grissini and fruit mustard</i> N, D, Hon kcal 623	180 g.	1150
COLD MEAT APPETIZERS & DRIED TOMATOES <i>prosciutto di Parma, Milano salami, mortadella, roast beef</i> C, N kcal 618	200 g.	1350
ANTIPASTI <i>Assortment of cheeses, artichokes, prosciutto di Parma, olives</i> C, N, D kcal 669	260 g.	1500
GREEN OLIVES, BLACK OLIVES <i>& feta cheese</i> C, D kcal 181	110 g.	560
CHICKEN LIVER PATE <i>& fruit mustard</i> G, D kcal 568	195 g.	640
VITELLO TONNATO <i>& truffle oil and capers</i> G, D, F kcal 480	165 g.	770
BEEF CARPACCIO <i>& truffle-mustard sauce</i> G, E, Mus, L kcal 301	120 g.	790
BEEF TARTARE <i>& Borodino bread croutons</i> G, E, Mus, L, F kcal 285	120 g.	830

SOUPS

TOMATO SOUP <i>with seafood</i> Cr, Mo kcal 437	280 g.	730
CREAM SOUP WITH SALMON <i>from broccoli and cauliflower in Teriyaki sauce</i> F, G kcal 146	250 g.	720
MUSHROOM SOUP <i>with champignons and porcini mushrooms</i> D kcal 218	270 g.	610
GAZPACHO <i>with crab and vegetable tartare</i> Cr kcal 152	250 g.	850

SALADS

GREEK SALAD <i>with feta cheese and honey-mustard dressing</i> G, Mus, Hon, L, D kcal 280	250 g.	620
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SALAD WITH ARUGULA AND SHRIMPS

<i>parmesan cheese, cedar nuts and balsamic sauce</i> G, N, Cr, E, D kcal 378	135 g.	780
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CAESAR SALAD WITH SHRIMPS

<i>and pesto sauce</i> C, D, N kcal 524	225 g.	750
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CAESAR SALAD WITH CHICKEN

<i>and cherry tomatoes</i> G, D, E kcal 455	235 g.	650
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AUBERGINE SALAD

<i>with strachatella cheese and sweet chilli sauce</i> G, D kcal 347	250 g.	690
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NICOISE SALAD

<i>with tuna, soy-citrus dressing and eggs</i> F, Hon, G, E kcal 430	260 g.	740
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GREEN PLATEAU

<i>with spinach, fresh cucumber, edamame beans and soy-citrus dressing</i> E, N, G kcal 399	270 g.	710
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PEAR SALAD WITH GORGONZOLA

<i>and dried cranberry and walnuts</i> N, D, G kcal 429	180 g.	690
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BAKED BEETROOT SALAD WITH STRAWBERRY

<i>and quinoa, brynza cheese and honey-mustard sauce</i> D, Hon kcal 342	260 g.	620
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GRILL

*The actual weight of the steak, in its finished form, will depend on the degree of the chosen roasting

PICANYA STEAK <i>& wine sauce</i> G kcal 708	220/20 g.	1150
RIB EYE STEAK <i>& wine sauce</i> G kcal 920	250/20 g.	2650
BEEF SIRLOIN G kcal 314	220 g.	1750
SQUIDS ON GRILL <i>& passion-fruit - orange aioli</i> Mo, G, D, Mus, E kcal 765	185/50 g.	870

CHICKEN SOUP

<i>with homemade noodles and quail eggs</i> E, G, D, C kcal 351	320 g.	550
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TORTELLINI

<i>with chicken broth and spinach</i> G, E, C kcal 441	370 g.	590
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OKROSHKA WITH BEEF TONGUE

<i>on kvass or on kefir</i> D, E, Mus kcal 284/832	390 g.	590
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HOT APPETIZERS

MUSSELS

<i>in truffle sauce</i>	Mo, D kcal 823	270 g.	950
<i>in blue cheese sauce</i>	Mo, G, S, D kcal 930	330 g.	950
<i>in Tom Yum sauce</i>	Mo kcal 592	250 g.	950

FRITTO MISTO

<i>& seafood and passion fruit - orange aioli</i> Cr, Mo, F, D, Mus kcal 768	300/30/20 g.	910
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CAMEMBERT & COWBERRY SAUCE

<i>& corn flat cake</i> G, E, D kcal 852	115/130/30 g.	750
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BAKED AUBERGINE

<i>& strachatella cheese and tomato sauce</i> G kcal 344	240 g.	690
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BOLOGNESE LASAGNA

<i>& creamy cheese and tomato sauce</i> G, E, Mus, D kcal 667	280 g.	720
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MAIN DISHES

BEEF BURGER

<i>& French fries</i> G, E, D kcal 1217	360/130/30 g.	990
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SALMON & BROCCOLI

<i>in teriyaki and Hoi Sin sauce</i> F, D, S, Hon, N kcal 321	170 g.	1350
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CONFIT DUCK LEG

<i>& ptity and chilli/Hoi Sin sauce</i> D, S, Hon kcal 747	380 g.	810
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DORADO FISH

<i>& mashed potatoes and puttanesca</i> F, G, D kcal 508	220 g.	1100
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MILANESE DI POLLO

<i>breaded chicken fillet & parmesan and mushroom sauce</i> G, D kcal 693	250 g.	710
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HALF A CHICKEN

<i>& potatoes in rustic style and broccoli</i> G kcal 554	570 g.	890
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BEEF CHEEKS

<i>& mashed potatoes and edamame beans</i> G, D kcal 661	390 g.	910
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MINION FILLET

<i>& vegetables and demi-glace sauce</i> G kcal 454	260 g.	1590
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SIDE DISHES

RUSTIC POTATOES

<i>& demi-glace sauce</i> G kcal 357	160 g.	310
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FRENCH FRIES

<i>& ketchup</i> S, Sul kcal 136	120/50 g.	350
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MASHED POTATOES

<i>- with parmesan cheese</i>	G, D kcal 256	150 g.	310
<i>- with truffle cream</i>	D kcal 251	150 g.	310
<i>- with gorgonzola cheese</i>	D kcal 280	150 g.	310

GRILLED VEGETABLES

G, C kcal 285	170 g.	380
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PIZZA

* Dough to choose from: Neapolitan/Roman

MARGARITA with mozzarella cheese S, G, C, D kcal 809/971	350/405 g.	650
4 CHEESES gorgonzola, taleggio, mozzarella, parmesan G, C, D kcal 934/1097	310/395 g.	820
WITH SEAFOOD dried tomatoes Cr, Mo, G, C kcal 867/1037	360/475 g.	990
WITH ROAST BEEF dried tomatoes, arugula and capers G, C, F kcal 1143/1305	325/410 g.	890
PEPPERONI chilli pepper and oregano G, S, C kcal 976/1145	300/415 g.	730
WITH MORTADELLA AND STRACHATELLA truffle oil and pistachios G, N, C, D kcal 1076/1239	325/415 g.	910
WITH PORCINI MUSHROOMS truffle oil and scamorza cheese C, G, D kcal 875/1045	320/415 g.	990
WITH PEAR AND GORGONZOLA mascarpone sauce and honey Hon, G, C, D kcal 1121/1284	350/425 g.	920
ALEXANDRIA fresh-smoked brisket, chorizo C, G kcal 962/1131	300/405 g.	670
CALZONE closed pizza with champignons and mortadella C, G kcal 912	330 g.	650
ITALY ASSORTMENT fresh-smoked brisket, chorizo and artichokes C, G kcal 918/1087	310/415 g.	760
CAESAR chicken fillet, Romano lettuce and Parmesan cheese G, D kcal 903/994	365/390 g.	820
PAVAROTTI prosciutto, champignons, arugula and truffle oil G kcal 879/963	360/390 g.	970

*Any pizza upon Neapolitan dough in the giant format +1000rubles

SAUCES FOR CRUSTS

Caesar, Vitello Tonnato, passion-fruit aioli, tar-tar, creamy truffle	50 g.	150
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BREAD BASKET

Organic bread with wheat sourdough from the hearth oven you may order to take away.

ciabatta, buckwheat, tomato, onion tartine	200 g.	180
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NEAPOLITAN FOCACCIA TO CHOOSE FROM:	130 g.	320
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parmesan G, D kcal 635
pesto sauce G, N kcal 645
rosemary G kcal 535
garlic G kcal 512

PASTA

*We make our pasta from Italian flour Fresca 5 Stagioni

BLACK SPAGHETTI WITH SEAFOOD in cream sauce Mo, Cr, E, G, C kcal 695	235 g.	790
TAGLIATELLE WITH PORCINI MUSHROOMS truffle oil C, G, E kcal 790	195 g.	850
SPAGHETTI CARBONARA bacon and parmesan C, G, E, D kcal 1100	200 g.	710
SPAGHETTI BOLOGNESE parmesan cheese C, G, E, D kcal 639	225 g.	690
FETTUCCINE WITH DUCK vegetables in demi-glace sauce C, G, E kcal 1022	235 g.	790
TAGLIATELLE ARABIATA with spicy chilli pepper C, G kcal 484	160 g.	650
TAGLIATELLE POMODORO with cherry tomatoes C, G, E kcal 435	160 g.	650
4 CHEESES GNOCCHI with parma G, E, D kcal 555	185 g.	750
GNOCCHI WITH SHRIMPS in tomato sauce G, E, Cr, D kcal 477	190 g.	750
BEEF PASTA with oyster mushrooms in Tom Yum sauce G, S kcal 664	175 g.	820
SPAGHETTI WITH ZUCCHINI pesto sauce and dried tomatoes N, G kcal 643	180 g.	650
SALMON PASTA in creamy tomato sauce G, D, F kcal 589	250 g.	950

RISOTTO/ RAVIOLIS

RISOTTO WITH PORCINI MUSHROOMS strachatella cheese and truffle oil C, G, D kcal 711	220 g.	850
RISOTTO WITH SEAFOOD bisque sauce Mo, Cr, G, C kcal 915	255 g.	850
SPINACH RISOTTO with crab and Parmesan cheese Cr, G kcal 364	210 g.	990
RISOTTO WITH FRESH LANGOUSTINES and lemon saffron Cr, D kcal 511	230 g.	850
RAVIOLIS WITH RICOTTA with spinach G, C kcal 941	215 g.	820
RAVIOLIS APE with shrimps C, G, Cr kcal 914	175 g.	820

DISHES FOR A GROUP OF PEOPLE

SEAFOOD SAUTE mussels, clams, squid fillet, dorado fish fillet, shrimps Mo, Cr, E, G, C, F kcal 1730	1040 g.	2950
CLAM SAUTE creamy wine sauce, chilli pepper and thyme G, Mo, D kcal 1771	665 g.	1910
GIANT PIZZA with mushrooms, shrimps, salmon, mortadella and parma Mo, Cr, E, G, C, F kcal 1941	870 g.	2100
FRITTO MISTO GRANDE shrimps, squids, broccoli and passion fruit - orange aioli G, Mo, F, Mus kcal 2114	600/60/70 g.	2700

DESSERTS

TIRAMISU with chocolate flakes D, E, G kcal 367	120 g.	590
COCONUT PANNA COTTA & passion fruit sauce D kcal 157	135 g.	570
MERINGUE & chantilly cream and berry mousse E, D kcal 610	115 g.	620
APEROL & raspberry sorbet and seasonal berries N, Alco kcal 317	120 g.	620
BURRATA creamy ganache with bourbon vanilla and raspberry sorbet E, D, G kcal 320	125 g.	580
CANNOLI & roast chocolate and raspberry sauce D, N, G kcal 520	120 g.	610
PASSION FRUIT & mango-passion fruit sauce with pieces of Thai mango N, G kcal 526	150 g.	580
PISTACHIO ROLL & fresh raspberry N, G kcal 380	120 g.	710
ICE CREAM IN ASSORTMENT D 50 g.		180
chocolate kcal 108		
strawberry kcal 77		
vanilla kcal 82		
SORBET Sul, N kcal 75	50 g.	180
black currant		
lime		

This Menu is a promotional material.
You may familiarize yourself with the actual Menu by contacting
the Manager.

If you have allergies or other food preferences, it is easy to inform
your waiter about it.

G - gluten P - peanut Ses - sesame Mus - mustard L - lupine
S - soya N - nut Hon - honey Cr - crustaceans C - cereals
E - egg D - dairy Mo - mollusc Sul - sulphites F - fish

