

MACARONI ITALIAN TRATTORIA

Enjoy the authentic tastes of the trattoria with this selection that will please even the hungriest of diners in your party. Our deliciously creative menu brings you the tempting flavours of Italian classics and homemade pasta, together with a choice of our very popular pizzas baked in a traditional wood-fired oven. We also present Salumeria, our delicatessen offering an enticing selection of chilled wines and cold cuts.

Appetizers

Zuppa del giorno 16.00€

Soup of the day

Bruschetta misto 19.00€

Bruschetta, tomato, olives, anchovies, homemade fresh ricotta, herb pesto

Antipasto platter 27.00€

Imported Italian cold cuts and cheeses, pickled vegetables, "allo olio" bread, honey

Arancini di riso e salsiccia 17.50€

Fried rice balls stuffed with buffalo mozzarella and spicy minced pork meat,
served with marinara sauce

Vitello tonnato 20.50€

Roasted veal slices, tuna sauce, rocket leaves, caper berries

Salads

Caprese di buffalo 20.00€

Buffalo milk mozzarella, fresh tomatoes, homemade basil pesto, extra virgin olive oil

Misticanze al balsamico 14.50€

Mixed green salad, dried cranberries, candied walnuts,
Grana Padano D.O.P., aged balsamic vinegar

Verdure grigliate e gorgonzola 19.50€

Grilled vegetables with creamy gorgonzola, fresh herbs, mustard dressing

Gamberi, avocado e lenticie 18.50€

Prawns, avocado, lentils, butter lettuce salad, Pecorino, spicy lemon dressing

Pizza

Margherita e pomodorini 18.00€

Tomato sauce, mozzarella, cherry tomatoes, fresh basil

Capricciosa 22.00€

Tomato sauce, mozzarella, mushrooms, ham, spicy salami, artichokes, black olives

Inferno 22.00€

Tomato sauce, mozzarella, spicy salami "salsiccia" from Napoli

Parma 22.00€

Tomato sauce, mozzarella, 36 m.o. Parmigiano - Reggiano,
rocket leaves, 18 m.o. prosciutto from Parma

Vegeteriana 20.00€

Tomato sauce, seasonal grilled vegetables, fresh mozzarella cheese, fresh basil

Quarto formaggi 22.50€

Four cheeses, caramelized onions

Pasta and Risotto

Lasagne alla bolognese 22.00€

Beef and pork ragout, béchamel, 18 m.o. Grana Padano

Paglia e fieno con frutti di mare 29.00€

Homemade tagliolini sea food pasta with garlic, tomatoes, parsley,
chilli, white wine sauce

Risotto con funghi 26.00€

Risotto with wild mushrooms

Penne all'amatriciana 24.00€

Penne with sautéed pancetta, pecorino cheese and onion in a spicy tomato sauce

Pappardelle con ragu di manzo e porcini 25.00€

Papardelle with beef ragout and porcini mushrooms

Spaghetti alla carbonara 23.00€

Spaghetti with sautéed pancetta and creamy egg sauce

Main Course

Seafood

Acqua pazza di cozze 33.50€

Steamed fish of the day with mussels, garlic, parsley and cherry tomatoes in a fish broth

Meats

Tagliata di manzo con patate 36.50€

Grilled aged beef "tagliata", oven - roasted rosemary potatoes, local greens

Side Dishes

Potato puree 7.00€

Roasted potatoes 8.00€

Focaccia with herbs 6.50€

Garlic bread with mozzarella 7.00€

Green salad 6.50€

Grilled vegetables 8.00€

Desserts

Tiramisu 10.50€

Coffee soaked "savoiard" biscuits, mascarpone cheese, cocoa

Fondente al cioccolato 10.50€

Warm chocolate soufflé, buffalo gelato

Pizza di mele con gelato alla vaniglia 10.00€

Warm apple pizza, cinnamon, vanilla ice cream

Gelati e sorbetti 9.00€

Ice cream and fruit sorbets

Coffee

Espresso Illy

4.50€

Cappuccino

5.50€

Irish Coffee

8.20€

'Affogato'

8.40€

Italian Beverages

Martini

10.00€

Lemocello

9.70€

Sambuca Romana

9.00€

Amaretto

10.00€

Averna

10.00€

Grappa Bianca

9.70€

Grappa Riserva

9.70€

Grappa Bonolo honey & sage 14.00€

Grappa Berta Chard. Giulia 10.00€

Health Inspector: Christos Plevritis

Chef: Nikolaos Dimitriou

The prices include all legal taxes

The customer is not obliged to pay if the notice of payment (Receipt – Invoice) has not been received

Please advise us of any allergies or dietary requirements

DINE AROUND MENU

Soup of the day

Appetizers

Baked eggplant with mozzarella, Grana Padano, tomato, basil

or

Warm pumpkin custard with cheese fondue and crispy prosciutto

or

Tomato, mozzarella, beets and basil pesto

or

Rocket leaves, cherry tomatoes, parmesan flakes and balsamic vinegar

Main Course

Penne pasta 'Puttanesca' with anchovies, spicy tomato sauce, olives and capers

or

Potato gnocchi with garlic, oregano, tomato sauce and mozzarella

or

Pizza with minced pork sausage, mozzarella, local greens, garlic and Calabrian chili peppers

or

Margarita pizza with tomato sauce, mozzarella, cherry tomatoes and fresh basil

or

Sea bream fillet with «venere» rice, celeriac and tomato, onion, capers sauce

or

Parmesan risotto with braised oxtail in Nebbiolo wine

or

Chicken breast "Saltimbocca" with prosciutto, sage, mashed potato and vegetables

Desserts

Ice creams and fruit sorbets

or

Chocolate walnut cake with fried cream and vanilla whipped cream

or

Yogurt "panacotta" with caramelized walnut and raspberry "coulis"

Kid's Menu

Appetizers

"Caprese" with mozzarella, fresh tomatoes, cucumber and basil

or

Mini pizza with tomato sauce, mozzarella

Main Course

Penne butter with / without five vegetables tomato sauce

or

Spaghetti with Bolognese sauce

or

Grilled chicken breast "caprese" with tomato, mozzarella and mashed potatoes

or

Steamed fish with seasonal vegetables and rice

Desserts

Ice creams and fruit sorbets

or

Chocolate and orange salami with vanilla whipped cream