

Big Italian brunch

From 12:00 p.m. to 16:00 p.m.

4000 rubles

Salads and appetizers

Green olives / black olives
Marinated artichokes
Baked pumpkin with sage and thyme
Brussels sprouts with artichokes
Caponata
Hummus with carrots and pine nuts
Tuscan-style mushrooms
Tonato peppers
Marinated zucchini with goat cheese
Orzo salad with tomatoes and cheese
Dried tomatoes with stracciatella
and almond petals
Mozzarella with eggplant caviar
Stewed spinach in truffle-cream sauce
Baked potatoes with gorgonzola sauce
(Baked eggplant)
Baked beetroot with creamy goat cheese
Quinoa salad with shrimps
Salad Catalan-style
Grissini breadsticks with rosemary
Grissini breadsticks with pepperoni

Soups

Minestrone
Chicken gnocchi soup
Lentil soup with mini pasta and quail

Hot dishes

Chicken alla Diavola with celery risotto
Mini octopus in red wine
with green peas sauce
Classic lasagna
Cannelloni bolognese
Veal cheeks over corn polenta
Stewed oxtails with baked peppers

Desserts

Tiramisu
Panna cotta with passionfruit
Carrot cake with walnuts
Marmalade

Bar

Tintonelli Prosecco sparkling wine

Drinks

Tea
Coffee

Dear guests, please note that takeaway format, promotions and discounts on Brunch do not apply. Dear guests, if you are allergic to any product, please notify your waiter about this. VAT is included. The menu is an advertising product of our restaurant.

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