



il gusto

ITALIAN CUISINE

DINNER 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.

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

*Kindly advise our team of any allergies/dietary restrictions

V: Vegetarian Vn: Vegan GF: Gluten Free

PIZZA & PASTA

- 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 ALLA 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

- CHICKEN FILLET SOUS VIDE** 17 0km
puree of brussels sprouts, glazed carrots, orange, garlic chips, white wine gravy
- FRESH SEA BASS** 18 0km
four textures of cauliflower: puree, carry sauce, charred, 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

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DESSERT

TIRAMISU / V	11.0
mascarpone cheese, espresso, chocolate mousse	
MANGO CHEESECAKE / V	12.0
passion fruit, bisquit, Greek honey, oats	
LEMON POACHED / V	11.0 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

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

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