



prestigio

ITALIAN CUISINE

DINNER MENU

'Prestigio' in Italian directly translates to “prestige”, named after the hotel itself. 'Prestigio' expressing the restaurant's dedication to offering familiar Italian tastes with a sense of prestige and emphasis on local ingredients



atrium hotels & resorts
atrium prestige

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

STARTERS

FRESH BAKED BREAD, GRISSINI & DIPS / V 3 ^{0km}

olive paste, herbs mayonnaise, bell pepper pesto

BRUSCHETTA BASILICA (FOR TWO) / V 5 ^{0km}

tomato, olive oil, basil

ASPARAGUS VELOUTEE / V 9

Greek truffle oil, mascarpone cheese

INSALATA DI BURRATA 13

organic cherry tomatoes, fresh basil, orange, blood orange, Kalamata olives, Extra Virgin olive oil

PASTRAMI SALAD / GF 15

fresh baby greens, spicy pastrami, Parmigiano Reggiano, artichoke, lemon & basil infused olive oil, truffle mayonnaise

APPETIZERS

SMOKED SCALLOPS / GF 18

celery root puree, salami powder, pickled tomato, local orange

SALMON ARANCINI 22

cream cheese, chives, homemade mayonnaise pesto

BEEF CARPACCIO 32 ^{0km}

aged parmesan cheese, arugula, walnuts, truffle oil, aged balsamic

V: Vegetarian

Vn: Vegan

GF: Gluten Free

PIZZA & PASTA

PIZZA 'PARMA'	16
fresh tomato sauce, Parmigiano Reggiano, prosciutto crudo, rocket	
GREEK PIZZA / V	15 <small>0km</small>
fresh tomato sauce, bell pepper, onion, feta cheese, olives, oregano	
PIZZA MARGARITA / V	12 <small>0km</small>
fresh tomato sauce, mozzarella, basil	
LINGUINI AL SALMONE	23
zucchini, light cream, Saffron from Kozani, salmon roe	
SPAGHETTI ALLA CARBONARA	20
egg, Guanciale, Parmigiano Reggiano, pecorino, black pepper	

MAIN DISHES

FRESH GRILLED TUNA FILLET / GF	38
risotto with Saffron from Kozani, lemon, foam of Pecorino cheese, fresh spinach leaves	
GNOCCHI AI FUNGHI	23
wild mushrooms, light cream, truffle oil, fresh thyme	
CHICKEN FILLET	24
carrot puree, baby potato confit, fresh thyme gravy, prosciutto crudo chips	
GRILLED PORK FILLET	26 <small>0km</small>
potatoes fondant, sauteed mushrooms, Barolo Red wine sauce	
RISOTTO AI ZUCCA / V, GF	24
Pumpkin puree, Mascarpone cheese, hazelnut, truffle oil	
RISOTTO MILANESE / GF	32
crayfish, Saffron, butter, Parmigiano Reggiano	

DESSERT

WHITE CHOCOLATE NAMELAKIA

10 0km

dark chocolate texture, fresh tropical fruit

PASSIONFRUIT CHEESECAKE / V

10

passionfruit marmalade, fresh mango

TIRAMISU / V

9

cacao powder, espresso

VANILLA PANACOTTA / V

9 0km

sweet cherry preserve

FRESHLY CUT SEASONAL FRUIT PLATTER / V, GF

9 0km

ICE CREAM OF YOUR CHOICE / V, GF

5 0km

2 scoops, choice of toppings

*Kindly inform our team of any allergies or dietary restrictions

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