

## ANTIPASTI

### Vitello Tonnato

Roast beef / Tuna cream / Caviar Cucumber / Capers  
**14,00E**

### Carpaccio di Vitello

Raw beef / Fresh truffle / Baby rocket / Crispy quinoa  
**16,00E**

### Sushi di Mozzarella

Mozzarella rolls / Prosciutto / Cherry tomatoes /  
Wasabi flavored pesto  
**12,00E**

### Bresaola Artigianale

Handmade cured bresaola / Buffalo mozzarella  
(250gr) / Artichokes / Sweet potato chips  
**16,00E**

### Tartare di Spigola 'Panzanella'

Sea bass tartare / Summer vegetables / Lime /  
Beetroot 'coral' / Squid ink / Basil aioli  
**12,50E**

### Bruschetta Pomodoro

Yellow tomato passata / Ratatouille / Pine Nut /  
Raisins / Pecorino pepato  
**10,00E**

### Bruschetta Caprino

Goat cheese / Radicchio - strawberry marmalade /  
Walnuts / Molasses  
**11,00E**

### Caesar Flavored Arancini

Rice croquettes / Chicken filling / Caesar dressing  
**7,50E**

### Tartare di Vitello

Chopped raw beef / Capers / Cornison /  
Fresh truffle / Fried mayonnaise  
**16,00E**

## PIZZA

### Margherita

Tomato sauce / Mozzarella / Basil  
**8,00E**

### Carbone Vegetale

Black dough / Tomato sauce / Mozzarella /  
Mushrooms / Courgette / Peppers / Onion  
**8,50E**

### Salumeria

Tomato sauce / Mozzarella / Prosciutto /  
Pepperoni / Jamon / Spiced salami  
**12,50E**

### Corona

Tomato sauce / Pepper / Pepperoni / Rocket / Porchetta  
**13,50E**

### Zucca

Pumpkin cream / Bacon / Balsamic glaze /  
Smoked mozzarella  
**12,50E**

### Funghi al Tartufo

Parmesan cream / Mushrooms / Mozzarella /  
Fresh truffles / Parmesan flakes  
**16,00E**

## RISOTTI - ORZO

### Risotti al Funghi

Wild mushrooms / Parmesan gel / Thyme /  
Porcini Broth / Truffle / Parmesan - polenta crisp  
**14,00E**

### Risotti di Scampi

Crayfishes fillet / Artichokes / Artichoke purée /  
Anise / Lemon  
**16,00E**

### Orzo al Caprese

Tomato / Cherry tomato confit / Basil /  
Liquid mozzarella spheres / Prosciutto chips  
**14,50E**

### Orzo di Mare

Squid / Shrimps / Mussels / Lobster bisque / Fennel purée  
**15,00E**

## INSALATE

### Caprese

Colorful cherry tomatoes / Creamy buffalo  
milk mozzarella cheese / Basil 'soil' /  
Extra virgin olive oil  
**14,00E**

### Caesar

Iceberg / Original caesar dressing / Croutons /  
Parmesan fritters / Chicken fillet  
**11,50E**

### Quinoa e Salmone Marinato

Quinoa salad / Tomato / Cucumber / Peppers /  
In house marinated salmon / Scallion / Chive oil  
**12,00E**

### Insalata di Gorgonzola

Endive / Radicchio / Mache /  
Gorgonzola - Mascarpone Terrine / Pistachio /  
Dried figs / Apple vinaigrette  
**13,50E**

### Rucola e Canollo

Baby rocket / Cherry tomatoes / Prosciutto /  
Stuffed cannoli with goat cheese mousse /  
Balsamic Vinaigrette  
**13,00E**

# RAMINO

### ramino[ra-mi-no] s.m.

A small utensil made of copper in the form  
of a coffee pot with a spout and a side handle  
used to warm up water

A large copper perforated ladle to collect  
the foam created on the surface of milk

A card game of Italian origin  
played by more than 2 players consisted  
of 2 decks of 52 cards and 4 jokers

The purpose of the game is to try and form  
sets or sequences with your cards selecting or  
rejecting from the bunch lying on the table

All prices include municipal taxes, service, VAT.  
The restaurant is obliged to provide complaint forms  
in a special location near the entrance.

Le restaurant traite feuilles de protestation obligatoires pour  
les clients dans une position spéciale à côté de la sortie.

Das gaststätte hat Pflicht Protest Blätter für kunden  
zu sonderstellung neben dem Ausgang.

Consumer is not obliged to pay if the notice of payment  
has not been received (receipt - invoice)

Please be so kind as to inform us for any allergies.  
We use extra virgin olive oil.

chef/Vasilis Kafaloukos

market regulation responsible/Kostas Papatheodorou

## PASTA

### Troffie al Ragù Bianco

Handmade italian pork sausage / Vegetables /  
Thyme / Parmesan cream / Truffle oil  
**14,00E**

### Gnocchi Ripieni e Pomodoro

Handmade stuffed gnocchi with mozzarella/  
Fontina cheese cream / Tomato / Focaccia crumble  
**15,00E**

### Carbonara Originale

Guanciale / In house smoked pancetta /  
Pecorino / Egg yolk  
**12,50E**

### Black Angus Bolognese

Black angus minced beef ragù / Garlic flavored  
tagliolini / Pecorino foam / Pesto tomato  
**14,50E**

### Casarecce al Funghi

Handmade bacon / Wild mushrooms/ Cream /  
Parmesan flakes  
**12,00E**

### Spaghetti al Tartufo Nero

Spaghetti / Truffle paste / Mascarpone /  
Parsley / Fresh truffles  
**15,50E**

### Tortelloni al Pesto di Zucchine

Mozzarella stuffed handmade tortelloni / Courgette pesto /  
Flaxseeds / Lemon zest / Buffalo mozzarella  
**14,00E**

### Pappardelle e Polpettine di Tono

Handmade pepper flavored pappardelle / Fresh tuna fried  
balls / Scallion / Chili / Tomato sauce / Capers / Olives  
**15,00E**

## SECONDI PIATTI

### Tagliata Toscana

Black angus flank steak / Creamy polenta /  
Roasted carrots / Rosemary rub  
**27,00E**

### Filetto di Pollo

Chicken / Mushrooms / Cheese cream sauce /  
Potato and mushrooms purée / Parmesan biscuit  
**14,00E**

### Scaloppine di Vitello

Beef slices / Pear stuffed pasta / Marsala /  
Gorgonzola foam / Sweet potato / Raisin purée  
**18,00E**

### Filetto di Orata

Bream / Haricot / Cherry tomatoes / Olives /  
Baby potatoes / Celery root purée /  
Oil-lemon sauce / Chips of sweet potatoes  
**15,00E**

### Filetto di Tono

Fresh tuna / Balsamic hoisin glaze / Garlic / Eggplant  
purée flavored with miso / Faro perlato / Wakame crisp  
**19,00E**

## DESSERTS

### Tiramisu

Mascarpone cream / Lady finger biscuit /  
Mocha crumble / Espresso  
**7,50E**

### Yuzu Panna Cotta

Yuzu flavored panna cotta / White chocolate - ginger  
crumble / Mango purée / Coconut meringue  
**7,50E**

### Black Forest

Brownies / Chocolate gâteau /  
Sour cherries sauce / Cassis sorbet  
**7,50E**

### Semifreddo Ferrero

Walnut parfait / Chocolate bisqui / Walnut crocaunt /  
Chocolate rum sauce  
**7,50E**