

Antipasti

Bruschetta 12.00 Focaccia bread served with 4 toppings: black olive tapenade, cherry tomato and basil, chicken liver pate & ricotta and parmesan flakes

Italian antipasto 19.75 Traditional antipasto with variety of cured meats and cheeses, served with homemade pickles

Eggplant Parmigiana 14.00 Fried Eggplant, rustic tomato sauce, parmesan cheese, mozzarella

Calamari 15.00 Calamari, squid ink, zucchini, cherry tomatoes, fennel, green peas and fava puree

Crudo

Classic beef carpaccio 19.00 Beef Carpaccio, arugula salad, parmesan, mustard sauce, tomato, summer black truffle

Tuna Tartar 18.00 Red tuna tartar, avocado puree, green apple, kewpie style mayonnaise, salmon caviar, nasturtium, baguette crisps, extra virgin olive oil



COSTA NAVARINO, NAVARINO DUNES, MESSINIA, GREECE

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ - ΤΙΜΟΛΟΓΙΟ). CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE).

Secondi

Veal Chop "Parmigiana" 30.50 Breaded and pounded Veal Chop, rustic tomato sauce, buffalo mozzarella, parmegan and arugula

Orata in padella (v) 24.00 Dorado fillet. Served with carrot puree flavored with spearmint, eggplant, cherry tomato confit and gremolata

Pollo con finocchi e arancia 22.00 Chicken breast with roasted peppers, milk sauce served with Sicilian fennel salad and orange fillets

> Tagliata di manzo 29.00 Cut of beef rib eye with saute crushed potato flavored with fresh oregano, peas, cherry tomato confit and local sea salt

Pizze

Margherita (v) 11.00 Mozzarella, tomato sauce and basil

Biancaneve (v) 13.00 Mozzarella, cream cheese, porcini mushrooms and garlic drizzled with truffle oil Add Fresh Greek Truffles 7.00

> Scamorza and Salame 13.00 Mozzarella, tomato fillets, smoked scamorza cheese, salami

> > Peperoni 12.50 Mozzarella, tomato sauce, salami peperoni

Ricotta and pesto sauce (v) 12.50 Mozzarella, tomato, ricotta cheese and basil pesto sauce

Prosciutto and Pecorino Romano 14.00 Arugula, Parma prosciutto, cherry tomato, Pecorino Romano

Calzone Diavola 14.50 Mozzarella, Tomato sauce, spicy pepperoni, mushrooms, chili flakes

> Buffalo mozzarella and Coppa 14.50 Buffalo Mozzarella, Coppa, black pepper

Vegetarian (V) We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. Prices are in euros € and include all applicable taxes

Insalate

Melon and Prosciutto 14.00

Baby spinach, prosciutto, figs, compressed honeydew melon, glassy pecan nuts, honey and white balsamic vinaigrette

Burrata 14.00

Compressed watermelon, burrata cheese, pickled beets, orange, mixed lettuce, raspberry vinegar, extra virgin olive oil

Caprese 14.00 San Marzano and kumato tomatoes, buffalo mozzarella, pine nuts, basil, extra virgin olive oil

Arugula 12.00

Arugula leaves, brown lentils, sundried tomato, asparagus, goat cheese, extra virgin olive oil and lemon

Pasta e Risotti

Spaghetti alla chitarra all' Amatriciana 12.50 With tomato, cured pork cheek & pecorino romano cheese

Linguine con gamberi e pettini (v) 19.50 With shrimps, scallops, tomato, garlic confit, basil, flavored with grappa

Rigatoni alla Carbonara 13.50

Cooked the traditional way with eggs, pecorino romano and parmesan, cured pork cheek and black pepper

Tagliatelle al pomodoro (v) 12.00

Fresh pasta with fresh tomato sauce flavored with basil

Risotto porcini (v) 16.00

Porcini Mushroom risotto scented with truffle oil & parsley