

PIATTO

Plate of Italian Cheeses
(Pecorino Tartufato, Emmentaler, Basiron Black lemon, Parmigiano Reggiano)
260

Meat plate
(Prosciutto, Bresaola, Salami, Salsiccia piccante)
300

Moldavian traditional vegetable plate
150

DESSERT

Deconstructed Tiramisu
95

Millefeuil
115

Apple Mezzo
120

Improvised Crème Brûlée
100

Blackcurrant Chocolate Mousse
120

Vanilla mousse with passion fruit
cream and peach sorbet
110

SIDE DISH

Quinoa with vegetable sauté
70

Potato du Robuchon with truffle paste
90

Wild rice
70

Vegetables au gratin
90

Vegetarian Dishes

Our menu contains allergens. If you suffer from a specific food allergy or intolerance, please tell your waiter about that before placing an order.

All Prices are in MDL



Each season our menu changes so that we ensure that only the finest and freshest seasonal ingredients are used in our dishes. Classical dishes like hand made pasta and risotto are prepared in a variety of forms, being inspired by recipes from all across Italy. Modern cooking techniques, accomplished chefs, quality produce sourced from local farms and their skilful combination take you on a mouthwatering journey.

TASTING MENU

Our Chef Roman Batin will be guiding you through a gastronomic experience with ingredients, cooking techniques and sensations which represent our passion for a modern, elegant, creative cuisine.

5 Courses, chosen by Chef Roman Batin:

2 Starters, 2 Main Courses, Dessert

600 MDL

ANTIPASTI

Saint-Jacques with truffle cream and red caviar
250

Norwegian salmon carpaccio flambe
170

Burgundy escargot
200

Melanzane alla parmigiano
125

Vitello Tonnato classic style
130

Tender Veal Tartare
180

SALADS

Tender Burrata in Sicilian Pesto
150

Gamberetti Salad with Avocado Cream
210

Piemontese salad with aged beef fillet
220

Quinoa mixed salad with baked vegetables
110

Tuna salad alla Griglia with citrus sauce
150

SOUPS

Truffle cream soup with mushroom mix
90

Pumpkin Cream Soup
110

Minestrone soup in Mezzo style
90

Lentil soup
90

FISH

Ton italian cu cremă de conopidă
250

Somon norvegian cu înghețată de avocado
270

Sea bass cu legume în sos Sofritto
190

MEAT

Italian steak with truffles in horseradish dressing
290

Tenderloin with Demiglas Sauce
270

Italian Chicken Fillet with Potato du Robuchon
190

Duck Breast with Sweet Potato, apple puree and citrus sauce
230

Rack of lamb with vegetables au gratin
330

PASTA & RISOTTO

Spaghetti alla Genovese
150

Spaghetti alla Carbonara
140

Smoked Salmon Rigatoni
150

Linguini with a seafood cocktail
(mussels, shrimp, octopus)
250

Creamy Tagliatelle with Truffle
180

Tortellini with Pecorino Romano
130

Saffron Risotto with Shrimps and Parmesan
250

Black Truffle Risotto
190

TO SHARE

Wellington with truffle mashed potatoes
600

Classic style Tagliata di Manzo
500

TASTE OF MOLDOVA

Mamaliga with beef stew
190

Mamaliga with chicken stew
150

Traditional Soup Zeama
80