

MENU

**MARSO**  
POLO

# SMALL APPETIZERS

---

Artichokes	690	Culatelo	620
Oyster mushrooms with chimichurri and parmesan	480	Spicy Calabrian sausage nduia	480
Sun-dried tomatoes	410	Koppa	410
Olives fried with oregano on open fire	410	Mortadella	410
Sicilian anchovies	580	Salami	410
Marinated small peppers based on Antonio's mom recipe	410	Mortadella with black truffle	490
		Meat delicacies	940/1780
		<i>For two / for company</i>	

All our meat delicacies  
we bring from Italy

# CHEESE DAIRY

---

Ricotta / 100 g	580	Stracciatella / 100 g	480
Mozzarella / 150 g	480	Plate of cheeses of the day with sweet tomatoes and arugula	1570
Burrata / 150 g	690		

100% FATTA  
IN CASA

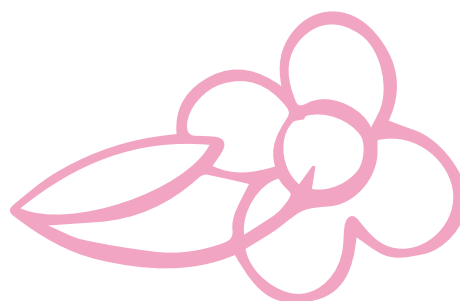


In our own *cheese dairy* we produce every day soft cheeses  
exclusively from the milk of Jersey cows

# BRUSCHETTAS

---

Chicken liver	580
Tomatoes and prosciutto	620
Peperonata stracciatella	520



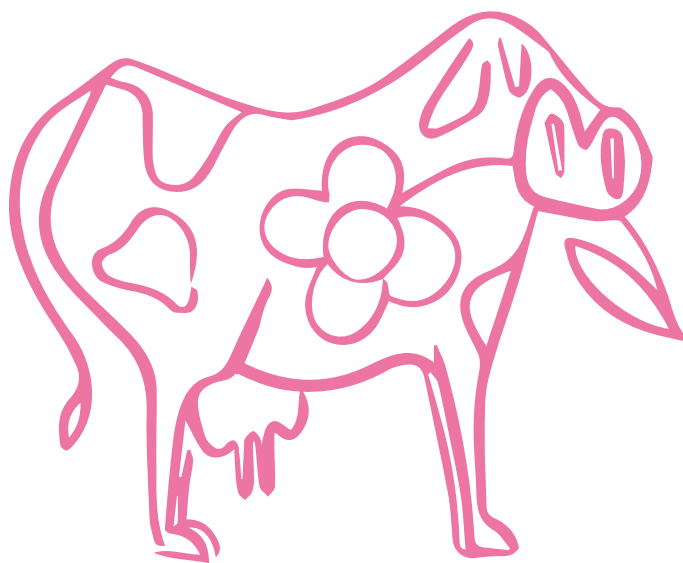
SHOP



# COLD AND HOT ANTIPASTI

---

Homemade burrata with tomatoes and basil	790	Striploin carpaccio	1160
Vitello Tonnato	730	Eggplant Parmigiana	690
Salmon carpaccio	1300	Oxtail crockets with black truffles	900
Beef tartare	1300		



## SALADS

---

Rustic salad with Sicilian tuna and Yalta onion	790	Fresh vegetable salad with olive oil	630
Tuscan salad with tomatoes and crusted focaccia	730	Salad with king crab	1470
		Caprese	730

## SOUPS

---

Beef broth with homemade tortellini	620
Vegetable soup with pumpkin and beans	480
Mediterranean fish soup	900

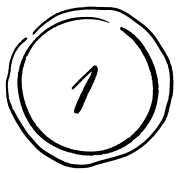
## BREAD

---

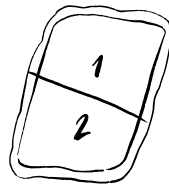
Focaccia homemade	310
Sourdough wheat bread	310
Crispy focaccia with parmesan and oregano	370

# PIZZA

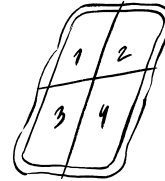
Airy Neapolitan pizza made in wooden oven in three sizes



Round pizza  
28 cm



Half meter pizza  
for a company  
2 different taste in one





Large meter size  
pizza for a company  
4 different tastes in one

MARGHERITA	830	TARTUFO NERO	1700
Fresh tomatoes, mozzarella, basil		Black truffles, stracciatella, hazelnuts	
PARMIGIANA	940	FORMAGGI NOSTRI	1160
Eggplant, tomatoes, parmesan cream		Mozzarella, arugula, truffle honey	
MORTADELLA	1160	SALAMI PICCANTE	1000
Mortadella, stracciatella, pistachios		Tomatoes, spicy salami, mozzarella	
NDUJA	1000	PER BAMBINI	830
Spicy sausage nduia from Calabria, Yalta onion		French fries, mozzarella, sausages	

We knead and infuse the dough for 24 hours using a real Italian flour strictly following proportions with minimum 70% water. That's why our pizza is so light and airy.

# PASTA & RISOTTO

For risotto we use Ferron's extra rice

Classic lasagna 	830	Rigatoni with salmon	1160
with bolognese sauce		Campanelle with crab	1420
Spaghetti "Soprano's"	940	Linguine with vongole 	1000
with meatballs and Napoli sauce		Tortellini with prosciutto and parmesan cream	900
Mafalde with black chanterelles	1600	Spaghetti alla Chitarra with seafood and tomatoes	1580
Pappardelle with duck	900	Peperonata risotto with homemade burrata	1040
Cappellacci gorgonzola 4 cheeses	790		
Ravioli with pumpkin and ragout bolognese	730		



We daily make pasta from two sorts of Italian flour Semola di Grando Duro and Farina Di Grand Tenero, and we use *factory* produced pasta from the best italian manufacturers.

# TUSCAN FIREPLACE

---

Florentine steak / <i>100 g</i>	1000	Grilled spicy chicken with fresh salad	1250
Sole tongue with salsa verde sauce / <i>100 g</i>	950	Lamb with baked potatoes	790
Tagliatta steak with arugula and parmesan	1670	Grilled octopus / <i>100 g</i> <i>For company</i>	2000
Chicken breast alla milanese	900	Ligurian cod back	1160
Veal liver Venetian style	690	Salmon on the Tuscan grill	1350
Stewed beef cheeks stufato with puree	1160	Striploin with Pepe Verde sauce	2050
		Speedini with squid	1050

## SIDE DISHES

---

French fries/fries with black truffle	410/750	Broccoli with Caesar sauce	520
---------------------------------------	---------	----------------------------	-----

## DESSERT

Basque cheesecake	730	Panna cotta with homemade jam and amaretti biscuits	520
Croissant pudding with vanilla gelato	630	Homemade chocolates with strawberry powder	520
Tiramisu	690	Homemade chocolate candy with raspberry powder <i>1pc / gift set 9 chocolates</i>	160/1420
Rum baba with limoncello	690	Homemade jam. Order for tea or take away <i>Apricot, peach, berries</i>	480
Homemade lemon jam pie	480		
Italian chocolate cake	410		
Ice cream and sorbets <i>Ask your waiter what flavors we currently have</i>	410		

# SPECIAL EVENTS

For event organization, please contact  
our event manager Evgenia Zakharova  
+7 985 685-04-15  
event@antogroup.ru

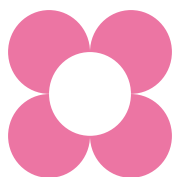
PLEASE NOTIFY US  
IN ADVANCE OF CERTAIN FOOD INTOLERANCES  
OR ALLERGIES

This copy of the printed matter is an advertising material.

For companies from 8 people, a service fee of 15% of the invoice amount is introduced.  
If you want us to open and serve your wine, then a corkage fee of 7500 rubles  
will be included in the bill.  
(for each bottle 0.75).

All prices are quoted in rubles. Payment is made in rubles or by major credit cards.  
This publication is promotional material. The price list with information for the con-  
sumer is located in the corner of the consumer. Provided to guests upon request.

PAY YOUR ATTENTION  
THAT THE RESTAURANT KITCHEN GIVES THE LAST ORDER AT 23:15.  
THE BAR IS OPEN UNTIL 23:30



BRAND CHEF  
ANTONIO FRESA

CHEF  
VITALIY ISKIMZHI

# OGGI



<i>Pizza Mozzarella di Buffalo</i>	<i>2000</i>
<i>Cacho e pepe for two</i>	<i>1900</i>
<i>Carbonara tradizionale</i>	<i>950</i>
<i>Spaghetti with lemon and chili</i>	<i>690</i>
<i>Kalamarata with shrimp</i>	<i>5750</i>

