

Sharing menu appetisers

EURO

15.00

Insalata di rucola e parmigiano

Rocket salad with cherry tomatoes and parmesan cheese flakes



Bruschetta

with tomato, onion, basil and olive oil



Tavola antipasti

Selection of Italian cold cuts and cheese, olives and dips



Freshly made pizzas

Margherita

Tomato sauce, mozzarella and basil



12.00

Pepperoni

Tomato sauce, pepperoni and mozzarella



13.00

Capricciosa

Tomato sauce, bacon, ham, mushrooms and mozzarella



15.00

Vegeteriana

Tomato sauce, onions, mushrooms, peppers, black olives and cherry tomatoes



14.00

Main courses

Pollo a la Toscana

Pan fried chicken breast with garlic, shallot and wild rice



19.00

Orata al forno

Baked sea bream served with caponata, baby potatoes and Mediterranean salsa



18.00

Filetto di maiale

Pork fillet stuffed with grana padano parmesan cheese, accompanied by vegetables and sweet potato puree



22.00

Pasta

Choose your type of fresh pasta

Spaghetti, pappardelle, pennes

Napolitano

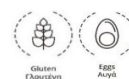
Rich tomato and basil sauce



12.00

Carbonara

Fresh cream with bacon, onion, garlic and mushrooms



14.00

Bolognese

Minced beef meat with tomato sauce



15.00

Pesto alla Genovese

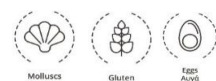
Basil pesto sauce



14.00

Squid ink linguini

With seafood and white wine sauce



18.00

Risotto

Mushroom risotto

with wild mushrooms and Truffle oil



15.00

Risotto al pollo

Chicken risotto with parmesan cheese and aromatic butter

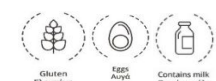


18.00

Desserts

Tiramisu

With mascarpone cheese cream, coffee and cocoa powder



9.00

Limoncello pear and orange tart

With hazelnut ganache and limoncello sauce



12.00

Lemon and honey semifredo

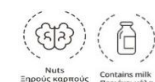
Strawberries and blueberries in dark chocolate sauce



10.00

Almond pannacota

Hazelnut, pistachio and walnuts dipped in caramel sauce



10.00

wine list

WHITE WINES

BOTTLE

Pinot grigio, Bottega estate 20.00
Variety : Pinot grigio

Ennea 9, Mouson winery - 22.00
Variety : Sauvignon blanc, asyrtiko, trebbiano

Allegro, Grampsas Estate - Zakynthos 28.00
Variety : Skiadopoulo, moschatella

Novita, Grampsas Estate - Zakynthos 32.00
Variety : Goustolidi

Idealista, Kitrus estate - Pieria 36.00
Variety : Verdicchio

ROSE WINES

Pinot grigio rose, Bottega estate 21.00
Variety : Pinot grigio

La vita con Mare , Adam wines - Thessaloniki 30.00
Variety : Malagouzia, refosco

Amuse, Mouson winery - Thiva 34.00
Variety : Sauvignon blanc, Mouchtaros

DESSERT WINES

Samos Vin Doux, Eos Samou - samos 26.00
Variety : Samos Moschato

Iliou Fos, Grampsas Estate - Zakynthos 236.00
Variety : Avgoustiatis

RED WINES

BOTTLE

Riza tou Vounou, Grampsas Estate - Zakynthos 32.00
Variety : Avgoustiatis

Erithros, Merkouri winery- Peloponnese 36.00
Variety : Mavrodafni, refosco

Elia, Karavitakis estate- Crete 39.00
Variety : Sangiovese

Lost Hellanico, Kitrus estate -Pieria 45.00
Variety : Aglianico

CHAMPAGNES & SPARKLING WINES

Sparkling Wine cocktails

Bellini 10.00
kir royal 10.00
Mimoza 10.00
Apperol spritz 10.00

Sparkling Wine 22.00
Brut/Dolce

Moschato D'Asti 24.00
Bottle 200 ml 8.00

Prosecco 26.00
Bottle 200 ml 8.50

Cair Silk Rose 30.00
Sec

Moet Et Chandon Brut Imperial 90.00
Moet et Chandon Brut 200 ml 22.00

*Allergy Info : All Wines & Beers Contain Sulphates or Gluten
All V.A.T. & Taxes Included / Steuern im Preis Inbegriffen