

Menu  
Italian Cuisine  
«Victoria»

performed by: Solodova Victoria

**Pasta , snacks , desserts and drinks.  
All these delicious dishes only in the Victoria  
restaurant!**



Spaghetti neapolitan.

Spaghetti with minced meat and tomato sauce.

Garnished with grated cheese and herbs.

Dish author: Solodova Victoria

**INGREDIENTS:**  
**SPAGHETTI,**  
**BUTTER,**  
**GRUYERE**  
**CHEESE.**  
**TOMATO**  
**SAUCE:**  
**ONIONS,**  
**CARROTS,**  
**GARLIC,**  
**FLOUR, PORK,**  
**TOMATO**  
**PASTE,**  
**WATER.**

**COOKING TIME**  
**: 20 MIN.**  
**PRICE : 350**  
**RUB.**



Spaghetti Bolognese.

Spaghetti with meat and tomatoes.

Served with cheese and herbs.

Dish author : Solodova Victoria.

**INGREDIENTS :**  
**ONIONS,**  
**GARLIC, OIL,**  
**MINCED MEAT,**  
**BELL PEPPERS,**  
**TOMATOES,**  
**SPAGHETTI,**  
**CHEESE,**  
**HERBS, SALT,**  
**PEPPER.**  
**COOKING TIME**  
**: 40 MIN.**  
**PRICE : 285**  
**RUB**



Pizza Margarita.

Pizza with cheese and tomatoes.

Served with cherry tomatoes.

Dish author : Solodova Victoria.

**INGREDIENTS:**  
**PIZZA FILLING:**  
**TOMATO**  
**PASTE, OIL,**  
**GARLIC, SALT,**  
**BASIL,**  
**MOZZARELLA,**  
**CHERRY**  
**TOMATOES.**  
**COOKING TIME**  
**: 50 MIN**  
**PRICE : 400**  
**RUB**



**INGREDIENTS:**  
**ONION, OIL,**  
**CHICKEN**  
**BROTH, RICE,**  
**DRY WHITE**  
**WINE,**  
**CHEESE,**  
**SALT, PEPPER.**  
**COOKING**  
**TIME : 30 MIN**  
**PRICE : 250**  
**RUB**

Risotto.

Rice with cheese and white  
wine. Served with cheese.

Dish author : Solodova  
Victoria.



**INGREDIENTS:**  
**BOILED VEAL**  
**OFFAL, ONION,**  
**CARROT, CELERY,**  
**PARMESAN**  
**CHEESE, OLIVE**  
**OIL, SALT,**  
**PEPPER.**  
**COOKING TIME : 1**  
**HOUR.**  
**PRICE : 450 RUB.**

**Trippa.**

**Meat dish with cheese. Served  
with hot bread.**

**Dish author: Solodova Victoria.**



## **INGREDIENT**

**S: VEAL,  
PARMESAN,  
OLIVE OIL,  
LEMON,  
PINK  
PEPPER,  
SALT,  
ARUGULA.**

**COOKING  
TIME : 20  
MIN**

**PRICE : 400  
RUB**

**Carpaccio.**

**Veal tenderloin. Served with toast and dry wine.**

**Dish author: Solodova Victoria.**





**INGREDIENTS:  
EGGPLANT,  
TOMATO,  
ONION,  
OLIVES, PINE  
NUTS, CELERY,  
GARLIC,  
PARSLEY,  
CAPERS, SALT.  
COOKING  
TIME: 40 MIN  
PRICE : 350  
RUB**

**Caponata.**

**Vegetable stew. Served with  
tomato sauce and pine nuts.**

**Dish author: Solodova Victoria**



Tiramisu.

Cold creamy dessert. Garnished  
with grated cocoa.

Dish author: Solodova Victoria.

**INGREDIENTS:**  
**MASCARPONE,**  
**EGGS,**  
**POWDERED**  
**SUGAR, BITTER**  
**CHOCOLATE,**  
**ESPRESSO,**  
**MARSALA,**  
**SAVOYARDI**  
**COOKIES.**  
**COOKING TIME:**  
**30 MIN**  
**PRICE : 250 RUB**



**INGREDIENTS:**  
**CREAM, MILK,**  
**SUGAR,**  
**WATER,**  
**GELATIN,**  
**VANILLA**  
**SUGAR.**  
**COOKING**  
**TIME : 1 HOUR**  
**PRICE : 280**  
**RUB**

Panna-cotta.

Jelly creamy dessert. Decorated with berries.

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**INGREDIENTS:**  
**VODKA,**  
**ALMONDS,**  
**APRICOT**  
**KERNEL, WATER,**  
**SUGAR, VANILLA**  
**SUGAR,**  
**CINNAMON,**  
**CLOVES, PEPPER,**  
**COFFEE.**  
**COOKING TIME :**  
**15 MIN**  
**PRICE : 370 RUB**

Amaretto.

Italian liqueur. Served with almonds.

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**Dear guests!**

**In our restaurant:**

**Every Friday for companies of girls - 20 percent discount!**

**After 9 pm alcoholic drinks 1 + 1 = 3! Dessert for every child under seven years old for free!**

Thanks for attention!