



JEROME
RISTORANTE

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STUZZICHINI / Small Starters

Ostriche 1 pz	490
Oyster 1 pc	
* from Thursday till Sunday	
Olive	490
Olives	
Bruschetta	990
Bruschetta with octopus	
Carciofi fritti	990
Fried artichokes with parmesan	
Formaggi del giorno	3 000
Cheese plate (daily choice)	
Prosciutti e salami	3 500
Prosciutti & Salame (daily choice)	

SPECIALITÀ GASTRONOMICHE / 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

15% off

FORMAGGI / Cheeses

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

for meal
on weekdays

ANTIPASTI E INSALATE / Starters & Salads

Tartare di manzo	1 250
Beef tartare with black truffle	
Carpaccio di manzo	1 080
Beef carpaccio with parmesan	
Burrata	1 230
Burrata with tomatoes	
Ceviche	1 250
Dorado ceviche	
Crudo	1 190
Scallop crudo with cherry	
Insalata di avocado e pomodori / granchio	1 100 / 1 750
Salad with avocado and tomatoes / with avocado, tomatoes, and crab	
Insalata di barbabietola	790
Beetroot salad with feta cheese and wasabi sorbet	
Insalata verde	890
Green salad	
Vitello tonnato	870
Parmigiana di melanzane	890
Eggplant Parmigiana	

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ZUPPE / Soups

Zuppa fredda di pomodoro	650
Cold tomato soup	
Zuppa di pesce alla siciliana	1 250
Sicilian fish soup	
Vellutata di funghi	650
Mushroom cream-soup with truffle and croutons	

SECONDI / Mains

Padella con frutti di mare	2 500
Seafood & tomatoes skillet	
Stufato alla sangiovese	1 190
Stufato San Giovannese, classic braised veal cheeks with a secret blend of Tuscan herbs, served with mashed potatoes with truffle	
Orata al forno	1 370
Dorado with spinach	
Merluzzo	1 100
Mediterranean style cod with olives, capers, and croutons	
Anatra confit	1 250
Duck confit with shiitake and mashed potatoes	
Cotoletta alla milanese	3 500
Cotoletta milanese	

ALLA BRACE / On the Grill

Costata di manzo	1 100
Bone-in Ribeye, Russian beef from Voronezh with grilled champignons and marrowbone (for 100g)* a steak from 1 kg.	
Polpo intero	1 550
Whole Octopus (for 100g)* from 0,3 kg	
Costolette di agnello	1 750
Lamb ribs with garlic confit	
Tagliata di manzo	1 900
Tagliatta steak with parmesan cheese and arugula	
Polpo alla griglia	2 500
Grilled octopus with caponata	

CONTORNI / Sides

Patatine fritte	520
French fries with parmesan	
Pomodori alla griglia / Grilled tomatoes	850
Patate saltate	690
Fried potato with Kalamata olives	
Spinaci / Stewed spinach	620
Caponata alla siciliana	820
Caponata in sicilian style	

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PASTA E RISOTTO / Pasta & Risotto

Frutti di mare	3 900
Pasta with seafood (for two persons)	
Spaghetti aglio, olio e peperoncino / con tonno e bottarga	550 / 1 100
Spaghetti aglio-olio-peperoncino / aglio-olio-peperoncino with tuna and bottarga	
Pasta con polpo	1 650
Pasta with octopus	
Cicatelli	1 100
Homemade cicatelli with Kamchatka crab	
Carbonara	990
Ravioli	1 550
Homemade ravioli with veal and black truffle	
Spaghettoni alla Bolognese	790
Spaghettoni Bolognese	
Risotto alla milanese	1 100
Risotto milanese with braised veal cheeks	
Cacio e pepe	690
Cacio e Pepe, pasta picci with black pepper and 2 kinds of cheese	
Spaghetti al pomodoro	990
Spaghetti al pomodoro with stracciatella	

PIZZA / Пицца

Margherita	680	Prosciutto di Parma	1 190
		Prosciutto di Parma and arugula	
Quattro formaggi	890	Mortadella	1 220
4 cheeses			
Salame	990	Prosciutto e funghi	890
		Prosciutto and mushrooms	
Tartufo nero	1 820	'Nduja	950
Black Truffle and Stracciatella		Nduja and onion confit	

PANE FATTO IN CASA / Homemade Bread

Focaccia	350
Pane fatto in casa	350
Bread cooked with original 90 year old sourdough, served with homemade cultured butter	

Please inform the waiter
if you are allergic to any food

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CAFFÈ / Coffee

Classic taste of italian coffee:

Espresso	210
Americano	210
Cappuccino	320
Caffè latte	350
Cortado	320
Raf: Vanilla, Chamomile or Lavender	390

TÈ / Tea

Black, Earl Grey, Green, Milk Oolong, Fruit, Jasmin, Buckwheat, ...	700 ml	450
Ayurveda Anti Stress, or Herbal		

BEVANDE CALDE / Hot Drinks

Sea-buckthorn tea	700 ml	590
Ginger tea	700 ml	590
Cowberry tea	700 ml	590
Gianduja cocoa	220 ml	450
Mulled wine	250 ml	450

BIBITE FATTE IN CASA / Homemade Lemonade

Ginger	250 ml	350 /	800 ml	990
Raspberry and cilantro	250 ml	350 /	800 ml	990
Tarragon	250 ml	350 /	800 ml	990
Sea-buckthorn and rosemary	250 ml	350 /	800 ml	990
Pear and thyme kvass	250 ml	350 /	800 ml	990

ACQUA / Water

Dausuz	500 ml	390 /	850 ml	490
Saint-Géron, sparkling mineral water	375 ml	750 /	750 ml	1100

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

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 IS.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.