

felice

Left bank
VS
Right bank

MENU

s/s | N°6 | 2020
spring - summer

Photo credit by Mauro Taveggia

LA COSTA



FONDÉ  EN 1743

MOËT & CHANDON

CHAMPAGNE

★



ENDLESS SHORE

or Tailwind in your sails

My dear friends,

Every time when we work on a new Felice Menu, I think about what I would like to tell you, what thoughts I would like to share with you, thoughts, that coming up sincerely and from deep inside of my heart. One way or another, my words were linked with the conceptual idea of this menu (by the way, the “coast” theme was the idea of this “warm” season in this menu. Eventually, I live in Italy and I work on the coast of the Ligurian Sea, almost the same as in Kazakhstan the windows of the Felice restaurant overlook the beautiful bank of the Ishim river).

But what is important right now?

What has truly become an exceptional value?

What inspires me on the most exciting adventures in my life journey?

I DO! Yes, it's me myself - as a person with the roots and wings, given me by my parents, it's my achievements and my acquired experience, my family and my friends, my warmest memories, my hopes and my aspirations to provide something really needed for this World, and, in the end of the day, it's MY DREAMS, that “inspire” me reaching up my goals and literally “blow” the wind into the sails of my boat, which strives to learn more and more new shores of my extremely interesting life that I create by myself!

My friends, take a look inside your heart.

You mean so much to me! It's so much energy of creation is hidden in you!

YOU MEAN SO MUCH TO THE PEOPLE CLOSE TO YOU!

THIS IS THE WHOLE SOCIAL NETWORK OF HAPPINESS!

Are you convinced that there is NOTHING IMPOSSIBLE for you?

If you do then you will achieve anything you wish! After all, every new day gives us endless shores of opportunities to live happily on our own and to bring happiness and joy to our loved ones. Without looking back and without a delay, hand in hand with your beloved people

PS: The food in this new season of our menu is still honest, high-quality, filled up with the kindest feelings. As ALWAYS! With the true spirit of the FELICE team!

Yours sincerely,
Felice brand chef

Giuseppe Ricchebuono

La
spiaggia
che
dicevi
è alla
tua
portata

**WE
BOOKED
THE BEST
PLACE
FOR YOU**





Oysters

Gillardeau	4200.-
Tia Mara	3900.-
Fine de claire	2900.-

PRIMA COSTA



Salmon carpaccio
with red caviar, crispy cucumbers
and spicy pickled turnip
6200.-



Tuna tartare
with tomato sauce and avocado mousse
4600.-

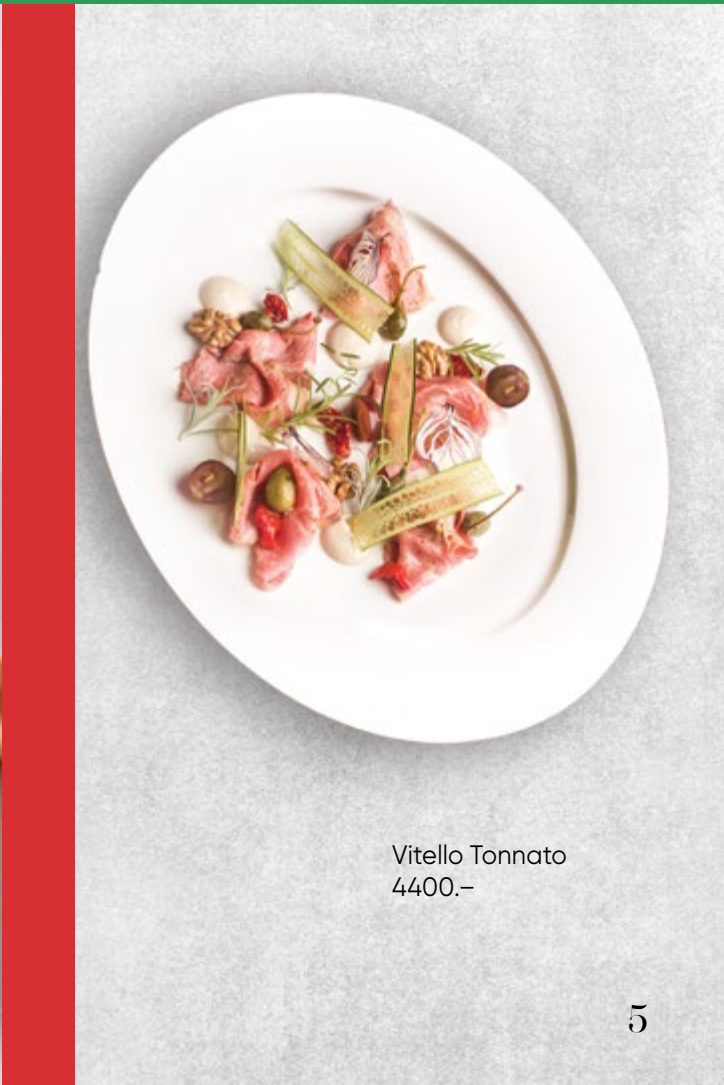


Beef tartare
with cream dressing
and onion focaccia
5200.-

ON THE FIRST LINE



Hummus with puff soufflé,
stewed pear and hazelnuts
4200.-



Vitello Tonnato
4400.-

WE KNOW YOUR SUMMER LOVE 2020

*BURRATA BAR
LA NOSTRA*

Burrata Classico Pomodori (225 gr)
by Formaggeria Felice with colored tomatoes,
fresh herbs and Ligurian pesto
5800.-



Burrata Tartufo Fragola (145 gr)
by Formaggeria Felice with strawberries,
candied cherry tomatoes, coriander leaves
and hazelnuts
5200.-

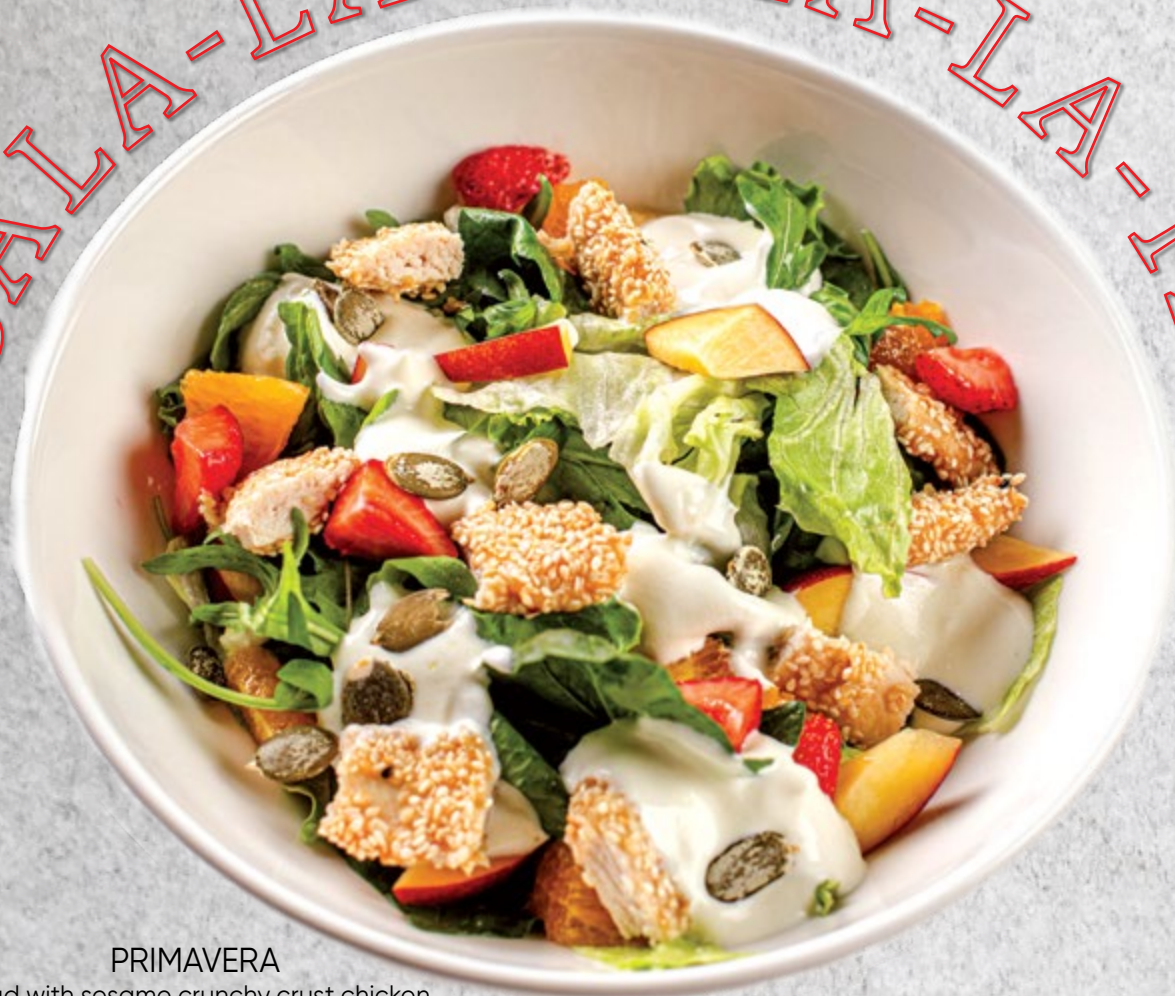


Burrata Tartufo Fichi (145 gr)
by Formaggeria Felice with fig mousse,
ground coffee and avocado
5200.-



Burrata Classico Carciofo (145 gr)
by Formaggeria Felice with Neapolitano
sauce, artichokes, sun-dried tomatoes,
arugula and olives
5200.-

SALA-LA-LA-LA-LA-TA



PRIMAVERA

salad with sesame crunchy crust chicken,
peaches, a mix of green leaves
and yogurt dressing
3400.-



STRACCIATELLA SALAD

with seared salmon, avocado,
and colorful tomatoes
6800.-



CAPPONATA LIGURI

vegetable salad with seafood,
anchovy sauce and salsa verde
5600.-



HORSEMEAT SALAD

with rich-flavoured spicy sauce,
fried eggplant and arugula
4200.-



BEETROOT SALAD
with ricotta mousse, walnuts,
and blackcurrant sauce
2600.-



CAPRI
with Mozzarella from Formaggeria Felice,
served with colorful tomatoes
3800.-



MONTE BIANCO
Pink tomatoes, cucumbers, and mix of greens
with a "snowy" feta-made peak on top
3400.-



GRANCHIO
with Kamchatka crab
and yuzu aioli sauce
9400.-



MEDITERRANEAN SALAD
with crunchy crust shrimps, pecan
and fresh apple
6200.-

**SHALL WE
DANCE**

ANTIPASTI

Premium Cheese Selection
12000.-



Pickled and sun-dried Italian
vegetables, olives and capers
8800.-



Cured and dried
meat specialties
11400.-

A large, white, oval-shaped platter is filled with a variety of antipasti. The platter is set against a green background. The food items include: a large portion of cured meats (salami, prosciutto, and speck) on the right; several small white dishes containing olives, artichokes, and other small appetizers; a central cluster of red grapes and a pear; a large pile of breadsticks; a variety of cheeses (including blue cheese and hard cheese); and several small white dishes containing olives, artichokes, and other small appetizers. The platter is garnished with fresh herbs like rosemary and basil.

BOPTURE

Antipasti Maggiore
21000.-

11

A large, white, oval-shaped platter is filled with a variety of antipasti. The platter is set against a green background. The food items include: a large portion of cured meats (salami, prosciutto, and speck) on the right; several small white bowls containing different types of olives, artichokes, and other small appetizers; a cluster of red grapes in the center; a bunch of breadsticks (focaccia) in the middle; a variety of cheeses (including blue cheese and hard cheese) at the bottom; and several small bowls containing different types of nuts and other small appetizers. The platter is garnished with fresh herbs like rosemary and basil.

BOPTURE

Antipasti Maggiore
21000.-

11



Bruschetta with salted salmon,
avocado mousse, oranges
and sun-dried tomatoes
3800.-

VIVA



Bruschetta with roast beef,
truffle caciotta and cheese & pepper mousse
3200.-

BRUSCHETTA

CHE COLTIVA



Bruschetta with stracciatella,
Ligurian pesto and tomatoes
2400.-

CHE ALLEVA



«THE MOST VALUABLE –

is a family, interconnection of people, those who means a lot to each other. People that inspire each other, delight, teach, and taking care of each other. In illness and health ... In such a family you can be born and you can build your own one. The real value is the confidence that they love and wait for you. Such an awareness of your “home shore”, in any place wherever you are».

Vladimir Cvetinovic
Felice Chef

LA MIA ZUPPA



Zuppa Piccante

Cold tomato and bell pepper soup
with spices and stracciatella mousse
3400.-



You Get Me



Zuppa de Pesce
Mediterranean white and red fish soup
with vegetables
3600.-



Zuppa di Mare
a traditional seafood soup
with tomato concassé
7200.-



Zuppa di Tacchino
a clear broth turkey soup
with homemade noodles
3200.-



LIGHT
A FIRE?



Fried shrimp
in mustard sauce
with red caviar and hazelnuts
4200.-



Crab and scallops rangoons
3800.-



Parmigiana di melanzane
eggplants from the oven with tomato sauce
and Felice's mozzarella
4800.-

Glazed scallops
with green peas
and cauliflower mousse
4800.-



COSSA CALDA

Chickpeas and stracciatella
"Cappuccino"
with seafood
4200.-



mamma italia



Risotto al Funghi Porcini
with porcini mushrooms
and green onions
6200.-





Risotto al Formaggio
with premium selected
Italian cheeses
5800.-



Risotto alla Maranese
with saffron, shrimp and tomatoes
6200.-

makes me happy



SUPER NOVA PASTA FRESCA FELICE



TAGLIATELLE
with shrimp and green peas
with sea bisque
4600.-



COLORED RAVIOLES MARE
with white fish in Burro di Alici sauce
8800.-



RAVIOLINI
with roast beef and spinach
in mustard sauce
3800.-



PAPPARDELLE
with horsemeat, arugula and pine nuts
5400.-



TAGLIOLINI
with green vegetables
3200.-



SPAGHETTI
aglio e olio with stracciatella
4200.-



LINGUINES
with porcini mushrooms and artichokes
5200.-



RAVIOLI CARBONARA
5800.-

*Beauty
in Detail*



FRUTTI DI MARE la crema
al burro seafood spaghetti
in creamy sauce
7800.-

«Non
perdere
la tua
pasta!»



«Cacio - e - Pepe»
spaghetti with salmon
and black pepper sauce
4800.-

Della Bella



FRUTTI DI MARE pomodoro
seafood spaghetti
in tomato sauce
7800.-



Spinach Ricotta PANSOTTI
with clear "Buro" sauce
2800.-





Con tanto amore,

Sincerely yours,

FOCACCIA TIPO RECCO

with Felice's Burrata

classic
or
truffle

5200.-

INNAMORATA
DI ATENE



NEAPOLITANA
tomatoes, mozzarella, basil
2800.-

PINSA

LIGURI
strachatella, artichokes,
colored tomatoes, arugula
3900.-



ROMANO
pesto, Mozzarella, Parmigiano,
basil, pine nuts
4200.-





SALMONE
salmon, artichokes,
spinach
5600.-

IN LOVE
WITH GUESTS

PIZZA



FUNGHI PORCINI
truffle cream, porcini mushrooms,
mozzarella
5600.-



CALZONE
beef bresaola, mushrooms,
vegetable salsa
5400.-



PESCATORE
tuna tartare, anchovies, arugula,
red onion
3600.-



QUATTRO FORMAGGI
5200.-



SIGNORA MARGHERITA
Mozzarella, tomatoes,
basil, Sicilian olives
2800.-



DIABOLO
roast beef, eggplant, capers
5600.-



CAVALO PEPPERONI
horsemeat, pickled
peppers, olives
5200.-

TROFEO



Beef filet Mignon
with savory mustard sauce
with baked charcoal eggplant
8200.-



THE BEST



CORN FED BEEF COSTATA STEAK
with rich-flavoured meat sauce
green asparagus
24000.-

SELLER



TOMAGAWK STEAK
with mushroom spezzatino
4600.- / 3a 100 gr

Horse meat fillet Mignon
in onion sauce with asparagus,
potatoes and celery root puree
8200.-





Savoury chicken
with mint parmigiano
mousse and baked
cabbage
6200.-

PIATTI PRONTI



Glazed duck leg
with blueberry cheese sauce, stracciatella mousse
and simmered spinach
5800.-

I WANT NOW!

GOOD LUCK

route

Black cod
with fish bisque
and vegetable tartare
21000.-



Salmon in a fish bisque
with saffron sauce, peas
and cauliflower mousse
7400.-



Grilled seafood
with garlic sauce
and fresh greens
16800.-



Tuna with Tonato sauce,
sun-dried tomatoes
and zucchini
7800.-

Il mio posto Felice



«The most favorite things are simple. Native food is simple same like my family and home. Kappon Magro – is my honest story about myself and about the people I love, it's about my house, my native land and about stunning Ligurian Sea and its treasures. I do not change the original food meaning, I just want to get the essence of original taste. To reach that goal I choose the most natural products and cooking methods that solve this problem perfectly. And a bit of sauce for brighter emotions». –

GIUSEPPE RICCHEBUONO

LIGURIAN CAPPON MAGRO

Steamed sea-fish and seafood
with beetroot mousse and salsa verde
16 800.–



My happy space

«I love my kitchen. This is a place of strength and uplift, kind of a pyramid. Climbing up always starts with an idea, followed by ingredients and techniques to uncover the essence of products and to improve that product with the combinations, additions and spices. The base for all of that is the culture. There is nothing you can do without culture - this is a real fundament and opportunities for growing up». –

VLADIMIR CVETINOVIC



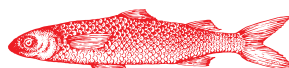
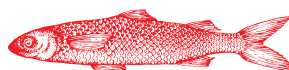
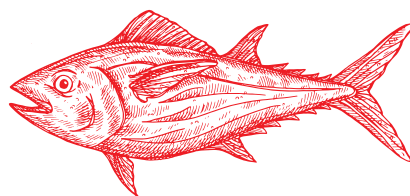
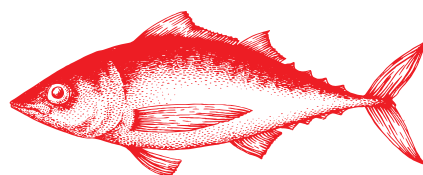
SEAFOOD SAUTÉ

in cream sauce with herbs
and lightly toasted bread
16 800.–



SI
HA
SEMPRE

BARCA



FRESH FISH

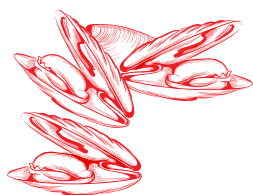
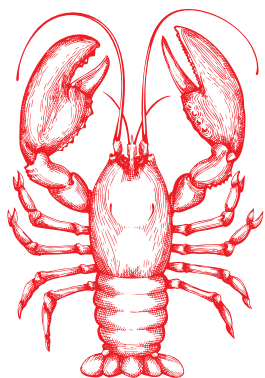
CHOOSE :

grilled, salt-baked, from the oven,
steamed casserole, Ligurian-style roasted,
deep fried "fritto", stewed Sicilian-style
in tomato sauce – to your taste.

RECOMMENDED SIDES TO COMPLEMENT A FISH:

asparagus, rice, potatoes with spinach,
polenta, grilled seasonal vegetables,
green buckwheat "risotto"

DA PESCA



LOBSTERS AND CRABS,
MUSSELS AND CLAMS

As pasta, risotto, sauté, or grilled
TO YOUR TASTE

The cameriere
tell you
about today's fresh catch
and the price.

IL MIO PREFERITO



dolce far niente

Fruits & Berries Plate
14500.-



TIRAMISU
covered with white chocolate mirror
glaze, served with vanilla ice cream
3200.-



PISTACHIO MACARO
with cream sauce
3800.-



SEMIFREDDO
3200.-



CIOCCOLATO E VERMOUTH
melted chocolate torta in sabayon
with vermouth
2800.-



CANNOLI
with Ricotta cream
and citrus filling
2800.-



BANANA E SESAMO
Caramel banana with peanut mousse
on sesame waffle
2400.-

Coast of Community Living in Pleasure



LA torta PERA
puff pastry with wine stewed pear
3400.-



Summer lemon pie
with tangerine sorbet
2400.-



Berry sponge cake
with cream, raspberry coolie
and aloe raspberry sauce
2400.-



NOCCI e DOLCI
eclair with nut cream
2800.-

INEBRIANTE DOLCEZZA

GELATO ice cream 1200.-

SORBETTO sorbet 900.-





SUCH A COLD JOY

The waiter will tell you
about actual flavour

WILD LINE

●
style

Some of the most exciting and intriguing wines coming out of Italy have one thing in common: the volcanic origins of their soils. While the wines of Mount Etna immediately pop to mind, a surprising number of great wines, from the Veneto down to Sicily, hail from volcanic terroirs.

And while minerality is one of the most debated subjects in the wine world, Italy's volcanic soils impart undeniable mineral sensations that include flint, crushed rock and saline, lending depth and complexity to the resulting wines.

Additionally, many of these grape-growing areas have extremely old vines, some more than 100 years old in parts of Campania and Sicily. And nearly all of the "volcanic" denominations rely on native varietals that have had centuries to adapt to their growing conditions.

The vineyard altitude, grape varieties and cellar practices all play crucial roles in the final product, but volcanic soils lend structure, longevity and an extra layer of dimension to the final wines. Here's where to find these complex beauties.

The Volcanic Wines of Italy

Campania

Campania is a captivating and beautiful region in the southwest of the country. It's also home to two of the most dangerous volcanoes in the world: Mount Vesuvius and Campi Flegrei, situated on either side of Naples.

Mount Vesuvius, to the east of Naples, last erupted in 1944 but is better known for burying Pompeii under up to 20 feet of volcanic ash and pumice in 79 A.D. Vesuvius's violent eruptions are also responsible for the volcanic soils found in the growing zones of Irpinia, about 30 miles away.

Irpinia is home to native red grape Aglianico, most notable in Taurasi, and white grapes Fiano and Greco di Tufo. While these varieties grow in other areas, they produce savory wines of exceptional longevity here.

Fiano di Avellino produces full-bodied white wines, with floral aromas, rich fruit flavors and smoky mineral sensations. The best have great intensity and complexity. Unlike Campania's other native white grapes, Fiano has spread to additional regions, where it yields rounder wines with more tropical fruit sensations. Still, hilly Irpinia is the grape's spiritual home.

Greco di Tufo, named after the tiny town of Tufo in the province of Avellino, stands alongside Fiano as one of Southern Italy's most noble white grapes.

A clone of Greco Bianco, Greco di Tufo thrives in its namesake denomination due to its cool climate, frequent rainfall and volcanic soils. The wines have crisp acidity, flinty minerality and intense aromas and flavors that include peach and citrus. They're chock-full of complexity and finesse.

Campania's flagship red wine, Taurasi, also hails from the hills around Avellino. Often called the "Barolo of the South," Taurasi wines are typically full-bodied and full of flavors that evoke red cherry, dark spice, menthol and mineral sensations, all set in a powerful, ageworthy structure.

Composed of a network of craters and other still-active volcanic structures that are largely submerged in the Bay of Naples, Campi Flegrei lies just west of Naples. Volcanic activity is a way of life here, where the smell of sulfur permeates the air and residents are used to the feel of frequent seismic activity. It's home to intriguing wines made with ungrafted native grapes like Falanghina.

There are two distinct clones of Falanghina: Falanghina Beneventana, used in Falanghina del Sannio, and Falanghina Flegrea, grown in Campi Flegrei. While Sannio produces more structured wines, Campi Flegrei's offerings are linear and lighter in body.

They exhibit floral aromas and notable saline minerality, thanks to sandy, volcanic soils and vicinity to the sea.

Piedmont

In the Alpine foothills of northern Piedmont, Alto Piemonte is one of the most fascinating areas in Italy. Home to noble grape Nebbiolo as well as native grapes Vespolina, Croatina and Uva Rara, the area produces vibrant, fragrant and structured reds known for elegance and longevity.

Alto Piemonte's five main denominations – Lessona, Gattinara, Ghemme, Boca and Bramaterra – have higher vineyard altitudes and cooler temperatures than their more famous southern neighbors, Barolo and Barbaresco.

But it's the soils that are unique. Lessona has bright yellow, mineral-rich soil of marine origin, while Boca, Gattinara and Bramaterra have different proportions of porphyritic soils deposited by the eruptions from an ancient, long-extinct supervolcano.

Umbria/Lazio

Perched on a high volcanic bluff in southwestern Umbria, Orvieto is one of the most beautiful ancient Italian cities. It's also the name of one of the country's most famous white wines, Orvieto, a denomination that overlaps from Umbria into Lazio.

The town's history stretches back to the Etruscans, who dug deep caves and a labyrinth of long tunnels in the tuffaceous rock beneath the town. Orvieto's unique growing zone was formed from the former volcanic complex of the Vulsini Mountains during the Pleistocene epoch, most notably because of the volcano that created nearby Bolsena Lake.

Fallout from massive volcanic eruptions once covered the entire region, but over the course of millennia, only select parts of the growing area now have volcanic soils.

Orvieto's array of soils includes tuffaceous zones of volcanic origin to the south, clay in the center, sandy with marine fossils in the northeast and silty alluvial soil along the Paglia River. Orvieto, Orvieto Classico (the original growing area) and Orvieto Superiore (more structured) must be made from a minimum of 60% Procanico and Grechetto. There are several types, which range from dry (secco) to sweet (dolce) as well as a Muffa Nobile (noble rot, or botrytized) version.

Oh! You probably can't wait to start an exciting journey with discovering new regions of Italy and individual wine-growing zones where winemakers use the power of volcanic rock. First start with a volcanic eruption in your wine glass over dinner in a pleasant company ...

Based by KERIN O'KEEFE

The wine expert and author / «Wine Enthusiast»



BAR

#summer mood

FERRA

FED

COZZO



FRUIT-DRINKS

Cranberry-Honey-Basil
250 ml 900.-

Passion Fruit-Aloe-Lemongrass
250 ml 900.-

JUST CREATE!



LEMONADE

Strawberry-Lime-Aloe-Cardamon
300 ml 1700.-
Cherry-Cranberry-Cinnamon
300 ml 1700.-
Passion Fruit-Cucumber-Ginger
300 ml 1700.-



Apple-Beak-Mint-Cinnamon
300 ml 1700.-
Apple-Aloe-Mint
300 ml 1700.-

FRESH!
FRESH!
FRESH!

JUICES

Orange	250 ml	1500.-
Grapefruit	250 ml	2400.-
Apple	250 ml	1500.-
Pineapple	250 ml	4000.-
Carrots with cream	250 ml	900.-



Pineapple with strawberries and basil
300 ml 3 200.-
Orange with strawberries and peach
300 ml 1 700.-
Apple with cucumber and celery
300 ml 1 700.-



Strawberry with aloe
300 ml 2 600.-

Passion fruit, mango
with ricotta cheese
300 ml 2 600.-



frappé

Apple with banana
300 ml 2 600.-

Chocolate with Cherry
300 ml 2 600.-

LO VUOI

Borjomi
330 ml 1 400.-
San Benedetto (sparkling / still)
750 ml 2 900.-
Samal (sparkling / still)
500 ml 1 000.-

SIMPLY JUICE

with different flavors
200 ml 1 500.-
750 ml 3 200.-

IT'S EASY!

YOU KNOW THAT

Coca-Cola
Fanta
Sprite
Coca-Cola zero
250 ml 800.-
Thomas Henry Tonic Water
200 ml 2 400.-
Thomas Henry Ginger Ale
200 ml 2 400.-
Red Bull
250 ml 2 000.-



«Milk Oolong»
tea with lime, strawberries
and Sudanese rose
600 ml 2 400.-



«Japanese Linden»
tea with citrus, ginger and mint
600 ml 2 400.-



«Rooibos»
tea with passion fruit,
apple and aloe
600 ml 2 400.-

FRUITS and HERBS TEA



caffé

Espresso Coffee		
25 ml	800.-	
Americano Coffee		
200 ml	900.-	
Latte Coffee		
280 ml	1 000.-	
Cappuccino Coffee		
200 ml	1 000.-	
Decaffeinated coffee		
	1 300.-	
Coffee with skim milk soy or almond		
	1 700.-	



HEAT HOT FIRE



cioccolato

Hot chocolate		
250 ml	2 700.-	
Cocoa		
250 ml	1 500.-	



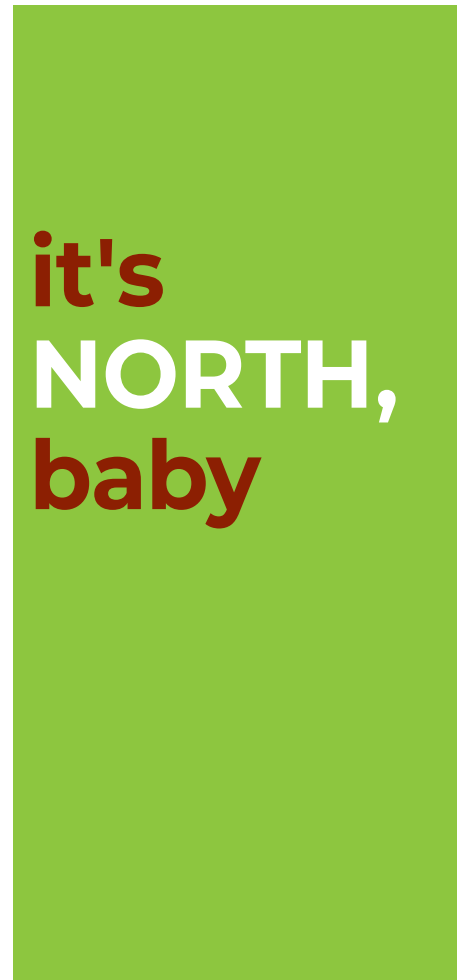
MULLED WINE

Berries	250 ml	2 700.-
Classico	250 ml	2 700.-



PUNCH

Berries	180 ml	2 300.-
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it's NORTH, baby



SANGRIA

Sangria 1 L 13 900.-
Berry / Herbal / Citrus

LIMONCELLO



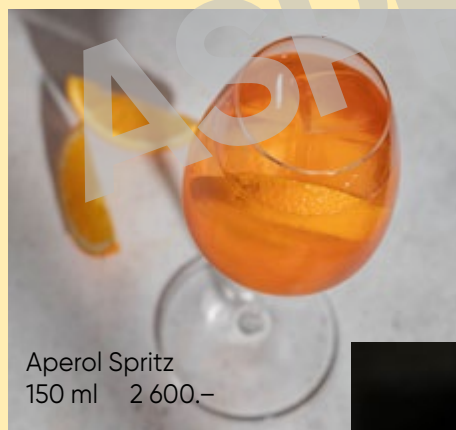
Limoncello 50 ml 2000.-
Classico / Cremoso / al Cioccolato

Bevi
il tuo
COCKTAIL,
o me
li bevo
io tutti
e due.

STRONG GUYS

Martini Negroni
100 ml 2 600.-

Tartufo e Negroni
100 ml 2 600.-



Aperol Spritz
150 ml 2 600.-

this is Love
... ..



Aperol Asprigno
100 ml 2 600.-

INNOCENT
PRANKS



La Signora In Bianco
100 ml 2 600.-



Mojito Ligure
100 ml 2 600.-



Wave stories

BEER SERVED IN BOTTLES

Estrella Damm	330 ml	2 500
Paulaner no filter no alcohol	500 ml	2 700
Antoniana IPA 7,0%	330 ml	6 900
Quinta do Portal, Dark Ale aged in Port barrels	330 ml	9 600
Altinate, Dry Hopped Lager 5,2%	330 ml	4 400
Dubbel, Dark Belgian Style 6,2%	330 ml	4 400
Menabrea, La 150° Ambrata 5%	330 ml	2 100
Menabrea, La 150° Bionda 4,8%	330 ml	1 900

IN ITALY WE PRODUCE MORE
THAN 260 KINDS OF WINE, BUT
FOR PIZZA WE ORDER THE BEER

Fashion for Vermouth before dinner appeared in Turin; a fashion for Vermouth cocktails appeared in Florence – in the Casoni restaurant on Via Tornabuoni. And the fashion for parties with vermouth and snacks came from Milan. The genre is called "aperitif" and is now distributed throughout Italy, excluding the south.

VERMOUTH THE BEST TRADITIONS

Martini Bianco	75 ml	1 800
Martini Extra Dry	75 ml	1 800
Martini Rosso	75 ml	1 800
Martini Rosato	75 ml	1 800
Martini Riserva Ambrato	75 ml	2 200
Martini Riserva Rubino	75 ml	2 200
Martini Fiero	75 ml	2 200
CINZANO Bianco	75 ml	1 900
CINZANO Rosso	75 ml	1 900
CINZANO Extra Dry	75 ml	1 900
Noili Prat	75 ml	2 800
Vermut 25. Fred Jerbis	75 ml	8 600

TASTE BITTER!

Campari	50 ml	2 000
Aperol	50 ml	2 000
Martini Riserva Bitter	50 ml	2 300
Настойка Becherovka 38%	50 ml	2 100
Amaro. Bepi Tosolino	50 ml	3 600
Bitter 34. Fred Jerbis	50 ml	5 300
Amaro 16. Fred Jerbis	50 ml	5 800

APERITIF

Lillet Blanc wine drink	75 ml	2100
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SOMETIMES USEFUL JAGERMEISTER ICE COLD SHOT

Jagermeister	50 ml	2 300
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CIAO, LEI È LA MIA AMICA **GRAPPA**

CastelGiocondo. Frescobaldi	50 ml	5 400
Grappa Bianca. Tenuta San Leonardo	50 ml	6 700
Nonino Vendemmia	50 ml	3 200
Nonino Il Moscato Monovitigno	50 ml	3 800
Nonino Il Merlot Monovitigno	50 ml	3 800
Nonino Lo Chardonnay in Barriques Monovitigno	50 ml	3 800
Nonino Riserva 8 YO	50 ml	8 900
Nonino Picolit Cru Monovitingno	50 ml	10 800
Grappa Agricola	50 ml	5 600
Grappa Smoked Barrique	50 ml	8 800
Cleopatra Amarone Oro. Poli	50 ml	6 400
PO di Poli Secca. Poli	50 ml	4 600
Maria - BIO. Poli	50 ml	3 800
TIGNANELLO. Antinori	50 ml	6 800
Luigi Francoli Grappa Moscato aged in a barrel	50 ml	3 400
Luigi Francoli Grappa Nebbiolo	50 ml	2 200

CALVADOS, GET IT RIGHT

V.S.O.P. Calvados Pays d'Auge AOC	50 ml	3 900
X.O. Calvados Pays d'Auge AOC	50 ml	9 600

SIGNORA DRINKS MAN'S BLOOD, BUT TODAY SIGNORA DRINKS ARMENIAN BRANDY

Ararat Akhtamar 10 YO	50 ml	3 300
Ararat Nairi 20 YO	50 ml	4 700

COGNAC. LA COLLEZIONE

Hennessy VS	50 ml	3 800
Hennessy VSOP	50 ml	6 900
Hennessy XO	50 ml	16 400
Hennessy PARADISE	700 ml	999 000
Hennessy PARADISE IMPERIAL	700 ml	1 999 000
Hennessy RICHARD	700 ml	3 700 000

ARMAGNAC, S'IL VOUS PLAÎT...

Château de Laubade	700 ml	310 000
Vintage Bas-Armagnac 1978		

ARE YOU WITH BRANDY?

TORRES 10 YO	50 ml	2 700
TORRES 20 YO	50 ml	5 600



THE WHISKEY

& WHISKY IS ALWAYS THERE

ISLAND.

WHISKY FROM ARCHIPELAGO

Ardbeg 10 YO. Islay	50 ml	6 600
Ardbeg UIGEADAIL	50 ml	8 800
Ardbeg CORRYVRECKAN	50 ml	9 900
Bowmore 12 YO	50 ml	6 100
Buichladdish The Classic Laddie	50 ml	5 200
Octomore 8.1 Scottish Barley	50 ml	10 900
Buichladdish Black Art 25 YO	50 ml	14 900
Laphroaig Select	50 ml	4 700
Lagavulin 16 YO	50 ml	9 200
Talisker 10 YO	50 ml	6 700
Samaroli Islay 2018 edition	50 ml	15 200
Highland Park 15 YO	50 ml	6 700

HIGHLAND.

HIGH-MOUNTAIN WHISKY

Glenmorangie Original	50 ml	6 500
Glenmorangie The Lasanta	50 ml	6 900
Glenmorangie The Quinta Ruban 12 YO	50 ml	7 400
Glenmorangie The Nectar d'O	50 ml	8 300
Glenmorangie Extremaly Rare 18 year old	50 ml	14 200
Glenmorangie 25 year old	700 ml	480 000
Glenmorangie Signet	700 ml	310 000
Aberfeldy	50 ml	7 500
Samaroli Fettercairn 1995 cask 2809	700 ml	430 000
The Macallan Triple Cask 12 YO	50 ml	7 300
The Macallan Triple Cask 15 YO	50 ml	10 900
The Macallan Triple Cask 18 YO	50 ml	18 900
The Macallan N°6	700 ml	3 330 000

SPEYSIDE.

WHISKY FROM THE SPEY VALLEY

The Glenrothes Sherry Cask Reserve	50 ml	6 300
Cardhu 12 YO	50 ml	6 300
Glenfiddich 12 YO	50 ml	4 900
Glenfiddich 15 YO	50 ml	8 100
Виски Glenfiddich IPA	50 ml	8 900
Monkey Shoulder	50 ml	4 800
The Balvenie Doublewood 12 YO	50 ml	7 900
Виски Balvenie Single Barrel 12 YO	50 ml	16 900
Виски Balvenie 14 YO	50 ml	8 900
The Glenlivet Excellence 12 YO	50 ml	6 700
The Glenlivet 15 YO	50 ml	7 900

LOWLAND.

WHISKY FROM SCOTLAND'S LOWLANDS

Auchentoshan 12 YO	50 ml	5 400
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SCOTCH BLENDED WHISKEY

Dewar's 12 YO	50 ml	3 200
Dewar's Founder's Reserve 18 YO	50 ml	5 600
Johnnie Walker Double Black Label	50 ml	5 300
Naked Grouse	50 ml	2 700
Ballantine's 12 YO	50 ml	3 400
Chivas Regal 12 YO	50 ml	3 900

JAMESON FAMILY

Jameson Caskmates	50 ml	2 700
Jameson Crested	50 ml	2 800
Jameson Black Barrel	50 ml	3 400

IRISH BLENDED WHISKEY

Bushmills Black Bush	50 ml	2 900
Bushmills Original	50 ml	2 100
Tullamore D.E.W.	50 ml	2 300

IRISH MALT WHISKEY

Bushmills Singl Malt 10	50 ml	4 500
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TENNESSEE WHISKEY

Jack Daniels Honey	50 ml	2 900
Gentleman Jack	50 ml	3 600

BOURBON

Wild Turkey	50 ml	2 600
Wild Turkey 101	50 ml	2 800
WILD TURKEY RYE	50 ml	2 800
Makers Mark	50 ml	3 900
Four Roses Single Barrel	50 ml	4 300

CANADIAN WHISKY

Canadian Club	50 ml	2 400
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JAPANESE WHISKY

MARS Maltage "Cosmo"	50 ml	6 300
Akashi Red Blended	50 ml	3 600
Akashi Single Malt	50 ml	8 300
Tenjaku	50 ml	2 900
Kamiki Blended Malt Whiskey	50 ml	10 600

Che
bello
il
momento

*Let's
party!*

FeeeEST!

POLUGAR – the standard of spirit's fortress

Polugar Wheat	50 ml	5 800
Polugar Malt	50 ml	7 700

RUM – treasure Island

Appleton Estate Reserve Blend	50 ml	3 200
Appleton Estate Rare Blend	50 ml	3 900
OAKHEART	50 ml	1 600
BACARDI Carta Blanca	50 ml	1 700
BACARDI Rum Carta Negra	50 ml	1 800
BACARDI ORO	50 ml	1 700
BACARDI 8 Reserva Superior	50 ml	2 700
Zacapa 23	50 ml	6 600
Zacapa XO	50 ml	9 600
Angostura 1787 15 YO	50 ml	7 600
Havana Club Seleccion de Maestros	50 ml	5 700

MEZCAL – I'am spanish brother

Gusano Rojo	50 ml	3 100
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TEQUILA – I'am mexican sister

Espolon Blanco	50 ml	3 200
Espolon Reposado	50 ml	3 400
Patron Anejo	50 ml	4 400
Olmeca Altos Plata	50 ml	2 900

«Tell me who your GIN is, and I'll say who you are»

Bulldog London dry Gin	50 ml	3 200
Bombay Sapphire	50 ml	2 400
The Botanist	50 ml	3 700
MARCONI 46. Poli	50 ml	4 800
Gin 43. Fred Jerbis	50 ml	13 900
Del Professore, Monsieur 43,7%	50 ml	3 900
Monkey 47	50 ml	4 200
Hendrick's	50 ml	4 300
Gin Mare	50 ml	3 900

«The concept of conscience in the Italian language is missing», – VODKA

Belveder	50 ml	3 400
Luigi Francoli "DEEP"	50 ml	1 900
Царская Золотая	50 ml	1 500
Кабарга	50 ml	1 300

BELVEDERE

VODKA

MADE WITH NATURE

POLSKA RYE & PURIFIED WATER
DISTILLED BY FIRE



Please drink responsibly

felice

fresh start...

On April 10, 2020, "VOGUE Italy" magazine for the first time in its more than 100-year history
came out with an absolutely white front page ...
As a symbol of respect for today's heroes, those people, who wears white uniform to save human lives,
also as a symbol of protect and hope of all the people on Earth,
and as a symbol of the beginning of a new era of awareness and goodness!

Here we always post an article about the "Hero of the Felice Menu" in "12 Questions",
but in this issue we became inspired with the idea of our colleagues from "Vogue Italy"
and eventually decided to leave the pages white as well!

Not because we did not have a Hero or because we had nothing to print, instead, quite the opposite.

When the WORLD changes forever, we want to demonstrate community with worldwide new heroes and new stories!

THIS IS FELICE DNA!

Do not be afraid to start with a clean white sheet!
Inspire yourself and inspire the others.

White color is not a void! It's a treasury with a huge value inside.
White color is firstly about a respect. It's a rebirth of light after the darkness.
White color is a whole space to fill it with new ideas, thoughts, stories, lines and notes.
It is an expression of purity in the present time same as an expression of hope in the future.
White color is not a defeat, but a blank new sheet, the front page of a new story.
White color is something to talk about and something to keep the silence about...

*Yours sincerely,
team FELICE*

Hennessy

VERY SPECIAL





felice
italian restaurant

Fine dining and wining

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+7 775 700 7000

Nur-Sultan,
1, Ave. Saryarka
(entrance from riverside)

feliceastana.kz