

## BREAD

-Fresh baked bread, -whole wheat, carob, sourdough- olives, butter, extra-virgin olive oil

## PLATEAU

-Charcuterie: Mortadella, Chorizo, Finocchiona, Prosciutto, Air-dried salami from Evritania  
-Cheese: Graviere aged 12 months, Chèvre, Brie de Meaux, Gruyère, Gorgonzola piccante, Pecorino sardo  
-Mixed plateau with Cheese and Charcuterie

## SALADS

-Frisée aux Lardons: frisée, smoked pancetta, egg, cherry tomatoes, croutons, Dijon vinaigrette  
-Tomato, cherry tomato, smoked sea weed, gem lettuce, sesame and miso dressing  
-Oven roasted red and yellow beets, caramelized walnuts, chèvre, Béarnaise  
-Sea food salad ceviche: sea bass, citrus fruit, jalapeno peppe

## TO SHARE

-Rillettes: Beef and pork rilette, and pork "head cheese", fresh baked baguette, house made pickles, Béarnaise  
-Beef steak tartar served on marrow bone, roast shallots, mustard seeds, truffle cream, toast  
-Burrata, eggplant caponata, mortadella, pistachios, 'nduja  
-Marinated Black Angus beef slices with ricotta cheese, shallot, horseradish, mustard and Hollandaise sauce on toast  
-Spiced grilled shrimp, labneh, harissa, tomato  
-Mussels, chorizo tomato, and spiced mayo on toast  
-Crispy brie and gorgonzola croquettes, hot honey, almonds, fresh thyme  
-Salmon tartar Picatta on toast, aioli, crispy capers, parsley, pickled lemon  
-Pinsa with gorgonzola, smoked pancetta, mushroom  
-Pinsa with chèvre, Comté, blueberries, onion  
-Beef and lamb kebab, tomato sauce, smoked eggplant, pine nuts, spiced Greek yogurt  
-Bao Buns with Mutton patties, goat cheese, roast onion and tomato

## BIGGER PLATES

-Potato gnocchi and shrimp scampi  
-Risotto with mushroom and truffle cream  
-Grilled beef patties, Greek yogurt and mint  
-Salmon brochettes with miso soy, furikake and carrot slaw  
-Fresh tofu stuffed ravioli, cauliflower cream, almond, truffle cream (Vegan)  
-Roast mushroom over hummus with cherry tomatoes and zaatar (Vegan)

## MEAT+GRILL

-Duck leg, sausage and smoked pancetta with beans cassoulet  
-Grilled boneless chicken, roast mushroom and green salad  
-Frenched pork rib chops alla Milanese, bacon jam, green salad, double fried potatoes  
-Black Angus Flap steak, 350gr, roast mushroom, cheesy mashed potatoes  
-Rib Eye steak, Béarnaise, broccoli, potatoes  
-Prime Rib Tomahawk, Béarnaise, potatoes, broccoli, roast onion

## DESSERTS

-Baba au rhum, with rum and wild Greek mountain tea syrup, vanilla cream and orange ice cream  
-Chocolate molten Lava Cake with fresh berries and panacotta cream  
-Lemon meringue tart with ginger and lime syrup  
-Skillet Chocolate chip cookie with chocolate ice cream