



SMALL STARTERS

- Oyster 1 pc **390**
- Olives **290**
- Meat delicatessen **550**
- Sicilian anchovies **650**
- Fried artichokes with parmesan **750**

TODAY

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SOUPS

- Gazpacho **450**
- Thai soup with red shrimps, calamari, oyster mushrooms, and cilantro **590**
- Tortellini with veal in broth **490**

PASTA & RISOTTO

- Pasta with lobster (for two people, 30 minutes) **7900**
- Spaghetti di Gragnano aglio-olio-peperoncino / aglio-olio-peperoncino with bottarga **490 / 850**
- Homemade ravioli with veal and black truffle **1190**
- Homemade pasta mafalde with black truffle **1500**
- Cacio e Pepe, pasta picci with black pepper and 2 kinds of cheese **650**
- Sardinian pasta fregola with shrimps, calamari, octopus, and mussels **990**
- Homemade pasta pappardelle with veal cheeks **690**
- Risotto with oysters and lime **990**
- Whole-grain oat risotto with porcini (cep mushrooms), oyster mushrooms, baked celery root, ricotta, and parsley oil **550**
- Cicatelli, homemade pasta with Kamchatka crab, tomato-cream sauce, and parsley oil **850**



MAINS

- EGGPLANT PARMIGIANA **650**
- SEAFOOD & tomatoes skillet **1900**
- STUFATO SAN GIOVANNESE, classic braised veal cheeks with a secret blend of Tuscan herbs, served with mashed potatoes with truffle **690**
- BAKED DORADO with tomatoes **1200**
- MEDITERRANEAN STYLE COD with olives, capers, and basil **690**

SIDES

- Sweet potato fries **350**
- Grilled tomatoes **550**
- Broccoli with anchovies **550**
- Mashed potatoes with / without truffle **550 / 390**

Please inform the waiter if you are allergic to any food

STARTERS & SALADS

- Beef tartare with crispy onion **550**
- Burrata with tomatoes **850**
- Scallop crudo with cherry **850**
- Bruschetta with tomatoes, stracciatella, and black truffle **1250**
- Bruschetta with bottarga and stracciatella **750**
- Salad with gravlax salmon, avocado, edamame, mango granite, and leaves of green salad **690**
- Salad with avocado and tomatoes / with avocado, tomatoes, and crab **750 / 1350**



CHEESE

We're always in search for the perfect artisanal cheese. Please, check with your waiter what cheese is on hand now

15% OFF FOR MEAL ON WEEKDAYS

- Beetroot salad with feta cheese and wasabi sorbet **590**
- Ebi shrimps ceviche with spicy pickled Japanese radish and ginger sorbet **690**
- Vitello tonnato with fresh tuna slices **750**

BREAD

- Focaccia **250**
- Bread cooked with original 89-year-old sourdough **250**

PIZZA

- Margherita **550**
- 4 cheeses **590**
- Salami **750**
- Black truffle, stracciatella, and hazelnut **1000**
- Prosciutto di Parma and arugula **990**
- Mortadella and Pistachio **850**
- Tuna and onion **750**
- Prosciutto and mushrooms **750**
- Nduja and onion confit **790**
- Sweet pizza with pistachios **1000**

ON THE GRILL

- BONE-IN RIBEYE, RUSSIAN BEEF FROM VORONEZH with grilled champignons and marrowbone (for 100g) a steak from 1 kg **690**
- WHOLE OCTOPUS (for 100g) **990**
- LAMB RIBS with garlic confit **1350**
- TAGLIATTA STEAK with parmesan cheese and arugula **1550**
- GRILLED OCTOPUS with fennel **1350**



The price list with customer information according to the requirements of the Russian Federation government decree №1036 on validating the rules of public catering services from the 15.08.1997 (04.10.2012 edition) is on the customer information board. Your waiter will bring it on your request. Public catering products and services provided meet the requirements of GOST 30390-2013 «International standard. Catering services. Public catering products sold to the public. General specification». All prices are in rubles. Cash payments are accepted in rubles and by cards. This menu is an advertising material.



they opened a restaurant featuring Italian cuisine where they themselves greet guests and

put on an Italian show. Two old friends, Antonio Fresa and Andrei Musikhin, brought their old dream to life in 2016 ~

Two old friends, Antonio Fresa and Andrei Musikhin, brought their old dream to life in 2016 ~ put on an Italian show.

COFFEE

Classic taste of Italian coffee:

- Espresso **160**
- Americano **160**
- Cappuccino **190**
- Latte **240**
- Cortado **190**
- Raf: Vanilla, Chamomile or Lavender **290**

TEA

500 ml **390**

- Black,
- Earl Grey,
- Green,
- Fruit or Herbal



DESSERTS

- Carrot cake with white chocolate ganache **350**
- Cheesecake with caramel **350**
- Mill-feuille with chocolate and hazelnut **390**
- Cannolo Jerome **390**
- Sweet pizza with pistachios **1000**
- Ice cream and sorbets, please, check the available variety with your waiter **250**

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HOT DRINKS

500 ml **590**

- Sea-buckthorn tea
- Ginger tea
- Cowberry tea



HOMEMADE LEMONADE

0,5/ 1l **550/950**

- Ginger and rosemary
- Grapefruit and basil
- Strawberry and grapefruit



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BOOK A TABLE OR ORDER A DELIVERY

JEROMERESTAURANT.RU

918-69-20



If anything goes wrong, call the managing partner Andrey Musikhin: **+7 (921) 922-03-52**