

CATCH

OF THE DAY

wild

	100 g*
TURBOT IN WHITE WINE WITH GARLIC	1350
served with Hollandaise sauce and boiled potatoes	
PAGRUS	990
baked in salt, served with Hollandaise sauce and boiled potatoes	
BARRAMUNDI	850
baked in salt, served with Hollandaise sauce and boiled potatoes	
baked in acqua pazza sauce, served with potatoes, tomatoes and tajasca olives	
	1100
baked in white wine with parsley	
we recommend to add:	+
Mussels and Clams Saute in White Wine	1500
SEA BASS	850
baked in salt, served with Hollandaise sauce and boiled potatoes	
baked in acqua pazza sauce, served with potatoes, tomatoes and tajasca olives	

*price per 100 grams of raw product any kind of cooking

DELIVERY DAYS ARE MONDAY AND THURSDAY.
We will surely tell you what kind of fish we have today.

RAW BAR

LIVE SEAFOOD PLATTER

SIGNORINA

1-2 PEOPLE

2 OYSTERS, 2 SCALLOPS,
2 SEA URCHINS, RED SICILIAN SHRIMPS

4500.

BELLA SIGNORA

2-4 PEOPLE

4 OYSTERS, 4 SCALLOPS, 4 SEA URCHINS,
RED SICILIAN SHRIMPS, BIGEYE TUNA SASHIMI

8400.

SIGNORA ROYAL

2-4 PEOPLE

6 OYSTERS, 4 SCALLOPS, 4 SEA URCHINS, RED SICILIAN SHRIMPS,
BIGEYE TUNA SASHIMI WITH BLACK CAVIAR,
YELLOWTAIL SASHIMI WITH BLACK TRUFFLE

12500.

BRAND CHEF

ANTONIO FRESA

CHEF

TIMOFEY MILYUKOV

CAVIAR

per 50 g

Served with sour cream and pancakes

Albino sturgeon golden caviar / Astrakhan	30000
Sturgeon / Astrakhan	4500
Salmon / Murmansk	1500

exclusive

OYSTERS

Aquarium / per 1 pc.

We will catch and open fresh oysters from our aquariums. Please ask which oysters we have in the restaurant today.

Choice of sauce: wine vinegar, Ponzu or homemade Tabasco

Casablanca (Morocco)	590
Marrakech (Morocco)	590
Saint Patrick (Ireland)	590

SEA URCHIN

Aquarium / per 1 pc.

Served with quail egg, Ponzu Sauce and chives

per 100 g of raw product

Sashimi Scallop with Black Truffle and Ponzu Sauce

Scallop Crudo with Cashew, Cranberry and Lime

LIVE SAKHALIN

SCALLOP

Aquarium

YELLOWTAIL

Carpaccio with Tomato Sauce, Chilli and Cilantro

Sashimi with Ponzu and Black Truffle

SHRIMPS

Sicilian Shrimp with Ponzu Sauce

Red Sicilian Shrimps with Cherries and Yuzu

Viola di Sanremo

Red shrimps Carabineros

SEA BREAM

Served with three types of sauces: homemade Tabasco, Citronette, Ponzu

Grand Carpaccio

for 2 persons

SALMON

Challah with Tartare, Avocado
and Red Caviar 1100

BIGEYE TUNA

Carpaccio with Capers from the
Island of Pantelleria¹, Tomato
Sauce and Taggiasca Olives 1300

Sashimi with Ponzu Sauce
and Black Truffle 1400

Tartare with Dijon mustard 1600

CANADIAN LOBSTER

per 100 g

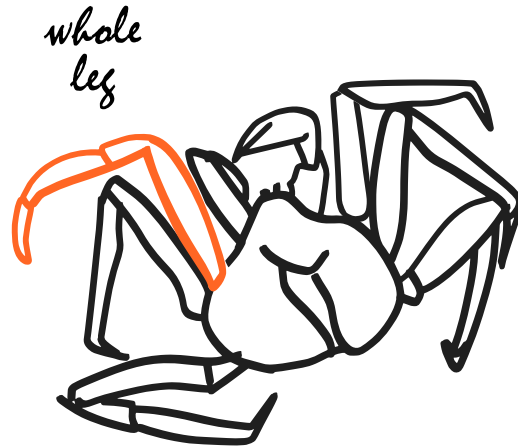
Warm Canadian Lobster Tartare 1800

LIVE KING CRAB

Aquarium / per 100 g

Choice of sauce: creamy garlic sauce /
Skagen Swedish sauce / homemade Tabasco

Whole crab / Whole leg 850/1600



MARBLE BEEF

Black Caviar and Espelette¹
Pepper Tartare 3500

for 2 persons

Marble Beef Carpaccio with
63-Month Aged Parmesan,
Arugula, Aged Balsamic Vinegar,
Tomato Juice 2100

for 2 persons

1 Pantelleria is an Italian island with the valuable bushes of capers, which are gathered solely by hand and preserved in sea salt.

2 Espelette pepper (French [Piment d'Espelette]) is a sophisticated pepper grown in special soil in the village of Espelette, the Basque Country, in Southern France. Gathered solely by hand, no use of machinery.

SMALL APPETIZERS

Cheeses with Truffle Honey Please, ask your waiter, what cheeses we currently have	1100	Cecina de Vaca with Tomatoes and Black Truffle	1800
Olives in Homemade Marinade	390	Culatello di Parma with Bigeye Tuna	1200
Jamon Iberico Cebo de Campo 36 months old	3900	Fresh Tuna Croquettes with Homemade Ranch Sauce	790
Mortadella with Truffle	550	Cantabrian Anchovies with Con Pan Tomate	890

COLD AND HOT APPETIZERS

Tonno Tonnato fresh tuna, tuna and olive cream, capers	1100	Fritto Misto with Labane and Salted Lemons	1200
Burrata with Sicilian Anchovies and Lemon	850	Tomato and Anchovy Bruschettas	950
Baked Pickled Peppers with Goat Cheese	650	King Crab, Stracciatella and Tomato Bruschettas	1500
Eggplant Parmigiana	650	Cauliflower with Bagna Càuda ¹ Piedmontese Sauce (of anchovies and parmesan)	650

¹ Bagna càuda ['baɲa 'kaɲda] is an Italian hot sauce made from anchovies, garlic from Piedmont.

PIZZA

WE COOK PIZZA THE ISRAELI WAY IN THE ITALIAN OVEN MORELLO FORNI. WE KNEAD THE DOUGH FROM THREE TYPES OF FLOUR AT ONCE AND, AS FOR PITA, ADD BUTTER AND MILK TO IT: THIS WAY IT TURNS OUT TO BE BOTH AIRY AND CREAMY.

Black chanterelles, prosciutto, black truffle	1750	Homemade burrata, tomatoes and basil	1100
Red Sicilian prawn carpaccio, avocado, Japanese shiso sauce	950	Homemade mozzarella, Jamon Iberico Cebo de Campo 36 months old, tomatoes	2700

SALADS

Tomatoes with Aromatic Oils, Pickled Yalta Onions and Chopped Green Onions with Pumpkin Seeds	590	King Crab, Orange and Raspberries Salad	1500
Israeli Salad with Tahini	450	Tabule with Seabass and Yogurt	950
Salad with Celery, Fennel and Cantabrian Anchovies	850	Kale, Avocado, Pak Choi, Fried Halloumi Cheese and Arugula Sauce	690

SOUPS

Lentil with Shrimps	850	Apulian² Style Seafood	1500
Guinea Fowl Broth with Tortellini	550		

1 Apulia (from ancient Greek Ἀπουλία; Ital. Puglia [ˈpuʎa]) is a region in Southeastern Italy, famous for the extremely tasty cuisine and seafood.

PASTA

EVERY DAY WE MAKE PASTA FROM TWO DIFFERENT KINDS OF ITALIAN FLOUR – SEMOLA DI GRANO DURO AND FARINA DI GRANO TENERO – WHILE OUR FACTORY-MADE* PASTA IS FROM THE FINEST ITALIAN PRODUCERS.

Spaghetti Con Crostacei* <i>viola di Sanremo shrimps, Argentine shrimps, king crab, lobster, mussels, vongole</i> <i>for 3-4 persons</i>	14000	Spaghetti alla Chitarra ¹ with King Crab and Red Caviar	1800
Calamarata with Lobster, Stracciatella and Arugula* <i>for 2 persons</i>	9900	Mafalde with Chanterelles and Black Truffle	1900
Rigatoni Flambé with Salmon and Red Caviar <i>for 2 persons</i>	2900	Campanelle Octopus Stew and Salted Lemons	1200
Ziti with Oxtail Stew	790	Spaghetti Frutti di Mare <i>mussels, clams, squid and shrimps</i>	1900
Gnocchetti Sardi, Cacio e Pepe, Crab Bisque	850	Orecchiette with Nduya and Tuna Milt	1200
Sardinian spaghetti with Bottarga and Pecorino Sardo*	950	Linguini with Vongole and Sea Urchin*	1800

RISOTTO

FOR THE RISOTTO WE USE CARNAROLI EXTRA RICE EXCLUSIVELY PRODUCED BY MARK FERRON

Risotto with Ink, Scallop Carpaccio and Black Truffle	1900	Risotto allo Scoglio shrimps, mussels, vongole, squid	1400
		Risotto with King Crab and Vongole	1400

1 Spaghetti alla Chitarra is a classic spaghetti of the Abruzzo region, made by hand on a wooden frame with longitudinally drawn thin wire resembling guitar strings — hence the name of this spaghetti comes from.

MAIN COURSE

Mussels and Clams Saute in White Wine	1200	Lamb Ribs with Homemade Salsa Verde Sauce and Sweet Potatoes	2200
Sicilian Style Octopus	2400	Lamb Rack with Baby Potatoes and Sage	5500
Sea Bream in Chraime Sauce	1700	<i>for 2 - 3 persons</i>	
Halibut alla Milanese with Black Truffle	3500	Bistecca alla Fiorentina, from 1 kg price per 100 g	950
Salmon Steak with White Asparagus	1700	<i>for 2 - 3 persons</i>	
		Green Pepper Marble Beef Steak	1900

SIDE DISHES

Mashed Potatoes with Red Caviar	550	Grilled Green Asparagus	900
Fried Spinach	390		

BAKERY

EVERY MORNING WE BAKE BREAD AND ISRAELI PASTRIES.
IT IS IMPORTANT FOR US THAT EVERY DAY YOU HAVE
DELICIOUS FRESH PASTRIES ON THE TABLE.

JERUSALEM BAGEL	150	MULTI-GRAIN	250
BREAD BASKET	550	88-YEAR-OLD LIVE SOURDOUGH BREAD	
jerusalem bagel, challah, multi- grain 88-year-old live sourdough bread		ISRAELI BABKA MUFFIN ²	450
CHALLAH ¹	250	chocolate, apple&cinnamon, berries	<i>for 2 persons</i>

1 Challah (Hebrew חלה) is a traditional Jewish bread in the form of a "braid". It embodies an incredible amount of history, tradition, tribute to the past, respect, admiration and celebration. Challah is the most traditional, beautiful and delicious rich Jewish bread for the holiday.

2 Babka means grandmother; grandmothers used to make this dessert from the leftover challah on Shabbat: they rolled it with cinnamon, seeds, walnuts and poppy seeds. No chocolate was added to babka until the Jews arrived in New York. Then chocolate became more affordable, and therefore the Jews replaced cinnamon with it.

ATTENZIONE

PLEASE INFORM US IN ADVANCE ABOUT
ANY FOOD INTOLERANCES OR ALLERGIES.

PLEASE NOTE, WE ACCEPT THE LAST ORDERS
FOR THE KITCHEN:

MONDAY - THURSDAY UNTIL 23:15,
THE BAR IS OPEN UNTIL 0:00

FRIDAY - SATURDAY UNTIL 01:00,
THE BAR IS OPEN UNTIL 02:00

SUNDAY UNTIL 23:15,
THE BAR IS OPEN UNTIL 0:00

**15% OFF FOR MEAL
ON WEEKDAYS**

For companies with more than 8 people, a service fee of 15% of the invoice amount will be included. If you would like us to open and serve your wine, then the bill will include a fee in the amount of RUB 7000. (for each bottle of wine 0.75).

CALORIE TABLE SEASIGNORA.RU

All prices are quoted in rubles. Payment is made in rubles or by credit cards. This publication is promotional material. The price list with information for the consumer is located in the consumer's corner and introduced to guests on demand.

GUEST ROOM CASA DELLA SIGNORA —
THE PERFECT SPACE FOR YOUR EVENT

CASA DELLA SIGNORA



WE WILL GLADLY TAKE OVER THE ORGANIZATION OF AN IMPORTANT EVENT.
A SEPARATE ROOM IS SUITABLE FOR HOLDING INTIMATE EVENTS WITH UP
TO 30 GUESTS.

To organize an event, please contact
our manager Roman +7 (931) 357-09-92
r.madatov@antogroup.ru

TERRAZZA

THE SEASONAL PREMIERE IS A LARGE TERRACE (SHELTERED FROM THE BAD WEATHER!) IN THE COURTYARD WITH COCKTAILS, BREAKFASTS AND, OF COURSE, ANTONIO FRESA'S KITCHEN.

Signora Terrace is located in a quiet courtyard, accessed through the establishment. This is a real Italian paved patio with climbing greenery, wicker sofas, it was covered with a transparent dome from the northern rainy days.



BREAKFAST FROM ANTONIO FRESA
EVERYDAY

WEEKDAYS 09:00 - 16:00
WEEKENDS 10:00 - 16:00

GIFT, SIGNORA!

IDEAL GIFTS



SEA, SIGNORA GIFT CARD

The best presents you can give are emotions – emotions from a rendezvous with loved ones, from a gastronomic voyage in the company of the Italian chef Antonio Fresa, from the freshest of fish and seafood of the highest quality, from homemade Italian pasta, faultless wine, the clinking of glasses and the laughter of your nearest and dearest.

VALUE OF GIFT CERTIFICATE: 15000, 30000, 50000

You can have your certificate drawn up at the restaurant or you can phone us on +79313570992 and we'll suggest a convenient way to pay online for the certificate and provide options for delivery to the required address.

HANDMADE CANDIES

Sweets of piece production with a special palette of flavors.

Sweets of 3 types:

coriander with rice popcorn and truffle with pine nuts —

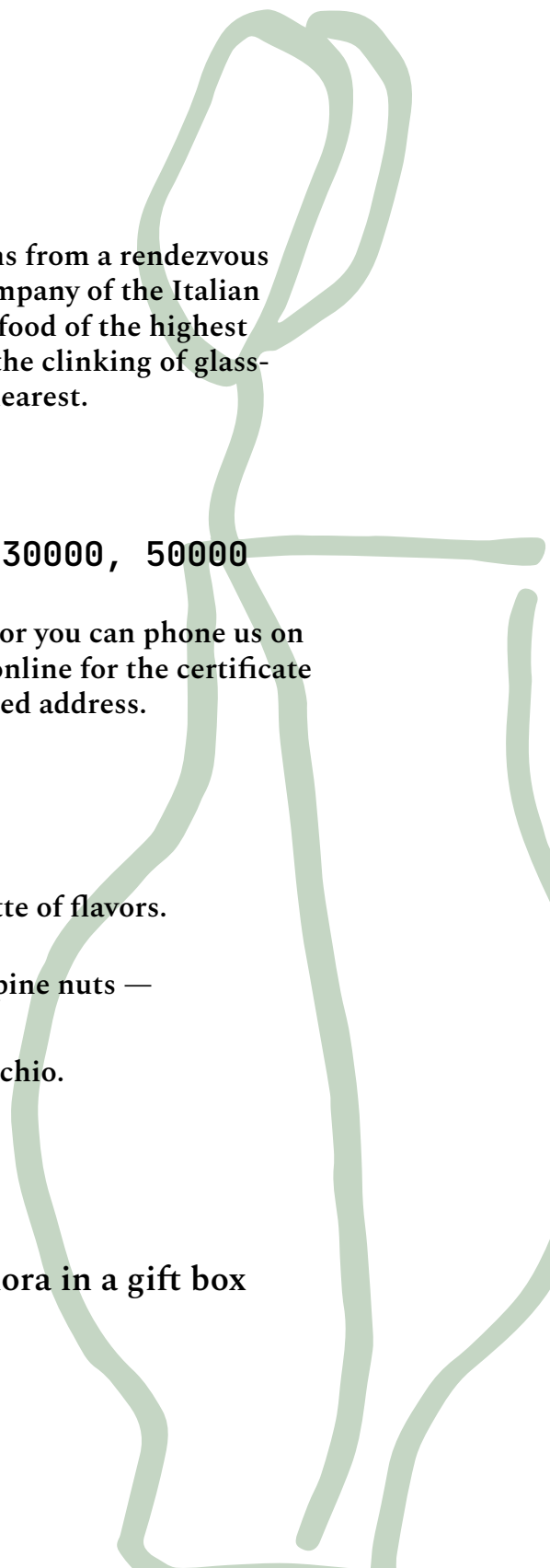
both in milk and dark chocolate,
in white - bergamot with roasted pistachio.

Set of 9 sweets - 1300

WINE GLASSES SET

Branded glasses with the engraving Sea, Signora in a gift box

2pcs - 6000



YACHT CRUISE WITH SEA, SIGNORA

Sea, Signora! Or rather not the sea, but better - the waters of the Neva river and the Gulf of Finland: Antonio Fresa's cruise is a Mediterranean voyage through the most beautiful city of northern latitudes. Sea, Signora hosts on the beautiful yacht Azimut 55 Black Pearl.

NAVIGAZIONE



MENU - AS IF YOU WENT NOT ON THE NEVA,
BUT PAST PALERMO OR PORTO VECCHIO.
CRUISE TIME - 2 HOURS

It is designed for companies of up to 11 guests: you can relax on the open decks, in the living room - a wardroom or a stylish cockpit.

Call +7 931 357-09-92: we will take care to show you
Petersburg from the water is in the best supply.
Booking should be made one day before the desired date of the walk.