

CAVIARS

By the tin, served with blinis, toast bread and French baguette

APPETIZERS

Solamente

Ten grams of caviar with blinis, toasted bread and baguette.	
<i>Oscietra Classic</i>	39
<i>White Sturgeon</i>	28
<i>Caviar De Venise</i>	19

The Italian Way

Warmed potato purée* topped with ten grams of caviar.	
<i>Oscietra Classic</i>	55
<i>White Sturgeon</i>	35
<i>Caviar De Venise</i>	26

Caviar on Quail eggs

Two hardboiled quail eggs on a spinach bed with potato purée*.	
<i>With ten grams of Oscietra Classic</i>	45
<i>With ten grams of White Sturgeon Caviar</i>	35
<i>With ten grams of Caviar De Venise</i>	29

Sturgeon carpaccio

Smoked sturgeon served with lemon and olive oil.	20
<i>Topped with ten grams Oscietra Classic</i>	49
<i>Topped with ten grams White Sturgeon</i>	39
<i>Topped with ten grams Caviar De Venise</i>	33

Oscietra Royal – *One of the best Oscietra you will ever taste.*

Highly selected and incredibly tasty.

28 gr.	1 oz	129
50 gr.	1 ¾ oz	229
125 gr.	4 ⅜ oz	569
250 gr.	8 ¾ oz	1125

Oscietra Classic – *Its intense aroma with unmistakable flavor*

will satisfy the most demanding caviar connoisseurs.

28 gr.	1 oz	115
50 gr.	1 ¾ oz	199
125 gr.	4 ⅜ oz	495
250 gr.	8 ¾ oz	975

White Sturgeon – *Extraordinary “creamy” tasting caviar with a delicate*

nutty flavor, featuring a medium-large sized roe.

28 gr.	1 oz	60
50 gr.	1 ¾ oz	105
125 gr.	4 ⅜ oz	260
250 gr.	8 ¾ oz	510

Caviar De Venise – *From the Venice Republic tradition, this caviar very*

similar to Sevruga is very rich in taste and texture.

28 gr.	1 oz	45
50 gr.	1 ¾ oz	77
125 gr.	4 ⅜ oz	191
250 gr.	8 ¾ oz	375

**Courtesy of Serafina Restaurant*

