

RISTORANTE MENU

APERITIVI

Aperol Spritz	8,00
Americano	8,00
Campari Spritz	8,50
Cardinale	10,00
Italicus Rosolio di Bergamotto Spritz	9,00
Garibaldi	9,00
Mi-To	8,50
Negroni	10,00
Sgroppino	10,00
Veneziano Spritz	8,50

SIGNATURE COCKTAILS

Negroni Highball	10,00
Negroni blend reduction Homemade Seasonal Soda	
Rhubarb Sour	10,00
Beefeater London Dry gin infused with Rhubarb & Forest Fruits Pistachio Grapefruit Amaro	
Sicilian Garden	10,00
Malfy Gin Rosa Limoncello Homemade Sicilian Soda	
Tiramisu Martini	10,00
Absolut Vodka infused with Cacao Skinos Dark Espresso Foam	
Melissa	11,00
Aged Grappa Disaronno Amaretto Thyme Honey	

SIGNATURE LOW A.B.V.

Sbagliato Limonetto	9,00
Campari Bitter Sweet vermouth blend Ramazzotti Rosato Zonin Limonetto	
Amaro Fizz	9,00
Ramazzotti Amaro Herbs Cherry Blossom Soda	
Americano Bianco	9,00
White bitter Cordial White Vermouth Rosemary 3 Cents Dry Tonic	



WINE BY THE GLASS

150ml

White

Apla - Oenops Wines 6,00
Drama | Malagousia, Asyrtiko, Vidiano

Pinot Grigio BIO - Botter Casa Vinicola 6,00
Friuli | Pinot Grigio

Vindiano - Oenops Wines 7,00
Drama | Vidiano

Soave Classico - Pieropan 7,00
Garganega | Trebbiano

Tormaresca Chardonnay - Antinori 7,00
Puglia | Chardonnay

Trebbiano - Jasci & Marchesani 6,00
Abruzzo | Trebbiano

"L" Riesling - Dr. Loosen 6,50
Mosel | Riesling (Ημίξηρος οίνος)

Rosé

Apla - Oenops Wines 6,00
Drama | Xinomavro, Mavroudi, Limniona

Tupee - Akriotou Estate 6,00
Voiotia | Syrah, Merlot

Alie - Frescobaldi 7,00
Tuscan | Shiraz, Vermentino

Red

Apla - Oenops Wines 6,50
Drama | Xinomavro, Mavroudi, Limniona

Rosso Di Toscana - Il Poggione 6,50
Tuscany | Cabernet Sauvignon, Merlot, Sangiovese

Barbera D'Alba - Giovanni Corino 7,00
Piedmonte | Barbera D'asti

Limniona - Oenops Wines 7,00
Drama | Limniona

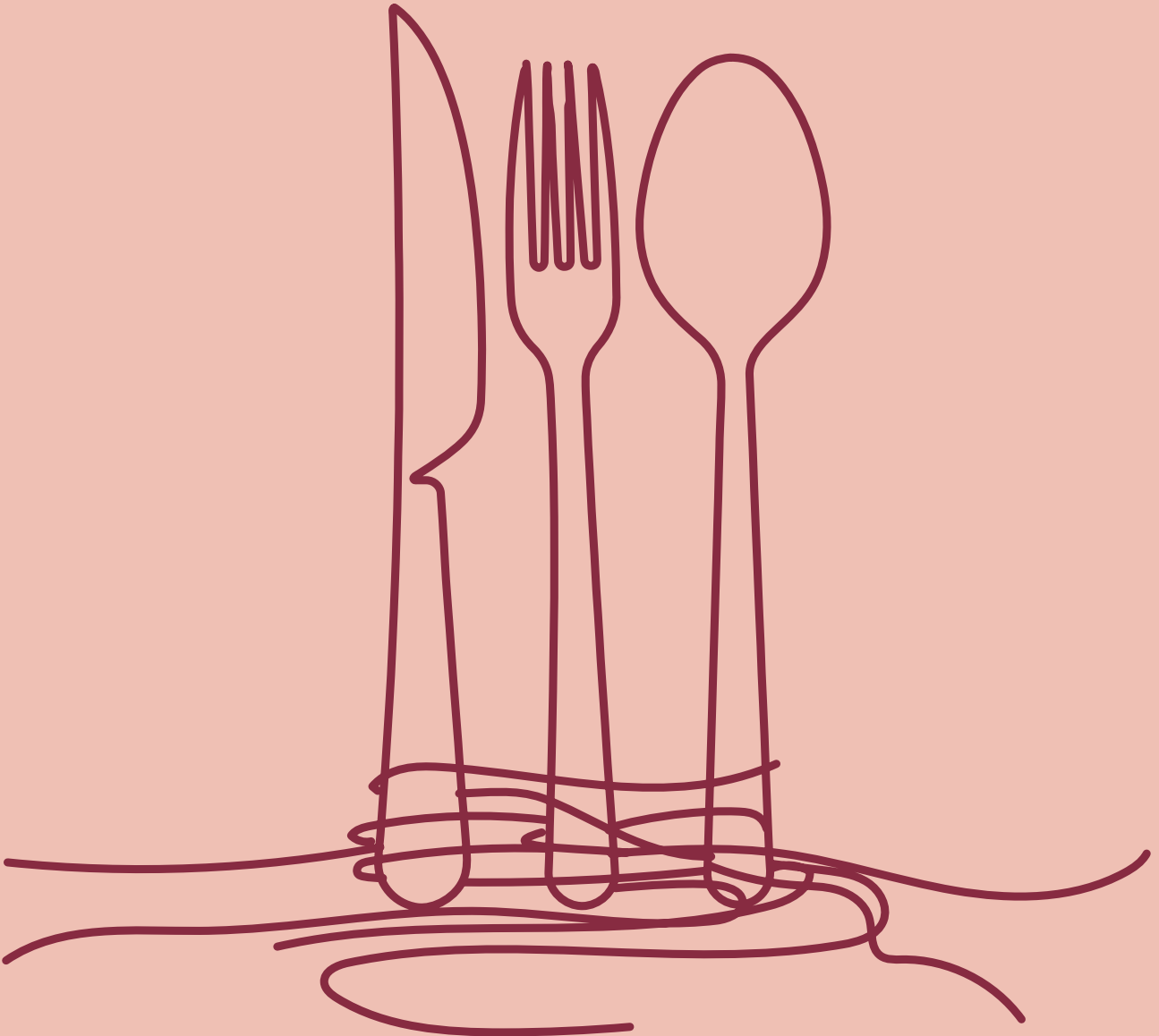
Valpolicella Classico - Roberto Mazzi 7,50
Valpolicella | Corvina, Molinara, Rondinella

Sparkling

Moscato D'asti - Arione 6,50

Prosecco Matiu Brut - L'Antica Quercia 7,00

Franciacorta Montenisa Brut - Marchese Antinori 11,00



BUONI PRODOTTI

Polpette

Beef meatballs, paprika emulsion 8,00

Prosciutto e Parmigiano Reggiano

Crispy focaccia, olives, caper berries 7,00

Cacio e Pepe Fritta

Fried Rigatoni filled with Cacio e pepe cream 7,50

Bruschetta Vitello Tonato

Beef Carpaccio, tonnato sauce, caper berries, chervil, confit cherry tomatoes 8,50

Burrata Truffle

Burrata with fresh truffle, extra virgin olive oil 9,00

ANTIPASTI

Focaccia

Stracciatella, paprika oil 7,00

Insalata Caprese con Bufala

Panzanella, confit cherry tomatoes, burrata, pepper, pickle cucumber, basil pesto 16,00

Insalata Italiana

Organic mesclun salad, rocket, pangrattato, parmigiano Reggiano aged 24 months , sweet potato, red fruit dressing 10,00

Beetroot

Beetroot, carrots, gorgonzola, hazelnut, citrus dressing, hazelnut oil, gorgonzola 10,00

Carpaccio di Manzo

Beef fillet, dressing salsa verde, parmigiano Reggiano aged 24 months, rocket, balsamic vinegar, extra virgin olive oil 14,00

Tartare di Manzo con Uovo

Veal tartare, anchovy, capers, must mustard, egg yolk, crispy focaccia, parsley emulsion, potato 15,00

Carpaccio di Pesce

Citrus dressing, sorbet peperoncino, sea asparagus 15,50

Arancino

Carnaroli, veal cheek, pecorino foam 15,00

Zuppa di Tortelli

Stuffed pasta with ricotta, taleggio, Vegetable broth flavored with parmigiano Reggiano aged 24 months , basil oil 14,00

PIZZA

Margarita (+ Prosciutto)

San Marzano sauce, mozzarella, parmigiano Reggiano aged 24 months, basil, extra virgin olive oil 12,50
(+2,00)

Tartufo

Truffle cream, seasonal mushrooms, ricotta, truffle oil 14,00

Diavola

San Marzano sauce, asiago, ventricina salami, cherry tomatoes, extra virgin olive oil 14,00

4 Formaggi con Salvia

Mozzarella, parmigiano Reggiano aged 24 months, provolone, gorgonzola, sage 14,00

Valentiniana

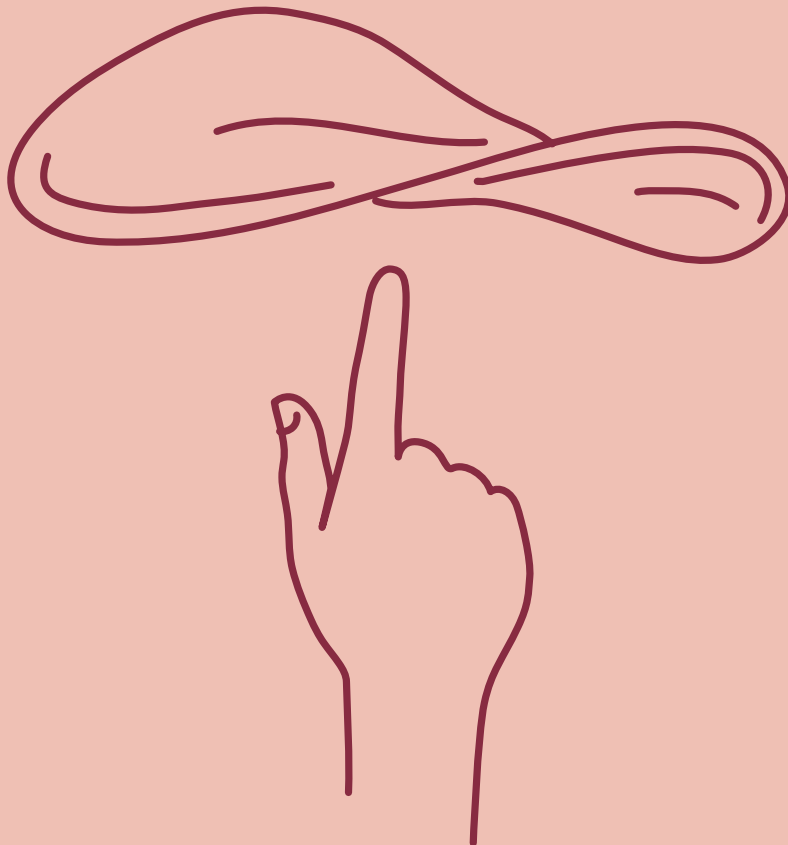
Mozzarella, potato, guanciale, egg yolk, roe 15,00

Gloria

San Marzano sauce, nduja, mozzarella, honey, fennel, goat cheese log 15,50

Lollita

San Marzano sauce, mozzarella, sopressata, stracciatella, extra virgin olive oil 15,00



PASTA

Gnocchi alla Sorrentina

San Marzano sauce, cherry tomatoes, fried gnocchi, parmigiano Reggiano cream aged 24 months, basil, 13,00

Spaghettoni all' Pomodoro e Basilico

San Marzano sauce, basil, parmigiano Reggiano aged 24 months, extra virgin olive oil 13,00

Rigatoni alla Carbonara

Egg yolk, pecorino Romano, guanciale, lard, freshly ground pepper 16,00

Paccheri cacio e Pepe

Pecorino Romano, 5 types of peppers, extra virgin olive oil 14,00

Bucatini alla Puttanesca

San Marzano sauce, capers, anchovies, garlic, olives, peperoncino, parsley, extra virgin olive oil Marzano 13,00

Mafalde con Pesto Basilico

Basil pesto, pine nuts, cherry tomatoes, burrata, extra virgin olive oil 16,00

Tortelli Ragu alla Bolognese

Stuffed pasta with ricotta, parmigiano Reggiano aged 24 months, Bolognese ragu, fresh truffle 17,00

Bucatini alla Gambero Rosso

Shrimp tartar, bisque, butter, chives, garlic, cherry tomatoes, parsley, extra virgin olive oil 25,00

Risotto con Zafferano e Nduja

Saffron, pangrattato, nduja, butter, parmigiano Reggiano aged 24 months 16,00

Risotto al Genovese

Caramelized onions, braised lamb, butter, parmigiano Reggiano aged 24 months 18,00

SECONDI

Tonno alla Mediterranea

Tuna, olive, San Marzano sauce, capers 25,00

Filetto di Manzo alla Rossini

Beef fillet, foie gras, peperoncino sauce, fresh truffle 38,00

Cotoletta di Maiale

Pork frame, gremolata sauce 19,00

Saltimbocca alla Romana

Beef (Eye of round), prosciutto, sage 19,00

Tagliata di Manzo

Flat step Cedar River, rocket, parmigiano Reggiano aged 24 months 10,50 /100Gr

Bistecca alla Fiorentina 80 /1Kg

CONTORNI

Patate schiacciate 4,00

Patate in Doppia Cottura 4,00

Polenta con Formaggio 4,00

Misticanza 3,00

DOLCI

Tiramisu

Mascarpone cream, savoyards, Caffé Vergnano 1882 100% arabica, cocoa, chocolate 10,00

Meringata ai Frutti Rossi

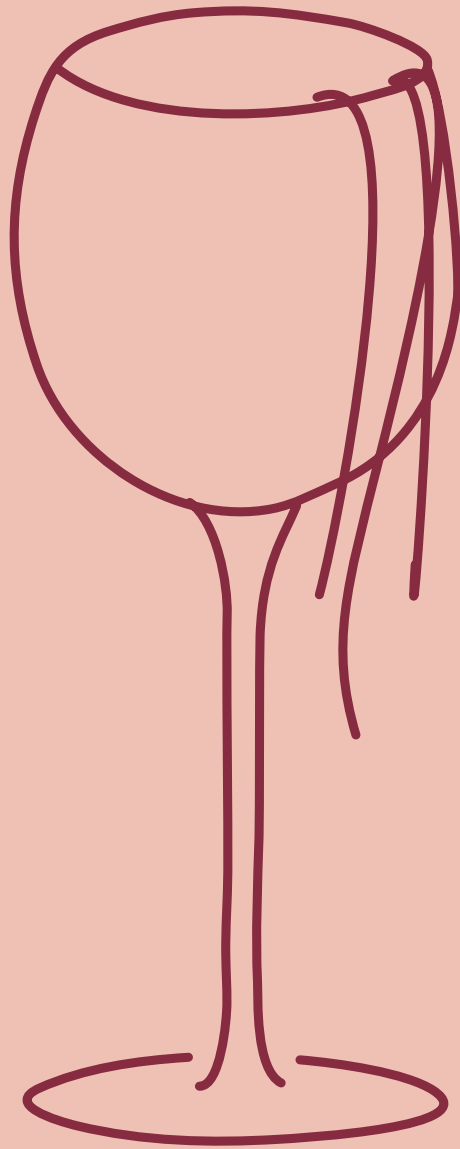
Meringue, white chocolate mousse, red fruit compote, fresh fruit, lime zest 10,00

Affogato

Vanilla ice cream, espresso 7,00

Gelato del Giorno

Handmade ice cream, hazelnut crumble, caramel 7,00



WATER

Acqua Panna 1lt	3,00
Ξινό Νερό 250ml	4,00
San Pellegrino 250ml	5,00
San Pellegrino 1lt	6,50

BEER

Draught

Moretti 400ml 6,00

Bottled

Fischer 330ml 6,00

Sol 330ml 6,50

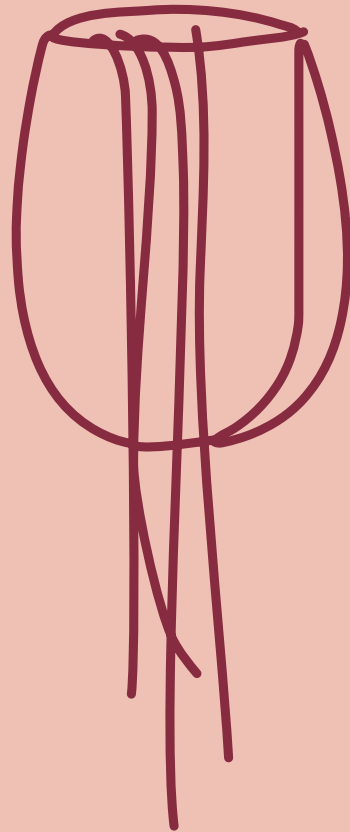
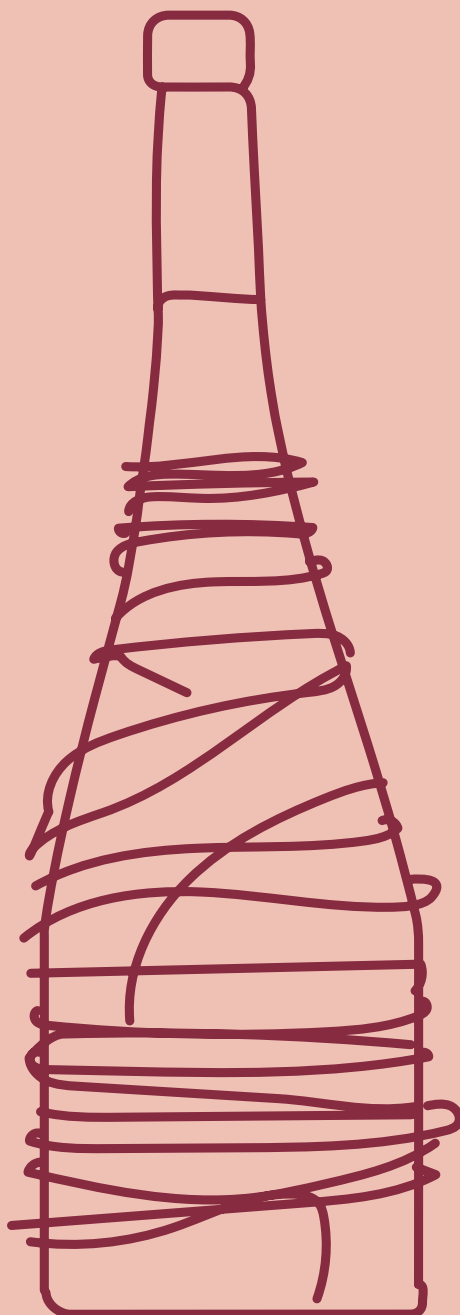
Mamos 330ml 6,00

Erdinger 330ml 6,50

McFarland 330ml 7,00

Menambrea Bionda 330ml 6,50

Heineken 0% 330ml 5,50



Person in charge in case of market inspection: Periklis Dimas
Executive Chef: Thanos Pichas

The store has an approved POS card acceptance terminal.

Please inform the company staff of any allergies or intolerances you may have. Our menu may contain traces of allergens, which can cause you to be allergic or intolerant.

Consumer is not obliged to pay if he/she is not provided with a valid payment receipt (receipt-invoice).

The consumption of alcoholic beverages by anyone under 17 years age who are not accompanied by parents or a guardian is prohibited.

Prices are in euros and include all legal charges. The store reserves the right to change prices without prior notice.

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