

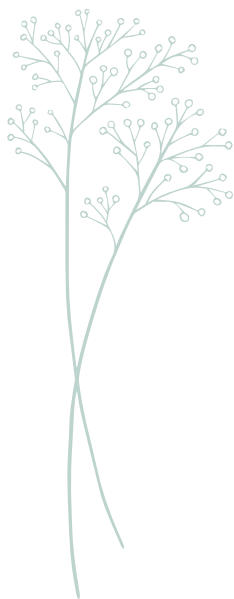


il gusto

ITALIAN CUISINE

LUNCH MENU

"il Gusto" in Italian directly translates to "taste",
expressing the restaurant's dedication to offering a culinary
experience created with a sense of taste



atrium hotels & resorts
atrium palace

0km: Created with local ingredients with minimum CO2 transport emissions.

ANTIPASTI & INSALATE

FRESH BAKED FOCACCIA, PITA & DIPS / V 3 0km

BRUSCHETTA MEDITERRANEA / V 3 0km
organic olive tapenade, organic cherry tomatoes,
local goat's cheese

INSALATA CESARE 15
fresh lettuce, grilled chicken, Parmigiano-Reggiano,
croutons, extra virgin olive oil

INSALATA DI BURRATA / V 14
organic cherry tomatoes, arugula, basil aromatic olive oil,
fresh citrus fruit

SOUP OF THE DAY 8
kindly ask your server

SNACKS

TRADITIONAL TOAST 11 0km
ham or turkey, cheese, mayonnaise, fresh salad, French fries

CLUB SANDWICH 15
chicken, bacon, egg, tomato, ham, cheese, mayonnaise,
lettuce, French fries

BLACK ANGUS BEEF BURGER 17
tomato, mozzarella, cucumber, lettuce, Chimichurri
sauce, French fries

CRISPY CHICKEN BURGER 15 0km
fresh coleslaw salad, mayonnaise with truffle oil, French fries

V: Vegetarian Vn: Vegan GF: GlutenFree

*Kindly inform our team of any allergies or dietary restrictions

PIZZA

PIZZA MARGHERITA / V 11 0km
fresh mozzarella, organic tomatoes, basil

GREEK PIZZA / V 14
tomato sauce, feta-cheese, mozzarella, olives, onion, bell peppers

PIZZA AL PROSCIUTTO E FUNGHI 14
wild mushrooms, Prosciutto Crudo, arugula, Parmigiano-Reggiano, truffle oil

PIZZA PICANTE AI PEPPERONI 13
Greek olives, rosemary, fresh basil

MAIN COURSE

PAPARDELLE AL RAGU 16
slow cooked beef, tomato sauce, Burrata cheese

SPAGHETTI ALLA 'CARBONARA' 15
egg, bacon, Pecorino Romano cheese

LINGUINI AL PESTO / V 14
basil, pine nuts, garlic, organic sun-dried tomatoes, Parmigiano-Reggiano

BEETROOT RISOTTO / V 16 0km
cooked with fresh beetroot, served with local Goat cheese

RISOTTO AI FRUTTI DI MARE 27
Saffron from 'Kozani', mussels, shrimps, aromatic olive oil

GRILLED SALMON / GF 24
sauteed vegetables, lemon and olive oil sauce

V: Vegetarian Vn: Vegan GF: GlutenFree

*Kindly inform our team of any allergies or dietary restrictions

DESSERT

CHEESECAKE ALLE FRAGOLE / V 8.0 0km

with fresh strawberry sauce

'SOKOLATINA' CAKE / V 8.0 0km

chocolate custard cake

YOGHURT BOWL / V 7.0 0km

fresh seasonal fruit, Greek honey, granola, chia seeds

FRESH SEASONAL FRUIT / V, VN, GF 7.0 0km

peeled organic seasonal fruits from the region

SORBET OR ICE CREAM / V 4.5 0km

your choice of ice cream, 2 scoops, choice of toppings

PER I BAMBINI

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

V: Vegetarian Vn: Vegan GF: GlutenFree

*Kindly inform our team of any allergies or dietary restrictions