



SMALL STARTERS

- Oyster 1 pc **390**
- Olives **290**
- Meat delicatessen **550**
- Cheese **390**
- Fried artichokes with parmesan **750**
- Stracciatella with Black Sea anchovies **490**

TODAY

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SOUPS

- Leek soup with poached egg and Pecorino Romano **450**
- Thai soup with red shrimps, calamari, oyster mushrooms, and cilantro **550**
- Tortellini with veal in broth **450**

PASTA & RISOTTO

- Pasta with lobster (for two people, 30 minutes) **7900**
- Spaghetti di Gragnano aglio-olio-peperoncino / aglio-olio-peperoncino with bottarga **490 / 650**
- Homemade ravioli with veal and black truffle **990**
- Risotto alla milanese with marrowbone **690**
- Homemade pasta mafalde with black truffle **1250**
- Cacio e Pepe, pasta picci with black pepper and 2 kinds of cheese **650**
- Sardinian pasta fregola with shrimps, calamari, octopus, and mussels **890**
- Homemade pasta pappardelle with veal and beef tongue **650**
- Risotto with oysters and lime **990**
- Whole-grain oat risotto with porcini (cep mushrooms), oyster mushrooms, baked celery root, ricotta, and parsley oil **490**
- Cicatelli, homemade pasta with Kamchatka crab, tomato-cream sauce, and parsley oil **850**



MAINS

- 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**
- COTOLETTA ALLA MILANESE** with tomatoes and black truffle **2490**

SIDES

- Sweet potato fries **350**
- Grilled tomatoes **550**
- Broccoli with anchovies **550**
- Mashed potatoes with/without truffle **420/350**

STARTERS & SALADS

- Beef tartare with crispy onion **550**
- Beef carpaccio with parmesan cheese, fresh tomatoes, and basil **650**
- Burrata with tomatoes **850**
- Scallop crudo with cherry **750**
- Bruschetta with tomatoes, stracciatella, and black truffle **1250**
- Salad with house-smoked trout, avocado, edamame, mango granite, and leaves of green salad **690**
- Mussels sauté **850**
- Salad with avocado and tomatoes / with avocado, tomatoes, and crab **750 / 1200**

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

Delicatessen

We're always in search for the best ingredients, including high-quality deli meat. Please, check with your waiter what's on hand now



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

PIZZA

- Pumpkin cream, homemade salsiccia, and aged balsamic vinegar **650**
- Margherita **550**
- 4 cheeses **590**
- Salami **750**
- Black truffle, stracciatella, and hazelnut **850**
- Prosciutto di Parma and arugula **990**
- Mortadella and Pistachio **850**
- Sausage and fried potatoes **650**
- Prosciutto and mushrooms **750**
- Sweet pizza with pistachios **1000**

ON THE GRILL

- BONE-IN RIBEYE, RUSSIAN BEEF FROM VORONEZH** (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 **1490**
- GRILLED OCTOPUS** with fennel **1250**
- JUICY MARBLED BEEF BURGER** with gorgonzola sauce, onion marmelade and, sweet potato fries **750**

The price list with customer information according to the requirements of Russian 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 in rubles and cards are accepted. This menu is an advertising material.





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

Mulled wine
250 ml **350**

HOT DRINKS

650 ml **590**

Sea-buckthorn tea

Ginger tea

Cowberry tea

Gianduja cocoa
220 ml **350**

HOMEMADE LEMONADE

0,5/1l **450/950**

Ginger

Raspberry and cilantro

Basil and lemon

Tarragon

Sea-buckthorn and rosemary



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OR ORDER A DELIVERY

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