



T R A T T O R I A

[Menu]

GROUP OF RESTAURANTS



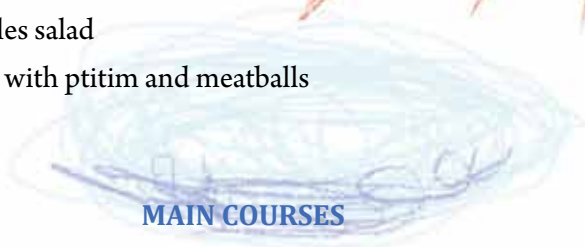
**PALLADIUM**  
FAMILY

# KIDS MENU



## START

Fresh vegetables salad	1600
Chicken soup with ptitim and meatballs	2000



## MAIN COURSES

Beef dumplings	2700
Spaghetti Bolognese	2500
Hamburger with French fries	3800
Chicken nuggets with French fries	2800
Chicken meatballs + garnish	2800
Steamed salmon with mashed potatoes	6700



## PIZZA BABY - 22 CM

Everyday starting at noon

Margarita	2600
Pepperoni	2800
Bolognese	2800







## STARTERS

Grilled broccoli with feta sauce and confit tomatoes	3400
Dried beets with goat cheese mousse	3500
Baked eggplants with stracciatella cheese	4500
Caprese mozzarella with beef tomatoes	4000
Tuna tartare tuna and ripe avocados	4800
Melanzane fried eggplant rolls with mozzarella	4500
Burrata with strawberries and beef tomatoes	6800
Carpaccio salmon and ripe avocados	5800
Carpaccio roast beef with artichokes and truffle dressing	7400
Grilled asparagus with fried camembert cheese	6800
Fried camembert with lingonberry - currant sauce	4500
Antipasti board artichokes, ham, parmigiano, brie cheese, olives	8200
Cheese platter gorgonzola, parmigiano, gruyère and brie cheese	7500
Assorted meat specialties pastrami, veal roast beef, beef ham, sous vide turkey	7800



## SOUPS

Gazpacho	3000
Minestrone	3000
Okroshka vegetable / with horse meat	2400/3000
Seafood with tomatoes	4800
Tom Yum soup with shrimps, salmon and spinach	5000

## SALADS

Tuscan salad with tomatoes, stracciatella and ciabatta	4400
Avocado quinoa with rocket salad	4200
Beetroot salad with goat cheese	3800
Greek salad with beef tomatoes	3800
Salad with eggplant with feta cheese	3800
Salad with salmon and artichokes	4600
Salad with tuna and avocados	5000
Tuna salad with beans	4400
Warm seafood salad with baked potatoes	4800
Caesar salad with chicken / bacon / shrimps	4200
Rocket salad with shrimps / horse meat	4400

## SEAFOOD

Salmon steamed / grilled, with spinach and black rice	8600
Sea bass with asparagus and rocket salad	8600
Wild sea bass grilled fillet with artichokes and potatoes	15200
Shrimp pot with garlic butter and fries	5800
Sea fish meatballs with broccoli and romesco sauce	5600
Seafood sauté (for 2 persons) shrimps, mussels, squid, sea bass and salmon with white wine sauce	10200
Large seafood mix (for 3 persons) tiger shrimps, mussels, scallops, squid and salmon	29500
Grilled seafood:	
Tiger shrimps	100g 5800
Scallops chilled	100g 8200
Squid	100g 2200



## HOT DISHES

<b>Risotto</b>		5500
with shrimps, stracciatella and pesto sauce		
<b>Risotto</b>		4800/5500
with porcini mushrooms / seafood		
<b>Ravioli</b>		3800
ricotta and spinach		
<b>Chicken meatballs</b>		4200
with spinach and mashed potatoes		
<b>Turkey fillet</b>		5200
with green asparagus and creamed potatoes		
<b>Farm chicken</b>		6200
baked whole with herbs and goat cheese		
<b>Domestic duck</b>		8600
crispy roast with honey sauce		
<b>Veal ribs</b>		11200
fillet, with Jack Daniels sauce and mashed potatoes		
<b>Beef cheeks</b>		7600
au jus with herbs		
<b>Beef stroganoff</b>		7600
with porcini mushrooms and creamed potatoes		
<b>Veal medallions</b>		9500
with rosemary sauce and grilled vegetables		
<b>Horse meat steak</b>		9500
with wine sauce and spinach		
<b>Chateaubriand steak KZ</b>		10800
marbled beef in béarnaise sauce		
<b>Ribeye steak KZ</b>		15200
marbled beef in rosemary sauce with new potatoes / grilled vegetables		
<b>Horse meat cutlets</b>		6800
home-style with creamed potatoes		
<b>Rack of lamb</b>		7000
grilled lamb ribs with baked eggplants in arugula sauce		
<b>Focaccia</b>	with Parmigiano and sun-dried tomatoes	1500
	with rosemary and olives	
	with pesto sauce	
<b>Bruschetta</b>	with confit tomatoes, mozzarella and pesto	3000
	with avocado, feta cheese and sun-dried tomatoes	3200
	with salmon, goat cheese and iceberg lettuce	4000







## PASTA

Spaghetti Arrabiata	3000
Spaghetti Bolognese	4600
Spaghetti Carbonara with bacon / beef bacon	5200
Spaghetti with shrimps and Saffron sauce	5800
Linguine with charred tuna in cheese sauce	5800
Linguine Mare seafood in white wine	5600
Orzo Puttanesca with squid	5000
Penne Arrabiata Mare with grilled seafood	5800
Tagliatelle with mushrooms in olive oil	4400
Tagliatelle with salmon in creamy sauce	5400
Fettuccine with turkey and mushrooms in creamy sauce	4800
Fettuccine with prawns and rocket salad	5400
Pappardelle with beef with gravy sauce	6400

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\*any pasta of your choice  
made with ingredients at your choice

\*gluten free pasta +1000



## NEAPOLITAN PIZZAS made of coarse flour

Margarita*	3600
Shakshuka with quail egg	4200
Bolognese	4200
Cheese carbonara with beef bacon	4200
Pepperoni	4200
Quattro Fromaggio	4200
Burrata with beef tomatoes	4800
Capricciosa with turkey and mushrooms	4400
Barbeque with chicken and beef bacon	4800
Mare e Monti with shrimps and mushrooms	4800
Philadelphia with soft salted salmon	5000
Pera with pear and gorgonzola cheese	4000

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\*any pizza of your choice  
made with ingredients at your choice



## DESSERTS

Fried ice cream		2800
Eclairs mango - passion fruit / snickers / pistachio - raspberry	1 pcs	1400
Shu Berry	1 pcs	1800
Tiramisu		3000
Meringue with strawberries		3000
Chia pudding mango – passion fruit		3400
Brownie with walnuts and ice cream		3400
Poppy pie with vanilla caramel sauce gluten-free*		3400
Apple strudel with vanilla ice cream		3400
Pistachio roll with ice cream and raspberries		3400
Cookie	1 pcs	800

## CAKES

Triple Chocolate Cake		3200
New York Cheesecake with hazelnut caramel		3200
Ptichye Moloko (Pigeon's Milk) *gluten, sugar, lactose free		3200
Milky Girl Cake		2800
Lemon Tart		2800
Honey Cake with sour cream		2600
Napoleon classic		2600
Kiev Cake with hazelnuts		3200
Strawberry cheesecake		3200
Yogurt cake with mango and blueberries		3200

Fruit platter		4800
Oriental delights dried fruits and nuts		3800
Homemade ice cream 1scoop vanilla / strawberry / chocolate		1400



CAFFE  
**Molinari**

COFFEE ROOM

## COFFEE

Coffeeroom espresso, chocolate, hot milk, whipped cream, cocoa	1800
Espresso / Double Espresso	1200/1400
Cappuccino	1500/1700
Cappuccino Matcha green / blue	1700
Americano	1300/1500
Latté classic / vanilla / chocolate / nut - flavoured / caramel	1800
Honey / Salted caramel Latte with alternative milk	1800
Rough Coffee chocolate / popcorn / gingerbread / lavender	1800
Coffee with Plombieres ice cream	2000
Hot Chocolate classic / vanilla	1800
Cocoa classic	1600

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alternative milk +700 / extra syrup +300

## ICE COFFEE

Ice Coffeeroom	300ml	2500
Ice Berry coffee raspberry / strawberry	300ml	2500
Ice Matcha green / blue	300ml	1700
Ice Latte classic / chocolate / vanilla / caramel / nut - flavoured	300ml	1800
Frappuccino classic / popcorn / oreo / with ice cream	330ml	1800

## HOT COCKTAILS

Irish Coffee with whiskey	2500
Alpine Mulled Wine	2500

## HOMEMADE

Cranberry drink	400ml/1L	1200/2400
Ice Tea classic / lemongrass / strawberry passionfruit / watermelon	400ml/1L	1200/2400
Lemonade ginger / currant / strawberry raspberry / lemongrass - grapefruit	450ml/1L	1500/2800
Lemonade Mix passionfruit - cucumber / strawberry - watermelon melon - peach/ bubble gum - barberry	450ml/1L	1600/3000
Milk Cocktail vanilla / strawberry / chocolate / bubble gum	300ml	2800

## TEA

<b>Althaus</b> black / green / jasmine / Earl Grey	500ml/1L	1400/2400
<b>Tea Mix</b> orange with mint / raspberry / thyme	1L	2500
<b>Moroccan Tea</b> green, mint, hibiscus, anise, cardamom, cinnamon	1L	2800
<b>Buckthorn Tea</b> black, buckthorn, syrup, orange	1L	2800
<b>Citrus Tea</b> black / green, citrus, physalis, mint	1L	2800
<b>Tashkent Tea</b> black / green, lemon, orange, sugar	1L	2800
<b>Turkish Tea</b> apples, cinnamon, mint	1L	2600
<b>Forest Berries</b> black / green, currant, raspberry, lemon	1L	2800
<b>Quince Mango</b> green, quince jam, mango puree, cardamom	1L	2800
<b>Camomile Tea</b> with strawberry and mint	1L	2200
<b>Herbal Tea</b> collection of mountain herbs	1L	2400
<b>Ginger Tea</b> black / green, ginger, lemon	1L	2800
<b>Exotic Tea</b> Japanese linden / dragon eye / strawberry and cream / East Prince / milk oolong	1L	2400

## DETOX COCKTAILS

<b>Apple - celery</b>	350ml	2200
<b>Sorrel - pineapple</b>		2400
<b>Pineapple - apple - lemongrass</b>		2200
<b>Smoothie raspberries - cream</b>		2400
<b>Smoothie passion fruit - orange</b>		2400

## WATER AND JUICES

<b>Tassay</b>	250ml/500ml	1000/1500
<b>Tassay Excellent / Emerald</b>	750ml	2400
<b>San Benedetto</b>	750ml	2600
<b>Borjomi</b>	330ml	1400
<b>Sprite / Coke</b>	250ml	1000
<b>Juices</b>	bottle	1500
<b>Tonic</b>	300ml	1400
<b>Red Bull</b>	250ml	1600
<b>Fresh orange / apple / grapefruit</b>	300ml	2800

## CIPRIANI COLLECTION



Cipriani Original Bellini	200ml/750ml	5900/19500
Cipriani Rose Brut Millesimato	750ml	12500
Cipriani Prosecco Brut D.O.C Millesimato	750ml	12500
Cancello della Luna Chardonnay	750ml	12500
Cancello dell'Alba Merlot	750ml	12500
Cancello del Sole Cabernet Sauvignon	750ml	12500
Non-Alcoholic Cipriani Bellini	180ml	2900
Cipriani Zero Zero Gold / Rosegold / Ruby	750ml	7500

## COCKTAILS

### Aperol

classic / strawberry / peach / mango 3200

### Prosecco

Mimosa with orange juice 2800

Champagne Cobbler with Campari 2800

Nepravil'nyy Bellini with strawberries 3000

### Gin

Orange Bubbles with sparkling wine and passion fruit 2800

Pomegranate Tini Singapore sling with orange 2600

Lemonade for adults with lemon juice and soda 2400

### Rum

Mango Cheesecake with mango puree and caramel 2800

Pear Sour with lime juice 2600

Raspberry Mai Tai with raspberry puree and orange juice 2400

### Whisky

Whisky Sour with lemon juice 2600

Alma Highball with apple juice 2800

Tomy de sour with lemon and passion fruit 2800

## NON-ALCOHOLIC COCKTAILS

Spring Punch aloe with peach 300ml 1600

Pornstar Highball vanilla passion fruit 400ml 1600

Mojito 450ml/1L 1400/2600



## WINE

### SPARKLING

Il Fresco Prosecco Villa Sandi, Veneto	2800/14000
Valdobbiadene Millesimato Villa Sandi, Veneto	3000/16000

### ITALY

#### White

Pinot Grigio Luna, Sicily	2600/13000
Gavi Valentino La Scolca Oro, Piemonte	3000/15000

#### Red

Merlot Luna, Sicily	2600/18000
Valpolicella Classico Speri, Veneto	3000/15000

### FRANCE

#### White

Gewurztraminer Signature Wolfberger, Alsace	bottle	15000
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#### Red

Merlot - Cabernet Sauvignon Lamblin & Fils, Languedoc - Roussillon	bottle	12500
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### NEW WORLD

Sauvignon Blanc Marlborough New Zealand	2600/13000
Cabernet - Sauvignon Los Boldos, Chile	2600/13000
Beringer Zinfandel Rose California, USA	2600/13000



## BEER

New Yorker lager	300ml/500ml	2200/2800
Corona Extra	bottle	2400
Bitburger drive	bottle	2000
Chester's cider	bottle	2200

## VODKA

Tsarskaya Gold	50ml	1600
Absolut		1600
Grappa		3200
Grey Goose		2600

## WHISKEYS

Jameson Original	50ml	2500
Chivas Regal 12YO		2800
The Glenlivet 12YO Excellence		3600
Glenmorangie 10YO Original		3600

## COGNAC

Martell VS		3000
Martell XO		8800

## SPIRITS

Martini	100ml	1800
Beefeater original, pink, blood-orange	50ml	1800
Havana Club 3 YO		2000
Olmeca blanco, gold		2000
Jagermeister		1800

## LIQUEURS

Vecchio Amaro del Capo	50ml	1800
Limonchello		1800
Currant		1800
Raspberry		1800
Cognac Cherry		2000



## CLASSIC COCKTAILS

Negroni	2800
Cosmopolitan	2600
Long island ice tea	3000
Margarita	2600
Daiquiri	2400
Mojito	2600
Mai Tai	2800
Gin Tonic	2800
Tequila Sunrise	2600
Sex on the beach	2600

GROUP OF RESTAURANTS



**PALLADIUM**  
FAMILY

