

ITAMESHI イタメシ

In Japan, Italian cuisine is called itameshi (イタメシ): short for "Italy" and "meshi" or 飯 (dish)

Our Executive Chef Daniele Gialluisi has created dishes that blend Italian cuisine with Japanese influences and Conservatory Lounge & Bar will be the perfect showcase of this unique blend

SASHIMI

salmon (60gr)	650
scallops (60gr)	750
shrimps (60gr)	650
big eye tuna (60gr)	950
yellowtail (60gr)	950
smoked eel (60gr)	650

NIGIRI

crab (70gr)	1400
salmon (70gr)	650
salmon roe (70gr)	900
scallops (70gr)	750
shrimps (70gr)	650
big eye tuna (70gr)	950
yellowtail (70gr)	950
smoked eel (70gr)	650

CAVIAR

sturgeon caviar (57gr\125gr)	17500/34500
salmon roe (50gr\100gr)	1550/2700
served with condiments and blinis	

V - vegetarian dish

G – gluten-containing dish

prices are quoted in rubles and include taxes

SIGNATURE MAKI ROLLS

SALMON & AVOCADO^G (240gr) salmon, avocado, homemade mayonnaise	1450
CRISPY EEL^G (220gr) unagi, foie grass, homemade mayonnaise, sweet omelette	1650
TONNO, MISO PICCANTE AND YUZU TOBIKO^G (220gr) spicy tuna, homemade chilli paste, miso, yuzu tobiko	1850
ON FIRE^G (240gr) torched salmon, unagi sauce, cream cheese, avocado	1350
ARARAT MAGURO MAKI (210gr) king crab, tuna, cream cheese, chives	2950
KANI AVOCADO MAKI^G (160gr) king crab tempura, avocado, strawberry, truffle mayonnaise	1650
BIGEYE & BLACK CAVIAR MAKI (140gr) bigeye tuna, prawns, salmon, asparagus, avocado	2950
TOMATO & BURRATA^{VG} (220gr) teriyaki, rocket, olive oil	950

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CRUDO

SCALLOPS^G (120gr) 1650
toasted pine nuts, fine diced red chili, yuzu ponzu sauce

TORCHED SALMON^G (180gr) 1450
salmon, daikon, mentiako salsa, ponzu sauce

TUNA TORTILLAS^G (240gr) 1550
crispy tortillas, big eye tuna crudo, fresh wasabi mayonnaise, marinated onion

ANTIPASTI

CARPACCIO DI MANZO AL CRUDO DI CARCIOFI (170gr) 1300
beef carpaccio, marinated artichoke, parmesan cheese

BURRATA PUGLIESE^G (220gr) 1250
burrata tomato frangipane, tomato carpaccio, basil oil

VITELLO TONNATO KATSUOBUSHI^G (130gr) 1450
poached veal, tonnato salsa, veal teriyaki sauce, capers powder, bonito flakes

HUMMUS IN PINZIMONIO^G (350gr/50gr) 1350
sundried tomatoes hummus, vegetable crudité, olive oil, bruschetta bread

AFFETTATI MISTI^G (200gr/180gr) 2550
selection of cured Italian meats, sliced a lá minute, served with Italian pickles and rosemary focaccia

SOUP

MISO TOFU^V (200gr) 650

SEAFOOD (200gr) 900

RAMEN ALL'ITALIANA^G (550gr) 950
nonna's chicken broth, poached chicken, soft boiled eggs, spelled linguini, bok choy spring onions

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ITALIAN WARM APPETIZERS

BOMBETTE (210gr)	1650
beef meat rolls stuffed with ham, provolone cheese, sautéed with red wine	
PANZEROTTO ^{VG} (200gr)	1200
deep fried pizza dough, stuffed with tomato and mozzarella, served with spicy diavola sauce	
ROASTED KING CRAB ^G (100gr)	2600
glazed with homemade soya mayonnaise, lime and coriander	
PIZZA STRACCIATELLA E TARTUFO ^G (440gr)	2750
truffle cream, stracciatella cheese, black truffle, rucola	
EGGPLANT POLPETTE ^G (200gr)	1450
eggplant fried croquette, mozzarella cream, tomato confit, tartufo, grated parmesan	

BOWLS

MULTIGRAIN TABBOULEH ^V (380gr)	1200
buckwheat, parsley, onion, tomato, black rice, lentils, lemon shaved broccoli, quinoa falafel, avocado hummus	
TRUFFLE SALMON TERIYAKI ^G (500gr)	1750
sushi rice, salmon, teriyaki sauce, cucumber, mango, edamame, slaw cabbage, crunchy sunflower seeds	
KAMCHATKA CRAB & AVOCADO AND POMODORI ^G (420gr)	3200
kamchatka crab, avocado, tomato, sesame	
CAMPAGNA ^{GV} (330gr)	1250
asparagus, zucchini, artichoke, cherry tomato, pickled red onion, celery, parmesan, pumpkin puree, vegetable chips	

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PASTA & RISOTTO

LASAGNA DI ZUCCHINE AND CAPOCOLLO^G (280gr)	1450
lasagna with capocollo, provolone and zucchini, pesto sauce, caciocavallo fondue	
ORECCHIETTE PUGLIESI^G (420gr)	1550
orecchiette pasta, cherry tomato, lamb meat balls, oyster mushrooms, dry aged ricotta	
MINISTRA DI PASTA ALLA MARINARA^G (450gr)	1650
tubettini pasta, seafood sauce and chickpeas	
RISOTTO ALL ZUCCA INVERNALE (300gr)	1450
risotto carnaroli, pumpkin, taleggio fondue, seasonal truffle	

MAIN

SALMON CONFIT^G (220gr)	2250
poached salmon confit, torched avocado, spinach, ginger sauce	
TURBOT^G (320gr)	2750
seared turbot, with potato, olives, salted cappers, tomato, stuffed mussels, basil	
BEEF TAGLIATA^G (410gr)	3600
sliced New York striploin, arugula, shave parmesan, truffle ponzu, served on a hot stone	

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MAIN

SMOKED HOUSE BURGER^G (500gr)	1450
home made prime cut beef patty, caramelized onion, emmental cheese, homemade smoky BBQ sauce	
CHILEAN SEABASS AND NDUJA^G (290gr)	3400
chilean seabass with nduja crust, cannellini bean, vongole, cauliflower carpaccio	
LAMB SHOULDER ALLA ROMANA^G (350gr)	2550
32h slow cooked lamb shoulder, polenta romain artichoke	
BRAISED WAGYU PICANHA (240gr)	3750
smoked mushed potato, seasonal truffle	

ON THE SIDE

MIXED TOMATO SALAD^V (120gr)	450
MASHED POTATO (150gr)	400
GRILLED VEGETABLES^V (120gr)	450
DEEP FRIED SWEET POTATOE^V (120gr)	500

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DESSERTS

DANIELE TIRAMISU^G (180gr)	800
coffee scented dacquoise, espresso ganache, mascarpone	
CHOCCOLATE SOUFFLE^G (170gr)	800
served with vanilla and chocolate sauce, lavender gelato	
ROSE^G (120gr)	750
rose mousse, wilde rose gelato, sesame tuiles	
FRUIT PLATTER^V (250gr)	1350
seasonal fruits	
FRESH BERRIES^V (220gr)	1950
seasonal mix berries	
INTERNATIONAL CHEESE SELECTION (160gr\80gr)	1700
selection of goat and cow milk cheese of different flavor and texture	
ASSORTED ICE CREAM MOCHI^{VG} (40gr\1pc)	300
SELECTION OF ICE CREAM^V (50gr\scoop)	300

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