

LA CARNE & IL PESCE

Meat & Fish

La Carne features the best selection of meats directly from our butcher's counter, prepared the Italian way. Il Pesce offers fresh seafood that we responsibly source and sell around the corner at our seafood counter.

GLI ANTIPASTI

Starters

BRUSCHETTA CON CICORIA, | 390P
PANCETTA E FAGIOLI
Bruschetta with chicory, bacon and beans

CREMA DI SEDANO RAPA | 490P
CON STRACCIATELLA
Celeriac cream soup with stracciatella

SFORMATINO DI ZUCCHINE TIEPIDO | 490P
Warm zucchini flan

VITELLO TONNATO | 590P
Thinly sliced veal loin with traditional tuna sauce and capers

ZUPPA DI POMODORO CON CIPOLLA | 690P
ROSSA CROSTINI E OLIO ROI
Tomato soup with red onion, crostini and ROI olive oil

ZUPPA DI PESCE | 1190P
Fish soup

MILLEFOGLIE DI TONNO POMODORO, | 1190P
CAPPERI E CANNELLINI
Tomato mille-feuille with tuna, capers and beans cream

GAMBERI AL FORNO CON ZUCCHINE E FUNGHI | 1190P
Shrimps with zucchini and mushrooms roasted in bisque demi glace sauce

The finest cuts directly
from our butcher's
counter



La CARNE

**FEGATO DI VITELLO
AL BURRO SALVIA E PATATE | 590P**
Veal liver with butter, sage and baby potatoes

COTOLETTA DI MAIALE | 640P
ALLA MILANESE
Spicy pork chop. Served with cherry tomatoes, Lolo Rosso salad and spicy sauce

**POLPETTINE DI AGNELLO
IN AGRODOLCE E PEPERONI | 690P**
Lamb meat balls in sweet & sour sauce and bell peppers

CONIGLIO ALLA CACCIATORA | 1190P
Rabbit cacciatore

SALTIMBOCCA ALLA ROMANA | 1290P
Saltimbocca alla romana

DAL JOSPER

- From the best charcoal grill and oven -

IL GIOTTO | 690P
*Burger with ricotta, sun dried tomatoes, basil,
served potato chips*

**SPEDINO DI CARNE A SCELTA:
MANZO / AGNELLO / POLLO | 1190P / 690P / 490P**
Meat skewer at your choice: beef, lamb, chicken

DENVER STEAK ALLA GRIGLIA | 990P
Grilled Denver steak

LE COSTOLETTE DI AGNELLO | 1190P
Lamb chops with grilled baby vegetables

LA TAGLIATA | 1390P
Beef fillet tagliata with arugula

L'ENTRECÔTE | 1690P
Entrecote steak

RIB EYE | 1890P
Rib eye

OSSOBUCO IN GREMOLADA CON POLENTINA | 1890P
Ossobuco with gremolata sauce with polenta

T-BONE for 100 g. | 590P
Premium dry-aged T-Bone steak (not less than 600g.)

STEAK TOMAHAWK for 100 g. | 890P
Steak Tomahawk (not less than 900 g.)

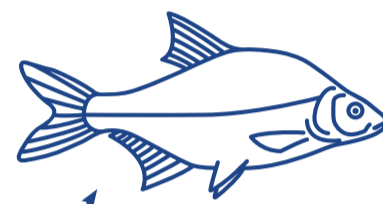
PIATTO DEL GIORNO
Dish of the day, ask our waiters



Best paired with
Barolo wine



Perfect
for two



The freshest fish
caught every day



Best paired with a
dry white wine

IL PESCE

MERLUZZO ALLA PIZZAIOLA | 790P
Cod with tomatoes

SALMONE ALLA GRIGLIA | 890P
Grilled salmon

HALIBUT GRATINATO | 1190P
CON PEPERONATA
Halibut au gratin with peperonata

GRIGLIATA DI PESCE MISTA | 1290P
*Mixed grilled fish and seafood. A selection of the daily catch.
Served with potatoes and lemons*

**SALMONE ALLA CRUDAIOLA
CON SALSA ALLE OLIVE TAGGIASCHE | 1390P**
Grilled salmon with taggiasca olives salsa and tomato crudaiola

FILETTI DI ORATA AL CARTOCCIO | 1490P
*Dorada fillet en papillote with zucchini, tomatoes,
green beans and taggiasca olives*

TAGLIATA DI TONNO CON TACCOLE | 1990P
ALL OLIO D'OLIVA
Tuna tagliata with green peas and EVO olive oil

IL PIATTO DEL GIORNO
Dish of the day, ask our waiters

IL PESCE INTERO

Рыба целиком (цена за 100г)

ORATA | 300P
Dorada

SPIGOLA | 320P
Sea bass

LUTIANO ROSSO | 450P
Red snapper

TRIGLIA | 450P
Red mullet

GAMBERI | 500P
Shrimps

PAGRO | 650P
Red Sea bream

ROMBO | 700P
Turbot

TONNO | 900P
Tuna

IL PESCE DEL GIORNO
- Fish of the day, ask your waiter -

I CONTORNI

Side dishes

PATATE DI PIZZAIOLO | 250P
Roasted potatoes with tomato sauce

**VERDURE STUFATE
ALL'ACETO BALSAMICO E PINOLI | 250P**
Stuffed vegetables with balsamic vinegar and pine nuts

MISTICANZA | 390P
Green salad

CAVOLFIORE | 250P
GRATINATO
Cauliflower au gratin

EAT BETTER, SHARE BETTER
#eatalymoscow

I SALUMI E FORMAGGI

Cured Meats & Cheeses Made a few steps away from you

The best selection of cured meats and cheeses from Italy and Russia

BRUSCHETTA CON MELANZANE,
STRACCHINO E POMODORI SECCHI | 490₽
Bruschetta with aubergines, stracchino and sun dried tomatoes

LA CAPRESE | 590₽
Fresh mozzarella with tomatoes, basil and a extra virgin olive oil

CARPACCIO DI FIOCCO | 590₽
Tomato carpaccio with Fiocco prosciutto

INSALATA DI ARANCE, OLIVE TAGGIASCHE,
CIPOLLA ROSSA, ARINGA E MISTICANZA | 590₽
Salad with oranges, olives, taggiasca olives, red onion and herring

CARPACCIO DI PERE, STRACCIATELLA, | 590₽
BRESAOLA RUCOLA E NOCI
Pear carpaccio with stracciatella, bresaola, arugula and walnuts

TAGLIERE DI FORMAGGI | 790₽
A selection of our best cheeses with fruits and jam

PROSCIUTTO, SQUACQUERONE, | 790₽
CROSTINI E OLIO ROI
Prosciutto, Squacquerone, kiwi, crostini and Roi olive oil

BURRATINA | 690 ₽
Small burrata

CARPACCIO DI SALMONE MARINATO
CON FINOCCHIO, ANETO E SALSA AGLI AGRUMI | 890₽
Marinated salmon carpaccio with fennel, dill and citrus sauce

PIATTO DEL CASARO | 890₽
The best selection of our homemade cheeses

TAGLIERE MISTO | 990₽
A selection of our favorite cheeses and cured meats

TAGLIERE DI SALUMI | 1190₽
A selection of our favorite cured meats with semi-dried tomatoes and artichokes

PINZIMONIO DI VERDURE E FORMAGGI | 1290₽
Platter with fruits, vegetables, artichokes, almonds, ricotta cheese with sauces and smoked salt (Dish for 2 persons)

FONDUE | 1290₽
Fondue (Dish for 2 persons)

BURRATA E POMODORO | 1700₽
Fresh large burrata and tomatoes

MOZZARELLA E POMODORO | 1700₽
Fresh large mozzarella and tomatoes



LA ROSTICCERIA

The ultimate destination for meat lovers, La Rosticceria features a selection of our slowly roasted meats

ALETTE DI POLLO ALLA PAPRIKA | 590₽
Roasted chicken wings with sweet paprika

MEZZO POLLO ARROSTO | 650₽
Half slow roasted chicken

GALLETTO AL LIMONE | 650₽
Slow roasted galletto with lemon

ROLLATINA DI POLLO | 690₽
Slow roasted boneless chicken thigh wrapped in bacon and rosemary

COSTINE DI MAIALE | 690₽
Pork ribs with sweet mustard sauce

PORCHETTA DI MAIALINO | 890₽
Slowroasted suckling pig with crispy skin

I CONTORNI

Side dishes

PEPERONATA | 250₽
Peperonata

PATATE ARROSTO | 250₽
Roasted potatoes

MISTICANZA | 390₽
Mix salad

CAPONATA | 450₽
Sicilian eggplant caponata

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