

OSTERIO MARIO

ITALIAN RESTAURANT

MENU

CICCHETTI • CICCHETTI

Cicchetti - small snacks, mostly sandwiches usually served in Venetian bars as starters. All good lunch or dinner begins with an aperitif and cicchetti bites are required part of it

| | | |
|------------|--|--------------|
| Vegetables | Sicilian olives Noccellara del belice..... | 32 g • 100 ₺ |
| | Pickled artichokes with oregano | 30 g • 100 ₺ |
| | Sun-dried tomatoes with parmesan | 25 g • 100 ₺ |
| | Pickled peppers stuffed with cream cheese | 30 g • 100 ₺ |
| | Pickled mini squash stuffed with cream cheese | 40 g • 100 ₺ |
| Cheese | Gorgonzola cream and orange mostarda | 40 g • 110 ₺ |
| | Goat cheese and pear with honey..... | 45 g • 110 ₺ |
| | Parmesan with honey | 23 g • 110 ₺ |
| | Feta with capers, honey and oregano | 20 g • 110 ₺ |
| | Mozzarella and sun-dried tomato | 50 g • 110 ₺ |
| Fish | Octopus, sun-dried tomato and olives | 30 g • 130 ₺ |
| | Salmon ceviche..... | 50 g • 130 ₺ |
| | Shrimp mousse on romaine leaf..... | 35 g • 130 ₺ |
| | Tuna mousse on romaine leaf..... | 35 g • 130 ₺ |
| | Beetroot with anchovy and egg | 50 g • 130 ₺ |
| Meat | Roast beef, pepperoni jam and capers. | 50 g • 130 ₺ |
| | Mortadella with pistachios..... | 23 g • 130 ₺ |
| | Parma ham..... | 20 g • 130 ₺ |

COLD STARTERS

SPUNTINI FREDDI

Salmon carpaccio 120 g • 580₺

Salmon, orange oil, capers, chives, watercress

Vitello tonato..... 80 / 70 g • 590₺

Veal sous vide, tuna sauce and capers

Tuna tartar 120 g • 540₺

Tomatoes, capers, citrus dressing

**Stracciella cheese with olives
and capers**..... 70 / 15 / 15 g • 470₺

**Roasted Pepper Carpaccio
with Tonnato Sauce**..... 170 g • 420₺

Baked peppers, tuna sauce, capers,
dill oil, mini basil, parmesan

Beef tar-tar with parmesan..... 170 g • 590₺

Beef, capers, onion, worcester sauce, yolk,
parmesan, millstone bread, olive oil

Burrata with tomatoes 270 g • 680₺

Burrata, pickled tomatoes, pesto,
arugula, olive oil, basil salt, mini basil

Burrata with parma 200 g • 790₺

Burrata, parma, sun-dried tomatoes,
arugula, olive oil, basil salt, pistachios

HOT STARTERS

ANTIPASTI CALDI

**Fritto misto with artichoke
and anchovy aioli**..... 105 / 30 g • 480₺

Argentine prawns, squid, mussels
and sage in crispy batter, aioli sauce

**Baked Camembert with
Spicy Berry Sauce** 175 g • 620₺

Berry sauce with ginger and rosemary,
baked crispy millstone bread

Focaccia with bacon,
mozzarella and sage 170 g • 270 ₺

Parmigiano Eggplant 210 g • 490 ₺
Eggplant, parmesan, mozzarella, tomatoes, basil

PIZZA • PIZZA

We make our own thin crust dough with real
Italian soft wheat.

The size of pizza is traditional (30 cm)

Margarita classic 300 g • 390 ₺
Mozzarella Fiore de latte, tomato sauce and basil

Italian assorted 370 g • 640 ₺
Spicy sausage, bacon, olives, artichokes,
capers and tomatoes

Mortadella 320 g • 520 ₺
Mortadella with pistachios and truffle sauce

Seafood 375 g • 750 ₺
Shrimp, squid, mussels without shells,
salmon and spinach stewed in white wine and cream

Mario meat pizza 390 g • 680 ₺
Beef, turkey, bacon, tomatoes and rosemary

Four cheese with pear 410 g • 630 ₺
Blue cheese, parmesan, mozzarella,
cheddar, honey, walnut, caramelized pear
and lemon balm leaves

Forest mushrooms 320 g • 440 ₺
Creamy cheese sauce, wild mushrooms,
parsley, truffle oil

Pepperoni 270 g • 540 ₺
Salami picante, tomato sauce, mozzarella

Grilled vegetables 340 g • 470 ₺
Grilled vegetables, tomato sauce,
mozzarella, pesto and basil sauce

ROMAN PIZZA

PIZZA ROMANA

Parma and stractella..... 370 g • 710 ₺

Tomato sauce, mozzarella, stractella,
parma, arugula, olive oil and balsamic

With black truffle..... 300 g • 890 ₺

Mozzarella, cream sauce, fresh black truffle,
truffle paste

Truffle salami.....290 g • 570 ₺

Creamy tomato sauce, mozzarella, truffle salami

Caesar.....360 g • 560 ₺

Caesar sauce, mozzarella, chicken breast,
romaine, sun-dried tomatoes and parmesan

Tomatoes and stracciella.....285 g • 540 ₺

Ripe tomatoes, mozzarella, basil and olive oil

Shrimp and zucchini.....330 g • 650 ₺

Creamy tomato sauce, mozzarella,
tiger prawns, zucchini, spinach

FOCACCIA

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Focaccia Roman style.....175 g • 270 ₺

Pesto / Mozzarella / With rosemary and sea salt /
With garlic and parmesan

Focaccia classic..... 130 g • 195 ₺

Pesto / Mozzarella / With rosemary and sea salt /
With garlic and parmesan

BRUSCHETTAS MARIO

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Bruschetta with goat cheese.....75 g • 260₺

Bruschetta with gorgonzola.....70 g • 260₺

Gorgonzola, orange mostarda, watercress, hazelnut

Bruschetta with tomato salsa.....80 g • 250₺

Bruschetta with smoked salmon.....80 g • 290₺

SOUPS • ZUPPE

Pumpkin cream soup with crab..... 280 g • 590₺

Pumpkin cream soup with ginger
and lemongrass, crab meat, pumpkin seeds

Cachucco.....400 g • 640₺

Tomato soup with seafood

Tomato with Stracatella cheese..... 300 g • 490₺

Ribollita with stewed beef..... 320 g • 480₺

Forest mushroom cream soup..... 300 g • 490₺

Creamy forest mushroom soup,
boiled butter, Jerusalem artichoke chips,
fries, watercress, nutmeg, olive oil, dill oil

Chicken soup with orecchietti.....330 g • 420₺

Strong chicken broth, chicken
and orecchietti pasta

SALADS • INSALATE

Salad with tuna220 g • 590₺

Fresh tuna, tuna mousse, lettuce, sun-dried tomatoes, chicken egg, potatoes, anchovy oil, citrus dressing

Argentine shrimps with arugula and parmesan mousse 125 g • 780₺

Fried Argentine prawns, arugula with spicy balsamic dressing, parmesan, sun-dried tomatoes, pistachios, parmesan mousse, olive oil

Warm salad with octopus..... 195 g • 670₺

Octopus, potatoes, sun-dried tomatoes, tajas olives, citronet sauce

Salad with warm eggplant and goat cheese..... 195 g • 540₺

Spinach, balsamic dressing, sun-dried tomatoes, crispy quinoa, chervil

Caprese 240 g • 540₺ / 210 g • 560₺

With mozzarella Fiore de latte with stractella cheese

Caesar.....200 g • 540₺ / 180 g • 590₺

Chicken / Shrimp

Roast beef salad.....220 g • 540₺

Beef roast beef, romaine, branded dressing, sun-dried tomatoes, parmesan

Large green parmesan salad140 g • 430₺

Citrus dressing, balsamic cream, pumpkin seeds

Greek salad..... 200 g • 460₺

Vegetables and feta cheese

RISOTTO • RISOTTO

Risotto with seafood 340 g • 670₺

Shrimp, squid, white fish, zucchini, chervil

Risotto with wild mushrooms, champignons and black truffle..... 300 g • 630₺

PASTA • PASTA

Amatriciana with polpette410 g • 640 ₺
Paccheri pasta, Italian meatballs,
tomato sauce, bacon, parmesan

Fettuccine Bolognese340 g • 520 ₺

Tagliolini Carbonara275 g • 550 ₺
Choice of classic recipe / with added cream

**Rigatoni with lamb, eggplant
and tomato sauce**340 g • 570 ₺
Spicy / Not spicy

**Fettuccine with chicken
and creamy pesto**330 g • 580 ₺

Meat lasagna with mushrooms260 g • 580 ₺

**Tagliolini Alio olio with shrimps,
vongole and bottarga**350 g • 610 ₺
Fresh tagliolini pasta, shrimp, vongole, bottarga,
olive oil, garlic, chili and parsley sauce

**Conciglione neri with salmon
and scallop in a creamy sauce**345 g • 710 ₺

Black pasta with seafood310 g • 680 ₺
Cream sauce, vongole, shrimps, mini octopus

**Tagliolini with crab
in a creamy sauce**320 g • 1050 ₺
Tagliolini pasta, crab meat, tomatoes, bottarga,
creamy sauce with added wine, anchovy

**Paccheri with Sakhalin scallops,
Argentine shrimps, vongole
and bisque sauce**345 g • 960 ₺

**Orecchietti with shrimps
and creamy pesto**320 g • 640 ₺

**Fregola with smoked salmon
and stracciella cheese**290 g • 590 ₺

**Gluten-free pasta with Sakhalin scallops
and parmesan mousse**300 g • 590 ₺
Gluten-free buckwheat and amaranth flour paste,
mushroom sauce, parmesan mousse

MEAT AND POULTRY

CARNE E POLLAME

Beef cheeks with celery risotto350 g • 660₺

Beef stewed in balsamic
with mashed potatoes340 g • 590₺

Beef tenderloin medallions,
spinach and pepper sauce.....120 / 60 g • 990₺

Marbled Beef Striploin Steak 230 / 105 g • 1 340₺

Pork tenderloin medallions
with Jerusalem artichoke puree275 g • 620₺

Pork tenderloin, Parma ham, Jerusalem
artichoke puree, mashed potatoes, mushroom
demi-glace, onion chips, pickled pearl onions

Chicken breast
with vegetables115 / 80 / 30 g • 540₺

Green beans, cherry tomatoes, tomato salsa

Turkey breast steak 110 / 140 g • 560₺

Grilled sausages 180 / 80 g • 590₺

Sausages with parmesan and spinach,
pepper sauce, broccoli, pepperoni panagratia

FISH AND SEAFOOD

PESCE E FRUTTI DI MARE

Tuna steak with white wine sauce.....195 g • 840₺

Tuna, white wine sauce, sun-dried
tomatoes, watercress

Bistecca di peche 220 g • 610₺

Chopped seafood steak (salmon, shrimp, squid),
white wine and butter sauce, spinach

**Octopus with potato gratin
and spicy tomatoes305 g • 1200₺**

Salmon with mashed potatoes.....120 / 170 g • 780₺

White wine sauce with fennel, celery chips

**Dorado fillet with green vegetables
and creamy pesto 210 g • 580₺**

Zucchini, young green peas, spinach

Mussels630 / 20 g • 810₺

Sauce to taste: creamy with white wine /
marinara / blue cheese

Grilled squid.....275 g • 550₺

Parmesan sauce, sun-dried tomatoes,
young green peas

SIDE DISHES • CONTORNI

**Baked potato gratin with parmesan
and mozzarella180 g • 290₺**

Parmesan mashed potatoes 150 g • 190₺

Green vegetables and pesto sauce.....150 g • 190₺

Potatoes with garlic and rosemary.....150 g • 190₺

Grilliatta..... 145 g • 290₺

Grilled bell peppers, zucchini and eggplant
with pesto sauce

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Osteria Mario Delivery

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- on the website www.tigrus-project.com (use qr-code).



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You can become a franchiser of Osteria Mario in Moscow and other regions of Russia and CIS.

For more information, please e-mail:
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