

# TRATTORIA

The enhanced version of the typical Italian Trattoria.  
Traditional, yet sophisticated recipes, traditional cold cuts and cheeses with a rich choice of excellent wine labels will take you to the opposite side of the sea to the Italian coast.



## INSALATE

### CAPRESE

Tomato with Buffalo Mozzarella and basil

### RUCOLA

Rocket with parmesan flakes and balsamic

### INSALATA DI SPINACI

Spinach, mushrooms, Aegina pistachio with balsamic and parmesan

### BURRATA CON POMODORI

Cherry tomatoes, balsamic and basil pesto

### INSALATA DI CESARE CON POLLO

Chicken, bacon, parmesan, Caesar's dressing

## PESCE E CARNE

### BRANZINO ALLA

### FIORENTINA AL FORNO

Sea bass filet with spinach, mushrooms and parmesan

### TAGLIATA DI MANZO

Black Angus Rib Eye Steak with rocket and parmesan

### PICCATA CON POLLO

Chicken, caper, butter and lemon

## PIZZA

### MARGHERITA

### CARBONARA

### DEL VILLAGGIO

Tomato, Feta cheese, olives, caper, onion and oregano

### PEPPERONI

Tomato sauce, Mozzarella and Peperone salami

### TARTUFO E GORGONZOLA

Mushrooms, Gorgonzola, truffle and rocket

### MELANZANA NELLA MIA

Tomato sauce, aubergine, Scamorza and basil

## ANTIPASTI

### CARPACCIO DI BRESAOLA

Bresaola with rocket, parmesan and marinated zucchini

### BRUSCHETTA CON POMODORO

### MOZZARELLA E PROSCIUTTO

Bruschetta with tomato, Mozzarella and Prosciutto

### FUNGHI

Variation of sautéed mushrooms with garlic, balsamic and truffle aroma

### ANTIPASTO MISTO

Variation of cold cuts and cheeses, with their side dishes

## PRIMI PIATI

### RISOTTO AL TARTUFO

Mushrooms, truffle and Reggiano Parmesan

### SPAGHETTI ALLA CARBONARA

### LINGUINI AGLIO OLIO ALLE VONGOLE

Steamed clams, garlic, parsley and Peperoncino

### FETTUCCINE CON SALMONE E ZUCCHINE

Salmon and fresh zucchini

### PAPARDELLE AL RAGU DI MANZO

Beef ragout

### GARGANELLI AL POLLO

Chicken with sundried tomatoes, basil pesto and Pecorino

## KIDS MENU

### VEGETABLE SOUP

### CUCUMBER WITH CHERRY TOMATOES

### MINI CAPRESE

### MINI CAESAR'S SALAD

### PENNE A LA BOLOGNESE

### SPAGHETTI WITH CHICKEN AND VEGETABLES

### PIZZA MARGHERITA

### FISH FILET WITH VEGETABLES

### MINI PROFITEROLE

### ICE CREAM

## DOLCI

### TIRAMISU

### PROFITEROL

### AFFOGATO

Vanilla ice cream with Espresso coffee and Frangelico liqueur

### GELATO DEL GIORNO DELLA CASA

V.A.T. IS INCLUDED IN PRICES

«CONSUMER IS NOT OBLIGED TO PAY

IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)».

The restaurant / bar is legally required to issue official receipts, certified by the relevant tax office.

The restaurant / bar is legally required to present complaint/comment forms in a special box next to the exit

The oil used on salads is olive oil.

Sunflower seed oil is used for frying

Responsible for implementation of statutory regulations: Hotel Manager

## **HALF BOARD OPTIONS**

### **INSALATE - ANTIPASTI**

#### **CAPRESE**

Tomato with Burrata

#### **RUCOLA**

Rocket with parmesan flakes and balsamic

#### **INSALATA DI SPINACI**

Spinach, mushrooms, Aegina pistachio with balsamic and parmesan

#### **CARPACCIO DI BRESAOLA**

Bresaola with rocket, parmesan and marinated zucchini

#### **BRUSCHETTA CON POMODORO MOZZARELLA E PROSCIUTTO**

Bruschetta with tomato, Mozzarella and Prosciutto

### **PIZZA - PESCE E CARNE**

#### **MARGHERITA**

#### **PEPPERONI**

Tomato sauce, Mozzarella and Peperone salami

#### **FETTUCCINE CON SALMONE E ZUCCHINE**

Salmon and fresh zucchini

#### **BRANZINO ALLA FIORENTINA AL FORNO**

Sea bass filet with spinach, mushrooms and parmesan

#### **GARGANELLI AL POLLO**

Chicken with sundried tomatoes, basil pesto and Pecorino

### **DOLCI**

#### **PROFITEROL**

#### **AFFOGATO**

Vanilla ice cream with Espresso coffee and Frangelico liqueur

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## ENGLISH

Following the European regulation No. 1169/2011 / EC and in order to comply with the legislation mentioned (article 44 for non-prepacked food) the hotel would like to inform its customers as follows:

Here below you may find a list of officially recognized food allergens.

In case of allergy to any of the following foods the hotel's professional staff will be more than pleased to help you and to assist you with the right food choice.

### ALLERGEN INFORMATION:

1. CEREALS containing gluten, namely: wheat, rye, barley, oat, spelt, kamut wheat or hybridised strains, as well as products thereof
  2. CRUSTACEANS and crustacean-based products (crabs, prawns, shrimps, lobsters)
  3. EGGS and egg-products.
  4. FISH and fish-products.
  5. PEANUTS (ground-nuts) and peanut-based products.
  6. SOYA and products thereof
  7. MILK and milk-based products (including lactose)
  8. NUTS, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio, Macadamia nuts, Queensland nuts and products thereof.
  9. CELERY and celery-based products
  10. MUSTARD and products thereof
  11. SESAME seeds and sesame seed-based products.
  12. SULPHUR DIOXIDE and sulphites at concentrations of more than 10mg / kg or 10mg / litre expressed as SO<sub>2</sub>. (Used as antioxidant and preservative, the wine and processed foods)
  13. LUPIN and lupin-based products.
  14. MOLLUSCS and mollusc-based products. (clams, calamari, octopus, mussels, scallops)
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Φ.Π.Α. ΣΥΜΠΕΡΙΛΑΜΒΑΝΕΤΑΙ ΣΤΙΣ ΤΙΜΕΣ  
V.A.T. IS INCLUDED IN PRICES  
MEHRWERTSTEUER IM PREIS INBEGRIFFEN  
Н.Д.С. ВКЛЮЧЕН В СТОИМОСТЬ

«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)».  
«DER KONSUMENT IST NICHT ZUR ZAHLUNG VERPFLICHTET,  
WENN DER ZAHLUNGSBELEG (QUITTUNG-RECHNUNG) NICHT AUSGEHÄNDIGT WIRD».  
«КЛИЕНТ НЕ ОБЯЗАН ПЛАТИТЬ,  
ЕСЛИ НЕ ПОЛУЧИЛ ОФИЦИАЛЬНЫЙ КАССОВЫЙ ЧЕК (ЧЕК – КВИТАНЦИЯ)»

Το κατάστημα υποχρεούται στην έκδοση αναλυτικών αποδείξεων μηχανής,  
θεωρημένων από τη Δ.Ο.Υ.  
The restaurant / bar is legally required to issue official receipts,  
certified by the relevant tax office.  
Restaurants und Bars sind gesetzlich verpflichtet,  
vom zuständigen Finanzamt bescheinigte Quittungen auszustellen.  
**Ресторан/бар обязан выдать подробный кассовый чек, заверенный налоговой инспекцией**

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε ειδική θέση  
δίπλα στην έξοδο για την διατύπωση οποιασδήποτε διαμαρτυρίας.  
The restaurant / bar is legally required to present complaint/comment forms  
in a special box next to the exit  
Restaurants und Bars sind gesetzlich verpflichtet,  
Beschwerdeformulare neben dem Ausgang vorzuweisen.  
**В ресторане/баре в особом месте рядом с выходом  
должна находиться книга жалоб и предложений.**

Το λάδι που χρησιμοποιείται στις σαλάτες είναι ελαιόλαδο.  
The oil used on salads is olive oil.  
Für alle Salate wird Olivenöl verwendet.  
**В салатах используется оливковое масло.**

Για το τηγάνισμα των προϊόντων χρησιμοποιείται ηλιέλαιο.  
Sunflower seed oil is used for frying  
Zum Braten wird Sonnenblumenöl verwendet.  
**Для жарки продуктов используется подсолнечное масло.**

ΑΓΟΡΑΝΟΜΙΚΟΣ ΥΠΕΥΘΥΝΟΣ: Διευθυντής Ξενοδοχείου  
Responsible for implementation of statutory regulations: Hotel Manager  
Verantwortliche Person für die Umsetzung der gesetzlichen Regelungen: Hoteldirektor  
**Ответственный за обеспечение: Директор Гостиницы**

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