

RAW BAR

LIVE SEAFOOD PLATTER

BELLA SIGNORA

2-4 PEOPLE

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

8400



BRAND CHEF

ANTONIO FRESA

CHEF

TIMOFEY MILYUKOV

CAVIAR

per 50 g

Served with sour cream and pancakes

Albino sturgeon golden caviar / Astrakhan	30000
	<i>exclusive</i>
Sturgeon / Astrakhan	4500
Salmon / Murmansk	1500

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*

<i>Casablanca (Morocco)</i>	590
<i>Marrakech (Morocco)</i>	590
<i>Saint Patrick (Ireland)</i>	590

SEA URCHIN

Aquarium / per 1 pc.

*Served with quail egg,
Ponzu Sauce and chives*

LIVE SAKHALIN SCALLOP

Aquarium

per 100 g of raw product 390
Sashimi Scallop with Black Truffle
and Ponzu Sauce 1200

YELLOWTAIL

Carpaccio with Tomato Sauce,
Chilli and Cilantro 2000
Sashimi with Ponzu and Black
Truffle 2000

SALMON

Challah with Tartare, Avocado and
Red Caviar 1100

BIGEYE TUNA

Sashimi with Ponzu Sauce
and Black Truffle 1400

SMALL APPETIZERS

Cheeses with Truffle Honey <i>Please, ask your waiter, what cheeses we currently have</i>	1100	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
Cecina de Vaca with Tomatoes and Black Truffle	1800		

COLD AND HOT APPETIZERS

<i>Tonno Tonnato</i> <i>fresh tuna, tuna and olive cream, capers</i>	1100	King Crab, Stracciatella and Tomato Bruschettas	1500
Baked Pickled Peppers with Goat Cheese	650	Fritto Misto with Labane and Salted Lemons	1200

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

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	CHALLAH ¹	250
MULTI-GRAIN 88-YEAR-OLD LIVE SOURDOUGH BREAD	250	ISRAELI BABKA MUFFIN ² <i>chocolate, apple&cinnamon, berries</i> <i>for 2 persons</i>	450

DESSERTS

Strawberry Tiramisu	850	Handmade Candies Signora 1 pc. / gift set, 9 chocolates	190/1300
Pistachio Cake with Sour Creme	550	<i>truffle, bergamot with pistachio, coriander</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.

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

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.

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.