

## 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 - Antipasti

Zuppa del giorno 16.00€

Soup of the day

Bruschetta 19.00€

Bruschetta platter, tomato confit, olives, anchovies, fresh ricotta, herb pesto

Antipasto platter M/ L 21.00€/27.00€

Italian cold cuts and cheeses served with pickled vegetables, bread sticks, fruits, and honey with truffle

Arancini di riso e formaggi 17.50€

Fried rice balls stuffed with three cheeses and served with marinara sauce

Crudite di pescato 24.50€

Raw fish of the day, citrus dressing, micro herbs

Carpaccio di manzo 25.00€

Thin sliced aged beef, rocket leaves, 24 m.o. Grana Padano D.O.P., extra virgin olive oil

Vitello tonnato 21.50€

Roasted veal slices with tuna sauce, mash salad and caper berries

## Salads - Insalate

Caprese di buffalo 20.00€

Buffalo milk mozzarella cheese, piccadilly tomatoes, basil pesto and extra virgin olive oil

Misticanze al balsamico 14.50€

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

Verdure grigliate con formaggio di capra 19.50€

Grilled vegetables with goat cheese and sundried tomatoes dressing

Gamberi, avocado e lenticie 18.50€

Butter lettuce salad with prawns, avocado, lentils, pecorino and spicy lemon dressing

## Pizza - Pizze

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

Diavola 22.00€

Tomato sauce, mozzarella and spicy salami

Parma 22.00€

Tomato sauce, mozzarella, 24 m.o. Grana Padano D.O.P., rocket leaves  
and prosciutto di Parma

Vegeteriana 20.00€

Tomato sauce, seasonal grilled vegetables, mozzarella cheese and balsamic vinegar

Quarto formaggi 22.50€

Mozzarella, taleggio, gorgonzola and ricotta

Tonno e Carciofi 21.50€

Tomato sauce, mozzarella, tuna, artichokes, basil, extra virgin olive oil

## Pasta and Risotto - Primi Piatti

Lasagne alla bolognese 22.00€

Beef and pork ragout, 24 m.o. Grana Padano

Paglia e fieno e frutti di mare 29.00€

Sea food homemade tagliolini pasta with garlic, semi dried tomatoes, parsley,  
chili, white wine sauce

Risotto con astice e lime 35.50€

Risotto with lobster, lime juice and 24 m.o. Grana Padano D.O.P.

Risotto allo zafferano 27.00€

Saffron risotto with zucchini, butter, lemon and burrata cheese

Gnocchi, raschera e tartufo 29.00€

Homemade potato gnocchi, "raschera" cheese fondue and fresh truffle

Bucatini all' amatriciana 24.00€

Bucatini pasta with sautéed pancetta, pecorino cheese, onion in a spicy tomato sauce

Pappardelle con ragu di manzo e porcini 26.00€

Pappardelle with beef ragout and porcini mushrooms

Spaghetti alla carbonara 23,00€

Spaghetti with sautéed pancetta and creamy egg sauce

*Please advise us of any allergies or dietary requirements*

## Main Course - Secondi Piatti

### Seafood - Pesci

Branzino alla livornese 33.00€  
Grilled sea bass fillet, tomatoes, olives, capers, "salmoriglio" herb lemon sauce

### Meats - Carni

Scaloppine al limone 33.50€  
Veal scaloppini in butter - lemon sauce with spaghetti butter and parsley

Tagliata di manzo 36.50€  
Grilled beef "tagliata", potatoes with rosemary, chiodini mushrooms

Pollo arrosto in tecia e patatine 28.00€  
Chicken marinated with herbs in wood fired oven with onions,  
green olives and baby potatoes

### Side Plates – Contorni

Mashed potatoes 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 - Dolci

Semifreddo allo yogurt con fragole e pistachio 12.00€  
Yogurt "semifreddo" with pistachios and strawberry cream curd

Tiramisu 10.50€  
Coffee soaked "savoiard" biscuits, layered with mascarpone cheese cream and cocoa

Fondente al cioccolato 10.50€  
Warm chocolate soufflé with vanilla gelato

Pizza di mele con gelato alla cannella 10.00€  
Warm apple pizza with cinnamon 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 Berta Chardonnay	10.00€
Giulia	

Health Inspector: Christos Plevritis

Chef: Nikolaos Dimitriou

The prices include all legal taxes

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## Macaroni Kids Menu

### An Exclusive Menu for Young Food Explorers

Annabel Karmel, the leading global food expert in baby and children's food, is now pioneering the way youngsters refuel whilst on vacation. Our new world-class baby and children's menu at Sani Resort, specially designed by Annabel Karmel, introduces a world of flavour and fun. With lots of super-tasty, balanced meals to choose from - including vegetarian and vegan options - even the pickiest eaters will transform into young food explorers! Bring your family together over the table this holiday and enjoy Annabel's Exclusive Menu across the resort's restaurants

### Starters

Caprese with mozzarella, fresh tomatoes, cucumber and basil 9.00€

Creamy vegetable soup 8.00€

Vegetable puree assortment 7.00€

### Main Dishes

Margarita pizza with choice of ham or mushrooms or salami 12.00€

Rigatoni with tomato, basil and mozzarella 12.00€

Cod fillets with tomato salsa 14.00€

Hidden vegetable Bolognese 12.50€

Ham wrapped chicken goujons with parmesan and sage potato wedges 15.00€

### Desserts

Chocolate, orange biscuit salami with vanilla whipped cream 8.50€

Fruity dip 7.00€

Ice creams and fruit sorbets (per scoop) 3.60€

No-sugar chocolate orange energy balls 8.00

Chocolate beetroot brownies 8.50€



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## Vegetarian Menu

### Appetizers - Antipasti

Zuppa del giorno 16.00€

Soup of the day

Bruschetta 19.00€

Bruschetta platter, tomato confit, olives, fresh ricotta, herb pesto

Arancini di riso e formaggi 17.50€

Fried rice balls stuffed with three cheeses and served with marinara sauce

### Salads - Insalate

Caprese di buffalo 20.00€

Buffalo milk mozzarella cheese, piccadilly tomatoes, basil pesto and 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 con formaggio di capra 19.50€

Grilled vegetables with goat cheese and sundried tomatoes dressing

### Pizza - Pizze

Margherita e pomodorini 18.00€

Tomato sauce, mozzarella, cherry tomatoes, fresh basil

Vegeteriana 20.00€

Tomato sauce, seasonal grilled vegetables, mozzarella cheese and balsamic vinegar

Quarto formaggi 22.50€

Mozzarella, taleggio, gorgonzola and ricotta

### Pasta and Risotto - Primi Piatti

Risotto allo zafferano 27.00€

Saffron risotto with zucchini, butter, lemon and burrata cheese

Spaghetti Aglio e Olio 18.00€

Spaghetti with garlic, spicy chili pepper and extra virgin olive

Penne Pomodoro 18.50€

Penne with tomato sauce and basil

Gnocchi, raschera e tartufo 29.00€

Homemade potato gnocchi, "raschera" cheese fondue and fresh truffle

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## Side Plates – Contorni

Mashed potatoes 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 - Dolci

Semifreddo allo yogurt con fragole e pistachio 12.00€

Yogurt "semifreddo" with pistachios and strawberry cream curd

Tiramisu 10.50€

Coffee soaked "savoardi" biscuits, layered with mascarpone cheese cream and cocoa

Fondente al cioccolato 10.50€

Warm chocolate soufflé with vanilla gelato

Pizza di mele con gelato alla cannella 10.00€

Warm apple pie pizza with cinnamon ice cream

Gelati e sorbetti 9.00€

Ice cream and fruit sorbets

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## Vegan Menu

### Appetizers - Antipasti

Zuppa del giorno 16.00€

Soup of the day

Bruschetta 19.00€

Bruschetta platter, tomato confit, olives, herb pesto

### Salads - Insalate

Misticanze al balsamico 14.50€

Mixed green salad, dried cranberries, candied walnuts,  
aged balsamic vinegar

Verdure grigliate 19.50€

Grilled vegetables with sundried tomatoes dressing

### Pizza - Pizze

Margherita e pomodorini 18.00€

Tomato sauce, soya cheese, cherry tomatoes, fresh basil

Vegeteriana 20.00€

Tomato sauce, seasonal grilled vegetables, soya cheese and balsamic vinegar

Marinara 18.00€

Tomato sauce, fresh garlic, oregano and extra virgin olive oil

### Pasta and Risotto - Primi Piatti

Spaghetti Aglio e Olio 18.00€

Spaghetti with garlic, spicy chili pepper and extra virgin olive

Penne Primavera 19.50€

Penne with sautéed vegetables, tomato sauce and basil

Penne Pomodoro 18.50€

Penne with tomato sauce and basil

### Side Plates – Contorni

Roasted potatoes 8.00€

Focaccia with herbs 6.50€

Green salad 6.50€

Grilled vegetables 8.00€

### Desserts - Dolci

Affogato 10.50€

Coconut milk ice cream with espresso

Zuppa di lamponi 11.00€

Strawberry soup with fresh berries and coconut milk ice cream

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## DINE AROUND MENU

Zuppa del giorno / Soup of the day

### Antipasti - Appetizers

Melanzane alla parmigiana

Baked eggplant with mozzarella, Grana Padano, tomato and basil

o / or

Salmone marinati

Marinated salmon with fennel, orange and yogurt sauce

o / or

Caprese e biette

Tomato, mozzarella, beets and fresh basil pesto

o / or

Arugula e pomodorini

Rocket leaves with cherry tomatoes, parmesan and balsamic vinegar

### Secondi Piatti - Main Course

Penne Putanesca

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

o / or

Gnocchi alla sorrentina

Potato gnocchi with garlic, oregano, tomato sauce, chili and fresh mozzarella

o / or

Margherita

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

o / or

Zucca e gorgonzola

White pizza with mozzarella, pumpkin, gorgonzola and smoked pancetta

o / or

Orata e farro in soar

Sea bream fillet with wheat, celery root and marinated onions

o / or

Risotto e coda

Parmesan risotto with braised oxtail in Nebbiolo wine

o / or

Pollo alla milanese

Chicken breast "Milanese" with roasted potatoes and vegetables

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## Dolci - Desserts

Assortimento di gelati e sorbetti

Ice creams and fruit sorbets

o / or

Brownies con cioccolato e barbabietole

Chocolate beetroot brownies with chocolate sauce and vanilla ice cream

o / or

Panna cotta

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

## Menu per bambini / Kid's Menu

### Antipasti - Appetizers

Insalata caprese

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

o / or

Pizzelle

Mini pizza with tomato sauce, mozzarella with or without ham

o / or

Zuppa di verdure

Creamy vegetable soup

### Secondi Piatti - Main Course

Rigatoni con pomodoro e basilico

Rigatoni with tomato, basil and mozzarella

o / or

Bolognese con verdure

Hidden vegetable Bolognese

o / or

Pollo con prosciutto

Ham wrapped chicken goujons with parmesan and sage potato wedges

o / or

Filetti di merluzzo al pomodoro

Cod fillets with tomato salsa

## Dolci - Desserts

Assortimento di gelati e sorbetti

Ice creams and fruit sorbets

o / or

Salami di cioccolato

Chocolate, orange and biscuit salami with vanilla whipped cream



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