

ANTIPASTO

CARPACCIO DI MANZO 160gr	198.00
Beef carpaccio with rocket leaves, capers, black pepper, Parmesan flakes and olive oil	
CARPACCIO DI SALMONE 240gr	198.00
Salmon carpaccio with ginger lime sauce	
OCTOPUS CARPACCIO 180gr	198.00
Sliced octopus with red beans and spicy sauce	
PROSCIUTTO DI PARMA E MELONE 230gr	175.00
Parma ham and melon with arugula salad and lemon vinaigrette	
BRUCHETTA DELLA CASA 155gr	95.00
Italian bruchetta with tomatoes, olives and garlic	
UKRAINIAN ZAKUSKIES	
Assorted salo and garlic. 220gr	60.00
Herring with boiled potatoes and red onions. 250gr	80.00
Solenie – pickled tomatoes, cabbage, cucumber. 490gr	80.00



SOMMELIER CHOICE. CARPACCIO DI MANZO Pinot Noir 2007 Bourgogne, Doudet Naudin	820.00
SOMMELIER CHOICE. CARPACCIO DI SALMONE Corderosa 2009 Veneto, Le Vigne di San Pietro	740.00

INSALATA

CAPRESE ALLA MOZZARELLA DI BUFFALO 265gr	130.00
Tomato salad with buffalo mozzarella, olive oil and basil	
INSALATA NICIOSE 320gr	225.00
Roasted tuna in sesame crust, green beans, cherry tomatoes, quail eggs and olive mustard sauce	
INSALATA FRUTTI DI MARE 370gr	240.00
Pan fried tiger prawns and sea scallops with mixed salad and brandy soya sauce	
INSALATA FAGATINI DI POLLO 210gr	95.00
Baby spinach salad with chicken liver, cherry tomatoes, pine nuts and balsamic dressing	
INSALATA DI RUCOLA 300gr	165.00
Arugula salad with goat cheese and marinated pear	
INSALATA D'ANATRA CONFIT 430gr	220.00
Mix salad with duck fillet and apple confit	
CAESER SALAD	
Classic 220gr	130.00
Shrimps 280gr	190.00
Chicken 280gr	160.00
Smoked salmon 280gr	160.00
Grilled salmon 280gr	175.00
TRADITIONAL GREEK SALAD 450/50gr	115.00
Classic	



SOMMELIER CHOICE. INSALATA NICIOSE Pinot Grigio Collio Orientali del Friuli 2009 Dorigo	750.00
SOMMELIER CHOICE. INSALATA DI RUCOLA Sauvignon Colli Oriental del Friuli 2009 Dorigo	750.00

ZUPPE

ROMA TOMATO 250/60gr	95.00
Country style tomato soup with fresh basil, sun dried tomatoes and crispy focaccia bread	
MINESTRONE 330/50gr	85.00
Classic vegetable minestrone soup with pasta and Parmesan cheese	
ZUPPA MARINARA 300gr	150.00
Sea food soup with mussels, clams, scallops, tomato and basil	
ASPARAGUS SOUP 300/40gr	85.00
Green asparagus soup with smoked salmon and croutons	

ZUPPE CLASSICO

UKRAINIAN BORSCH 350/135gr	90.00
Traditional local soup with beef, tomato, red pepper, dill, cabbage, potatoes, beetroot and sour cream	
TRADITIONAL SOLYANKA 300/50gr	80.00
Soup with smoked sausage, ham, olives and sour cream	

PESCI & CROSTACEI

TRANCIO DI TONNO	340gr	295.00
Pan fried tuna steak served with sun dried tomatoes, olives and artichokes		
GAMBERONI TAGINE	210gr	170.00
Tiger prawn tagine with cumin, coriander and green olives		
FILLETO DI MERLUZZO	285/65gr	285.00
Cod fish fillet with black mussels ragout and saffron sauce		
MEDAGLIONE DI SALMONE	360gr	210.00
Salmon medallion with green asparagus and Teriyaki sauce		
FILLETO DI BRANZINO	310gr	280.00
Chilean sea bass fillet with glazed vegetables		
SEA BASS AL CARTOCCIO	355gr	275.00
Baked sea bass with dried tomatoes, green olives, artichokes and oregano		



SOMMELIER CHOICE. FILLETO DI MERLUZZO	
Gavi il Valentino 2009 La Scolca	600.00
SOMMELIER CHOICE. FILLETO DI BRANZINO	
Were Dreams Chardonnay 2006 Jermann	2650.00

ALLA GRILLIA

PORK ENTRECOTE	260/190gr	190.00
CHICKEN BREAST	135/190gr	170.00
JUMBO PRAWNS	380/220gr	380.00

ALL ITEMS ARE SERVED WITH A SEASONAL MIXED SALAD, SAUCES ("PEPPER", WINE, MUSTARD) AND ONE SIDE DISH ON CHOICE:
French fries, potato gratin, rosemary potatoes, grilled vegetables, grilled asparagus or creamed spinach

CARNE

OLIVERA BEEF	430gr	290.00
Australian beef in puff pastry, with artichoke and mushrooms sauce		
SALTIMBOCCA A LA ROMANA	455gr	285.00
Veal paillard with Parma ham and saffron risotto		
COSTOLETA DI AGNELLO	330gr	340.00
Lamb chops with potato's crockets and glazed baby vegetables		
VITELLO MARSALA	310gr	260.00
Veal medallions with green asparagus and Marsala sauce		
BEEF STROGANOFF	390gr	190.00
Traditional local style beef tenderloin with sour cream and pickles		
CHICKEN KIEV	520/30gr	180.00
Ukrainian roll of chicken with herbed butter		



SOMMELIER CHOICE. COSTOLETA DI AGNELLO	820.00
Pinot Noir 2007 Bourgogne, Doudet Naudin	
SOMMELIER CHOICE. VITELLO MARSALA	810.00
Chianti Classico Castialione 2007 Frescobaldi	

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PASTA FATTI IN CASA

PAPPARDELLE NERO MARINARA	360gr	190.00
Grilled seafood with black Pappardelle and creamy mushroom sauce		
RAVIOLI CON GRANCHIO	200gr	220.00
Ravioli with basil and Alaska crab meet with herbs and bisque sauce		
RAVIOLI CON SALMONE	180gr	220.00
Ravioli with salmon and cream sauce		
TAGLIOLINI CON POLLO	360gr	210.00
Tagliolini with chicken quenelle and gorgonzola cheese		
PAPPARDELLE BASILICO	320gr	160.00
Basil Pappardelle with tomato, pine nuts and chilli peppers		

PASTA CLASSICO

SPAGHETTI BOLOGNESE	330gr	180.00
Classic minced meat - tomato sauce		
PENNE NAPOLI (V)	330gr	130.00
Cherry tomatoes, basil and olive oil		
SPAGHETTI CARBONARA	330gr	130.00
Cream, bacon and egg yolk		



SOMMELIER CHOICE. PAPPARDELLE NERO MARINARA	
Pinot Grigio Collio Orientali del Friuli 2009 Dorigo	750.00
SOMMELIER CHOICE. RAVIOLI CON GRANCHIO	
Orvieto Classico Amabile 2009 Melini	340.00

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LASAGNE & RISOTTO

LASAGNE AL FORNO	360gr	160.00
Classico		
RISOTTO MARINARA	440gr	210.00
Seafood risotto with scallops, clams and prawns		
RISOTTO AL PORCINO (V)	200gr	170.00
Risotto with baltues mushrooms		

OLIVERA CLASSICO

BURGER OLIVERA	350/320gr	190.00
Pure lean beef, crispy onion rings, French fries, with or without crispy bacon and Cheddar cheese		
TRADITIONAL CLUB SANDWICH	270/90gr	130.00
Chicken, bacon, sunny side egg, lettuce and tomatoes on crispy bread toast, accompanied by French fries		
SANDWICH WITH SALMON	340/250gr	120.00
Mediterranean beget with smoked salmon and cheese Brue		
STEAK SANDWICH	280/290gr	150.00
Stir-fried sirloin steak and glazed onions		



OLIVERA PIZZARIA

PROSCIUTTO FUNGHI 450gr	150.00
Mushrooms, ham, mozzarella and tomato sauce	
DIAVOLA 450gr	180.00
Red pepper, spicy salami, mozzarella and tomato sauce	
QUATTRO STAGIONI 450gr	150.00
Mushroom, ham, artichoke, olives, mozzarella and tomato sauce	
GORGONZOLA 450gr	180.00
Herbs, Gorgonzola cheese, mozzarella and tomato sauce	
MARGARITA 450gr	130.00
Classic style: mozzarella and tomato sauce	
PIZZA TOSCANA 450gr	220.00
Marinated beef, arugula, parmesan, mozzarella and tomato sauce	
EGGPLANT PIZZA 450gr	160.00
Baked eggplant with sweat peppers, red onions, mozzarella and tomato sauce	
PIZZA SCAMPI 450gr	220.00
Shrimps, garlic butter cheese, mozzarella and tomato sauce	

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DESSERTS

SELECTION OF HOME-MADE ICE CREAM 240gr	70.00
YOUR CHOICE OF THREE SCOOPS:	
Vanilla ice cream	
Chocolate ice cream	
Raspberry ice cream	
Mixed berry ice cream	
Pistachio ice cream	
TIRAMISU 110gr	70.00
Creamy Mascarpone mousse with Amaretto flavored Italian Savoiardi	
COUSCOUS WITH FRIED SORBET 250gr	90.00
Couscous, fried red berries sorbet beignet	
PIEDMOND CHOCOLATE CAKE 160gr	80.00
With light praline paste	
FRAGOLA CON RICOTTA MEDIEVAL 230gr	99.00
Spicy strawberry with sweet spicy ricotta	
COFFEE GOURMAND 240gr	80.00
Coffee at your choice with mini tiramisu, cream Catalan, chocolate volcano and lime cheese cake	
ROSEMARY PANNA COTTA 310gr	95.00
Rosemary panna cotta, poached pear, salty caramel ice cream	

CHEESE & FRUIT PLATTERS

CHEESE PLATTER 380gr	220.00
International cheeses with dried fruits and assorted nuts	
FRUITS OF THE SEASON 550gr	110.00

General Director _____
 Sous-chef _____
 Cost Controller _____

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