

## ANTIPASTI

### Octopus Carpaccio

Pearls of aged balsamic vinegar / Extra virgin olive oil

**12,00E**

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### Salmone Marinato

Marinated salmon / Wasabi mascarpone / Avocado / Lime

**10,80E**

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### Gnocchi Fonduta

Parmesan cream / Nutmeg / Black truffle oil

**9,50E**

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### Fiori di Zucca Ripieni

Stuffed courgette flowers / Mozzarella / Anchovies / Yellow tomato chutney

**11,50E**

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### Vitello Tonnato

Veal fillet / Caper / Tuna sauce

**13,00E**

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### Beef Carpaccio

Fresh rocket leaves / Marinated mushrooms / Balsamic cream / Parmesan flakes

**15,00E**

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### Bruschetta Prosciutto

Tramezzini bread / Goat cheese / Walnuts / Onion marmalade

**8,50E**

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### Bruschetta con Nduja e Funghi

Tramezzini bread / Button mushrooms / Semi-sundried cherry tomatoes

**8,50E**

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### Soup of the day

**8,80E**

## PIZZA

### Salsiccia

Yellow tomato sauce / Italian sausage / Broccoli / Burrata

**14,50E**

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### Corona

Tomato sauce / Bell pepper / Peperoni / Rocket / Porchetta

**12,50E**

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### Spinach

Chicken / Cherry tomatoes / Goat cheese

**11,50E**

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### Margherita

Tomato sauce / Mozzarella / Rocket / Basil pesto

**7,80E**

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### Cold Cuts

Tomato sauce / Ham / Peperoni / Prosciutto / Smoked paprika / Basil pesto

**12,50E**

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### Prosciutto

Prosciutto / Parmesan / Balsamic white truffle / Rocket

**13,00E**

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### Carbone Vegetale

Tomato sauce / Mushrooms / Zucchini / Bell pepper / Onion / Olive oil

**8,50E**

## RISOTTI

### Beetroot Risotto

Goat cheese cream / Rosemary

**9,00E**

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### Risotto mais e Spigola

Sautéed sea bass / Corn / Basil oil

**13,50E**

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### Risotto Intergralle

Whole wheat rice / Crayfish / Powdered cardamom

**18,00E**

## INSALATE

### Quinoa

Pleurotus mushrooms / Green onion / Grape / Semi-sundried cherry tomatoes / Baby spinach

**11,00E**

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### Caprino

Spinach / Rocket / Escarole / Caramelized walnuts / Forest fruits / Goat cheese / Red fruits vinaigrette

**9,50E**

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### Valerian

Avocado / Poached shrimp / Spearmint / Sesame / Lemon sorbet

**12,00E**

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### Caesar

Iceberg lettuce / Roast chicken / Croutons / Parmesan / Prosciutto salt

**8,50E**

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### Caprese

Tomato / Mozzarella di bufala / Sun dried tomato pesto / Pesto / Basil / Olive oil

**8,50E**

# 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. 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/Christos Giatrakos

market regulation responsible/Kostas Papatheodorou

## PASTA

### Spaghetti Pomodoro

Tomato sauce / Parmesan / Basil olive oil

**8,50E**

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### Spaghetti alla Carbonara

Pork belly home matured / Pecorino / Egg yolk

**11,00E**

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### Casarecce ai Funghi

Pork Belly / Mushrooms variety / Parmesan

**11,50E**

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### Mezzaluna con Funghi al Amatriciana

Guanciale / Peperoncino / Porcini mushrooms

**12,00E**

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### Tagliatelle al Tartufo Nero

Mascarpone Cream / Black Truffle / Parmesan flakes

**13,00E**

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### Beef Papardelle

Beef / Red wine / Gorgonzola

**14,00E**

\*

### Orecchiette con broccoli e pomodorini secchi

Broccoli in cream / Semi-sundried cherry tomatoes

**11,50E**

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### Calamaro alla Bolognese

Squid / Cherry tomatoes / Sea vegetable nori

**14,50E**

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### Lasagna Bolognese

Minced beef / Cherry tomatoes / Mozzarella

**13,50E**

## SECONDI PIATTI

### Sea Bream all' Acqua Pazza

Spinach sautéed / Cherry tomatoes / Acqua pazza sauce

**15,30E**

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### Tuna alla Marinara

Fresh tuna / Wholegrain spaghetti / Garlic / Olives / Caper / Oregano

**14,80E**

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### Chicken la Fregola

Prosciutto San Daniele / Cous cous / Sun dried tomato / Radish

**12,50E**

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### Scaloppine al Vino Rosso

Veal fillets / Cheese ravioli / Red wine

**17,00E**

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### Bistecca

T-bone 1-1.2 kg. / Baby potatoes / Guanciale / Cherry tomatoes confit / Aromatic herbs

**44,80E**

## DESSERTS

### Warm Apple Pie

Raisins / Crumble / Caramel ice cream

**6,00E**

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### Lemon Curd

Meringue / Biscuit / Forest fruits / Blackberry sorbet

**6,50E**

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### Tiramisu

**6,50E**

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### Cioccolato

Chocolate ice cream / Chocolate creme / Chocolate cake / Honey Comb / Meringue

**7,00E**