

ANTIPASTI

Vitello Tonnato

Roasted beef / Tuna terrine / Radish 'caviar' / Capers
14,00E

Carpaccio di Vitello

Italian mayo / Fresh truffle / Baby rocket / Crunchy quinoa
16,00E

Mozzarella Buratta

Bufalo mozzarella / Grapefruit gel /
Fermented cherry tomatoes / Parsley cake
11,00E

Bruschetta Pomodoro e Prosciutto di Anatra

Bruschetta with peppered mascarpone /
Tomato variety / Handmade duck prosciutto
15,00E

Arancini di Pollo

Rice croquettes / Chicken / Caesar dressing
7,50E

Sushi di Mozzarella

Mozzarella rolls / Prosciutto / Rocket /
Truffle oil / Wasabi pesto
12,00E

Salmone Marinato e Barbabietola

Handmade marinated salmon / Beetroots /
Horseradish 'snow' / Cucumber ketchup
12,50E

Pizzetti Fritta!

Mini fried pizzas / Bufalo ricotta /
Fresh tomato sauce / Italian herbs
13,00E

Minestrone di Verdure

Vegetable italian soup / Prosciutto broth /
Tortellini / Basil pesto
7,50E

Tartare di Vitello

Beef tartar / Capers / Cornisons /
Fried mayonnaise / Fresh truffle
16,00E

INSALATE

Caprese

Cherry tomatoes / Mozzarella buratta /
Basil crumble / Basil oil
14,00E

Caesar

Iceberg salad / Croutons / Original caesar
dressing / Parmesan / Chicken
11,50E

Quinoa di Verdure

Quinoa salad / Vegetables /
Pumpkin seeds / Ginger vinaigrette
10,50E

Rucola e Canollo

Baby rocket / Cherry tomatoes / Prosciutto /
Canolli filled with goat cheese mousse
13,00E

Insalata di Formaggio Cassata

Endive / Radicchio / Mache salad / Marinated
figs / Cheese parfait with nuts and dried fruits
13,50E

RISOTTI - ORZO

Risotto al Funghi

Mushroom risotto / Porcini broth /
Truffle oil / Parmesan bisquit
14,00E

Risotto e Piselli

Risotto with peas / Pea puree /
Mascarpone / Crispy porchetta
15,00E

Orzo Guance di Vitello

Rice pasta / Veal cheeks ragu / Thyme / Fresh truffles
19,00E

Orzo Aragosta

Rice pasta / Lobster / Mushrooms / Ginger / Lemon
24,00E

PIZZA

Margherita

Tomato sauce / Mozzarella cheese / Basil
8,00E

Carbone Vegetale

Black dough / Tomato sauce /
Mozzarella / Mushrooms / Courgette /
Peppers / Baby rocket
8,50E

Diavoliccio

Tomato sauce / Mozzarella / N' duja /
Ventricina / Pepperoni /
Roasted onion / Parsley
13,50E

Corona

Pizza roll / Tomato sauce / Mozzarella /
Peppers / Pepperoni / Rocket / Porchetta
13,50E

Funghi al Tartuffo

Parmesan cream / Mozzarella / Parmesan
flakes / Fresh mushrooms / Truffles
16,00E

Prosciutto e Bufala

Tomato sauce / Bufalo mozzarella /
Rocket / Prosciutto San Daniel
14,00E

PASTA

Troffie al Ragu Bianco

Troffie pasta / Handmade sausage ragu /
Thyme / Truffle flavored parmesan cream
14,00E

Gnocchi Ripieni con Crema di Pomodorini

Fresh gnocchi stuffed with tomato and herbs / Fontina
cheese cream / Roasted cherry tomatoes / Focaccia crumbs
15,00E

Carbonara Originale

Spaghetti / Guanciale / Handmade bacon / Egg yolk
12,50E

Black Angus Bolognese

Black angus ragu / Fresh garlic tagliolini /
Garlic tagliolini / Tomato pesto / Pecorino foam
14,50E

Casarecce al Funghi

Sort pasta / Pancetta / Wild mushrooms /
Cream / Parmesan flakes
12,00E

Spaghetti al Tartufo

Spaghetti chitarra / Aged parmesan flakes /
Truffle cream / Parsley / Fresh truffles
15,50E

Agnolotti di Gamberi con Crema di Mais

Handmade agnolotti stuffed with ricotta and pepperoni /
Shrimps / Baby corn / Corn cream
15,00E

Linguine Mare

Linguine with shrimps / Mussels / Calamari /
Tomato / Basil / Garlic / Lemon confit
16,50E

SECONDI PIATTI

Tagliata Toscana

Black angus flank steak / Polenta cream /
Roasted carrots / Rosemary rub
28,00E

Filetto di Pollo

Chicken fillet / Mushroom puree /
Marsala sauce / Porcini crumble
14,00E

Manzo Arrosto con Gremolata di Cipolla

12 hours slow cooked veal sort rib / Jerusalem
artichokes puree / Onion gremolata / Potato 'pop corn'
19,00E

Filetto di Orata

Crispy sea bream fillet / Herbs / Parsley coulis /
Baby potato with saffron / Black garlic aioli
15,00E

Filetto di Salmone

Salmon fillet / Pea cream / Beetroot ravioli /
Romanesco / Pistacchio
19,00E

DESSERTS

Decostruito Tiramisu

Deconstructed tiramisu / Mascarpone cream /
Chocolate-espresso sauce / Marsala crème anglaise /
Cocoa sponge
7,50E

Yuzu Panna Cotta

Yuzu flavored panna cotta / White chocolate /
Ginger bisquit / Coconut meringue
7,50E

Black Forest

Brownies / Chocolate delicie / Sour cherries / Cassis sorbet
7,50E

Baba au Rum

Savarin / Rum -passionfruit syrup /
Vanilla chantilly / Mixed berries fruit salad with basil
7,50E

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.

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