



Antipasti

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| Bruschetta with fig jam, parmesan and prosciutto | 7,50€ |
| Grilled eggplant rolls with goat cheese, tomato jam and smoked aioli | 9,20€ |
| Grilled vegetables marinated with gremolata and mini sticks of mozzarella and finocchiona salami | 9,50€ |
| Mussels with anise, lime, saffron and air of lemon | 10,80€ |
| Risotto of baked beetroot and sweet onion cream | 10,80€ |
| Salmon carpaccio with lemon cream | 11,50€ |
| Yellow fin tuna tartar with avocado, mango lime, ginger and wakame seaweed | 13,50€ |
| Steak carpaccio with black truffle, baby rocket and parmesan flakes | 13,80€ |

Πλατώ τυριών

13,00€

· gorgonzola picante Carozzi · Caciocavallo affumicato · Pecorino toscano in crosta al pepperoncino / frescoverde Grottino · Monte Vecchio verde pascolo

Πλατώ αλλαντικών

13,00€

· Prosciutto Parma San Daniele · Salame finocchiona · Coppa stagionata · Salame ventriccina piccante

Salads

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| Salad with grilled vegetables, baby rocket, confit cherry tomato and mustard vinaigrette | 9,80€ |
| Green salad with baby spinach, rocket, red chard, goat cheese in cereal crust, walnuts and white vinegar vinaigrette | 10,50€ |
| Salad with valerian, iceberg, radicchio, cartilaginous prosciutto of Parma, breaded mozzarella, fig and balsamic vinaigrette | 10,80€ |
| Cherry tomatoes of Crete with bio buffalo mozzarella, marinated carob nut and basil oil | 12,50€ |
| Salad with veal fillet, croutons, grilled nectarines and double sauce of molasses and yogurt | 13,50€ |

Pizza

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| Carbonara with pancetta affuminata, egg, pecorino, black truffle cream and black pepper | 12,30€ |
| Melanzane with tomato sauce, mozzarella, eggplant, caciocavallo cheese & confit cherry tomato | 12,80€ |
| Salami picante with tomato sauce, mozzarella fior di latte and buffalo, spianata salami | 13,50€ |
| Prosciutto e Parmigiano with tomato sauce, mozzarella, prosciutto of Parma, parmesan flakes and rocket | 13,80€ |



Pasta | Risotti

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| Wholegrain spaghetti Primavera with seasonal vegetables and Napoli sauce | 10,80€ |
| Fettucini with confit tomato, porcini mushrooms and light parmesan cream | 13,50€ |
| Fresh gnocchi with walnut pesto, pancetta affumicata, fresh cream and caramelized onion | 13,80€ |
| Handmade ravioli stuffed with ragout, orange sauce, gorgonzola and estrangon..... | 14,50€ |
| Tagliolini of black cuttlefish with shrimps, vegetables jullien, Sambuca and saffron..... | 15,70€ |
| Risotto with porcini mushrooms and black truffle | 15,50€ |
| Risotto shrimp-strawberry-mint..... | 16,50€ |

Main Dishes

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| Pork pancetta with balsamic cream, fresh herbs crust and sauti baby potato | 13,50€ |
| Chicken keg fillet with Marsala wine sauce, smoked potato puree, asparagus and baked potato | 13,80€ |
| Veal cheeks braise in Chianti wine, smoked potato puree and goat cheese truffles..... | 15,50€ |
| Burger minced black angus with smoked mayonnaise, Newfoundland potato, sauce yogurt and grilled vegetables | 15,80€ |
| Flap steak black angus tagliata with rocket, parmesan, cherry tomato, grilled vegetables and lemon cream | 21,80€ |
| Rib eye black angus with smoked eggplant cream and air of parmesan..... | 26,50€ |

Fish

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| Fresh salmon fillet with turmeric, two kinds of mushrooms and lemon cream..... | 16,50€ |
| Fresh sea bass fillet with citrus, beetroot cream and almyriki | 17,50€ |
| Yellow fin tuna fillet with black rise and shrimps cooked in their broth..... | 24,80€ |

Desserts

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| Chocolate ganache with orange cream | 6,30€ |
| Millefeuille with saffron and butter cream | 7,20€ |
| Deconstruction of mastic cheesecake with blueberries..... | 7,30€ |
| Semi freddo cassata with icing fruits, nuts and red berries..... | 7,80€ |

*Αρτοσκευάσματα & ελιές μαριναρισμένες: 1,50€/άτομο, Αρτοσκευάσματα & σούπα ημέρας: 2,50€/άτομο το ελαιόλαδο που χρησιμοποιούμε είναι βιολογικό έξτρα παρθένο από τις Κροκεές Λακωνίας, * η παρμεζάνα είναι Reggiano * το prosciutto είναι Parma * το balsamico είναι Modena * τα αβλαντικά είναι Villani*

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη ή τιμολόγιο).