



il gusto

ITALIAN CUISINE

DINNER MENU

STARTERS

- FRESH BAKED BREAD, CROSTINI & DIPS / V 3 0km
- VELLUTATA DI SEDANO / V, VN, GF 8 0km
celery root, green apple, parsley and chestnut pesto
- BEETROOT MILLE FEUILLE / V, VN, GF 10
beetroot, local oranges, avocado, pistachios from 'Aigina' in Greece, local kumquats
- MESOGEOS SALAD / GF 14
fresh mixed greens, shrimp marinated with basil pesto, Parmigiano-Reggiano, beans, roasted almonds
- CAPRESE / V 11
pesto from arugula, organic cherry tomatoes, mozzarellini and crouton flakes

APPETIZERS

- SEARED SCALLOPS 22
carrot puree, crispy prosciutto, fresh basil olive oil, pomegranate
- MEDITERRANEAN CANNELLONI / V 15 0km
with fresh tomato and Greek 'Anthotyro' soft cheese filling, herbs, baby arugula, basil olive oil
- TUNA TARTARE 26
tomato confit, lime, mayonnaise, olive oil, avocado puree, bonito flakes, wasabi, sesame oil

V: Vegetarian

Vn: Vegan

GF: Gluten Free

PIZZA & PASTA

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| MARGHERITA PIZZA / V | 11 |
| fresh mozzarella, organic tomatoes, basil | |
| PIZZA AI RPOSCIUTTO E FUNGHI | 14 |
| mushrooms, Prosciutto Crudo, arugula, Parmigiano Reggiano, truffle oil | |
| PIZZA PICANTE AI PEPPERONI | 13 |
| Greek olives, rosemary, fresh basil | |
| SPAGHETTI 'CARBONARA' | 15 |
| egg, bacon, Pecorino Romano cheese | |
| SEAFOOD LINGUINI | 28 0km |
| fresh crustaceans from the Aegean Sea, shrimp, cooked in white wine, extra virgin olive oil | |
| GNOCCHI DI ZUCCA / V | 15 |
| sweet pumpkin gnocchi, crema di Gorgonzola, roasted walnuts | |

MAIN COURSES

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| CHICKEN FILLET SOUS VIDE | 17 0km |
| puree of Brussel sprouts, glazed carrots, orange, garlic chips, white wine gravy | |
| FRESH SEA BASS | 18 0km |
| four textures of cauliflower: puree, carry sauce, burnt cauliflower, pickled | |
| MUSHROOM RISOTTO / V | 16 |
| wild mushrooms, Parmigiano-Reggiano flakes, white truffle oil | |
| BEEF FILLET SOUS VIDE | 35 |
| puree of parsnip, glazed carrots and asparagus, sauce of local Red wine | |
| FRENCH CUT LAMB CHOPS / GF | 30 |
| puree of smoked eggplant, baby potatoes, fresh herbs, tomato tartare | |

DESSERT

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| TIRAMISU / V | 8.0 |
| mascarpone cheese, espresso, chocolate mousse | |
| MANGO CHEESECAKE / V | 8.0 |
| passion fruit, bisquit, Greek honey, oats | |
| LEMON POACHED / V | 8.5 0km |
| poached lemon and apple, caramelized walnuts | |
| FRESHLY CUT SEASONAL FRUITS / V | 7.0 0km |
| SORBET OR ICE CREAM / V | 4.5 0km |
| your choice of ice cream, 2 scoops, choice of toppings | |

PER I BAMBINI

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|---------------------------------|---------|
| SOUP OF THE DAY | 8.0 0km |
| kindly advise the server | |
| SPAGHETTI ALLA BOLOGNESE | 9.0 |
| ground beef, fresh tomato sauce | |
| SPAGHETTI ALLA 'CARBONARA' | 9.0 |
| bacon, light cream, cheese | |
| MINI PIZZA MARGHERITA | 8.0 |
| fresh tomato sauce, cheese | |

*Kindly advise our team of any allergies/dietary restrictions

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