

RAW BAR

LIVE SEAFOOD PLATTER

SIGNORINA

1-2 PEOPLE

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

6700

BELLA SIGNORA

2-4 PEOPLE

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

11700



BRAND CHEF

ANTONIO FRESA

CHEF

SERGEI POSTNIKOV

CAVIAR

per 50 g

Served with sour cream and pancakes

Sturgeon / Astrakhan 8500

Salmon / Murmansk 2600

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

SEA URCHIN

Aquarium / per 1 pc

Served with quail egg, ponzu sauce and chives 690

SAKHALIN SCALLOP

per 1 pc 950

Scallop crudo with cashew, cranberry and lime SIGNATURE 2200

Sashimi scallop with black truffle and Ponzu sauce 2200

HAMACHI (YELLOWTAIL)

Hamachi carpaccio with tomato tartar, pickled chilli, salted lemons SIGNATURE 3300

Sashimi with Ponzu and black truffle 2950

SALMON

Salmon sashimi with ponzu sauce 1500

BIGEYE TUNA

Sashimi with Ponzu sauce and black truffle 2100

Tartare with Dijon mustard 2200

Please inform us in advance about any food intolerances or allergies.

Calorie table seasignora.ru

SMALL APPETIZERS

Cheeses with truffle honey <i>please, ask your waiter, what cheeses we currently have</i>	1850	Olives in homemade marinade	650
		Mortadella with pistacchio / with black truffle	700/850

COLD AND HOT APPETIZERS

Roasted pickled peppers with robiola cheese	900	King crab, stracciatella and tomato bruschettas	2450
Tonno Tonnato <i>fresh tuna, tuna and olive cream, capers</i>	1950	Cauliflower with Bagna Càuda ¹ Piedmontese Sauce (of anchovies and parmesan)	1300
Tomato and anchovy bruschettas	1750	Eggplant Parmigiana	1500
		Fritto misto with labaneh and salted lemons	1650

MAIN COURSE

Sicilian style octopus	3700	Halibut alla Milanese with black truffle	4800
Stingray wing with Agliata ² sauce	2450	Green pepper beef steak	3900
Salmon steak with vongole and pak-choi salad	2950	Swordfish steak	2950

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

2 Agliata - is a sauce made from roasted garlic and cream. Used in Ligurian cuisine for meat and fish.

BAKERY

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

BAGEL	400	ITALIAN PANETTONE	SIGNATURE	4100
MULTI-GRAIN LIVE SOURDOUGH BREAD	500			

DESSERTS

Strawberry tiramisu	SIGNATURE	1300	Handmade candies signora 1 pc. / gift set, 9 chocolates	350/2850
Pistachio cake with sour creme		1100	<i>pistachio and milk chocolate / truffle and pine nutsmilk and dark chocolate / hazelnut, salted caramel, milk and dark chocolate</i>	