

DOLCI E DIGESTIVI

We have selected a special digestif for each dessert we recommend trying this combination:

Semifreddo with candied ginger	550
Nocino Benvenuti	890
Profiteroles with hot chocolate	810
Chateau de Montifaud Grande Champagne	1600
Strawberries with white chocolate vanilla cream	850
Levi Serafino Arneis	1200
Tiramisu based on coffee kombucha	990
Fragolino	950
La torta Salone	990
Cocchi Barolo Chinato	1400
♥ Torta di formaggio	870
Limoncello Salone	690

— **Limoncello** is one of the most important drinks in Italian culture. Ours is infused with the zest of ripe lemons, kaffir lime leaves and verbena.



Torta di formaggio is our legendary dessert based on cream cheese and bourbon vanilla. You can also take away a whole cake in a festive package. And if you pre-order we can deliver it to your home or office at your convenience. 8700

La torta Salone inspired by the restaurant's biggest dessert hits: Torta di formaggio and Tiramisu. We have combined the best of both desserts so you'll never have to choose between them again. 9900

Beverage

COFFEE

We use legendary Italian Illy coffee and brew it in the famous Florentine La Marzocco coffee machine.

Espresso	370
Double espresso.	430
Cappuccino	470
Latte	490
Cappuccino with plant milk	490

HOT DRINKS

300ml/550ml

Herbal with honey	590/950
Raspberry with mint	590/950
Calamansi with peach	590/950
Hot chocolate with halva gelato	590

WATER

San Benedetto naturale	500ml	690
San Benedetto frizzante	500ml	690
Nedra	750ml	990

FRESH JUICE

Orange / Grapefruit	300ml	590
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LEMONADE

200ml/1000ml

Homemade lemonade	550/2150
• raspberries with thyme	
• cherry and pandan	
• pear and calamansi	
Cola	550
Yoga juice	450



Salone

pasta & bar

The most important elements in Italian cuisine are **olive oil, balsamic vinegar** and **parmesan**. We take great care in selecting these products because their quality determines the flavour of the dish.

Centonze olive oil is produced in Sicily using hand-picked olives of the Nocellara del Belice, Cerasuola, and Biancolilla varieties. The oil has a distinct aroma of fresh grass, green tomatoes, and artichokes, as well as a good balance between spiciness and bitterness, making it an ideal gastronomic base.

Giuseppe Giusti balsamic vinegar has been produced in the city of Modena since 1605, making the company one of the oldest and most respected producers of balsamic vinegar in Italy. Today, the company is managed by the 17th generation of the Giusti family, and their product is considered a symbol of quality and tradition

Consorzio Vacche Rosso's 24-month aged Parmesan is made from the milk of Rossa Reggiana cows. They are also known as the «mothers of Parmesan» because the first Parmigiano Reggiano was made from their milk eight centuries ago.

Prosciutto di San Daniele D.O.P. that we use at Salone matures in the Friuli-Venezia-Giulia region, where Alpine mountain winds mix with Adriatic winds, giving prosciutto a complex and intense flavour.

RISTORANTE ITALIANO DAL 2020

chef Vladislav Koptev

manager Pavel Novikov

BOTTEGA

Tonde olives	630	Pecorino	710
Bella di Cerignola olives	630	Parmigiano Reggiano	850
Brie	710	Peppers with ricotta	850
Gorgonzola	710	Peppers with tuna	950

Antipasto formaggio: parmigiano reggiano 36 m.o., pecorino, gorgonzola, brie 3450

☞ We serve antipasto formaggio with pear mostarda, honeycomb, pistachio, caramelized walnut and grissini.

BRUSCHETTE

With chicken liver pate, mostarda and walnuts	750
With prosciutto cotto and tomato pesto	750
With guacamole, prawns and baked tomatoes	890

ANTIPASTI E INSALATE

Insalata Classica	1550
with eggs – 1650	
with crab – 2690	

☞ **Insalata Classica** is a traditional Italian salad with leaves and fresh vegetables. We serve it with radishes, asparagus, broccoli and edamame beans.

Alla greca salad	1390
Guacamole	890
Burrata with tomatoes	1290
Burrata with black truffle	1290

☞ We serve burrata with Giuseppe Giusti balsamic vinegar, which has been made in Modena since 1605.

♥ Eggplant alla parmigiana	1490
Ramiro peppers with gorgonzola cream	1100
Vitello tonnato	1350
🍷 Bresaola with goat cheese	1350
♥ Stracciatella with prosciutto San Daniele D.O.P.	1100
Fritto misto of Argentine shrimp and calamari with spinach mayo	1900

CRUDI

Salmon sashimi with avocado and homemade ponzu sauce	1100
Sea bass ceviche with capers, tomatoes and Tiger milk sauce	1590
Scallop crudo with black truffle and Ladolemono sauce	1650
♥ Beef tartare with creamy sauce	1350/2550 <small>small/big</small>

ZUPPE

Broth with chicken, homemade noodles and sun-dried tomatoes	990
Homemade tortellini in broth	990
Neapolitan tomato soup with seafood	1750

GANGSTA PASTA

HOMEMADE PASTA:

Homemade pasta is prepared daily by our pastaiolos, using soft wheat flour, farm-fresh eggs, and olive oil. Its exceptional freshness reflects the love and care with which we make it for you.

Ravioli with spinach and ricotta	1290	
Cavatelli with zucchini tartare and prawns	1350	
♥ Tortelli with prosciutto San Daniele D.O.P. and truffle paste	1490	
Lasagna with marbled beef ragout	1590	
Caramelle with crab and mascarpone	2150	
big {	Maltagliati with Barbaresco stew	2650
	Tagliatelle with prawns and sun-dried tomatoes	2650
	Tagliatelle tartufo	3100

PASTA DI FABBRICA GENTILE:

For al dente lovers, we bring you Gentile pasta made from durum wheat, produced since 1876 in the small town of Gragnano near Naples. Gentile masterfully combines traditional craftsmanship with modern techniques, making their pasta one of the finest in the world.

new	Spaghetti alle vongole	1650
	Classic Roman spaghetti carbonara	1650
	Spaghetti carbonara by Salone in Parmigiano Reggiano wheel	1990
new	Spaghetti with sea bass and bottarga	1990
big {	Calamarata with prosciutto San Daniele D.O.P., gorgonzola and walnuts	3100
	Orecchiette napoletane with crab	3690
	Linguine with seafood	4550

PIZZA CROCCANTE

Thin, crispy, almost weightless dough that doesn't like to wait. That's why we serve it exclusively when it's ready.

Alla Diavola	1590
Mortadella	1590
Quattro formaggi	1650
Prosciutto San Daniele D.O.P.	1890
Tripple Truffle	3100

PIZZA PAZZA

Crazy pizza inspired by the iconic Italian street food - pizza frita. We fry the base in olive oil and add some crazy flavors and toppings.

Tomatoes with sour cream	990
Stracciatella with prosciutto	1790
Stracciatella with crab	2150

SECONDI PIATTI DI PESCE E CARNE

PESCE

Squid with ramiro peppers and chimichurri	1490
Crispy sea bass with baked potatoes and Ber blanc sauce	2190
Grilled salmon with clams sautéed in white wine	2350

CARNE

Chicken thigh with roasted Ramiro pepper	1350
Chicken Cotoletta alla Milanese with Tonnato sauce	1490
Venetian-style veal liver with mashed potatoes	1650
Marbled beef polpetta with Robuchon-style mashed potatoes	1750
Pepper steak with a three-pepper sauce	2450
Ribeye dry aged (300g) with green salad and french fries	6900