

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

Anolini al parmigiano in brodo 16.00€

Parmesan anolini in broth

Bruschetta di pomodoro e burrata 19.00€

Bruschetta with chopped tomatoes, olives, burrata and fresh basil

Antipasto platter M/ L 21.00€/27.00€

Italian cold cuts and cheeses served with pickled cucumbers, nuts, homemade jam, fresh fruits

Melanzane alla parmigiana 15.00€

Baked eggplant with tomato sauce, mozzarella, parmesan and basil

Ravioli con ricotta e tartufo 18.00€

Homemade ravioli with egg yolk, ricotta and spinach, brown butter, garlic, sage sauce and fresh truffle

Brodetto di pesce 25.00€

Seafood stew in spicy tomato and garlic sauce, served with toasted bread

Carpaccio di manzo 25.00€

Beef carpaccio, rocket leaves, 18 m.o. Grana Padano D.O.P., extra virgin olive oil

Vitello tonnato 21.50€

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

Salads - Insalate

Caprese di buffalo 20.00€

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

Misticanze di verdure 14.50€

Mixed green salad, semi-dried tomatoes, fennel, 18 m.o. Grana Padano D.O.P., lemon and olive oil dressing

Insalata di pollo 19.00€

Roasted chicken, lettuce leaves, croutons, parmesan dressing

Insalata di carciofi e parmigiano 16.00€

Artichoke salad with avocado and shaved parmesan

Pantesca con calamari 19.50€

Warm potatoes salad with green beans, black olives, capers, onions, tomatoes, grilled calamari and red wine vinaigrette

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, spicy salami di Napoli

Parma 22.00€

Tomato sauce, mozzarella, 18 m.o. Grana Padano D.O.P., rocket leaves prosciutto di Parma

Norma 20.00€

Tomato sauce, mozzarella, eggplant, cherry tomatoes, olives, ricotta, basil

Quarto formaggi e pancetta 22.50€

Mozzarella, taleggio, gorgonzola, ricotta, pancetta

Pinsa romana con bresaola 20.00€

Pinsa romana with mozzarella, bresaola, rocket leaves, sun-dried tomatoes, shaved parmesan, extra virgin olive oil

Fontina e speck 22.00€

Tomato sauce, mozzarella, fontina, speck, oregano

Napolitana 21.50€

Tomato sauce, mozzarella, anchovies, capers, oregano, extra virgin olive oil

Pasta and Risotto - Primi Piatti

Lasagne alla bolognese 24.00€

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

Spaghetti alle vongole con bottarga 29.00€

Spaghetti with clams, garlic, chili, fresh tomatoes and dry bottarga

Spaghetti alla putanesca 22.00€

Spaghetti with anchovies, spicy tomato sauce, olives and capers

Risotto cacio e pepe con gamberi e lime 27.00€

Parmesan and pecorino risotto with black pepper, roasted prawns and lime

Risotto agli spinaci e caprino 23.50€

Spinach risotto with lemon, butter, parmesan and goat cheese

Agnolotti del plin al ragu napoletano 24.50€

Homemade pinch stuffed pasta, Napoli style meat ragout with tomato sauce

Rigatoni all' amatriciana 24.00€

Rigatoni with sautéed pancetta, pecorino, onion in a spicy tomato sauce

Please advise us of any allergies or dietary requirements

Pappardelle con ragu di manzo e asparagi 26.00€
Pappardelle with beef ragout, asparagus and shaved parmesan

Spaghetti alla carbonara 23,00€
Spaghetti with sautéed pancetta and creamy egg sauce

Main Course - Secondi Piatti

Seafood - Pesci

Branzino con fagiolini al pomodoro 33.00€
Grilled sea bass fillet with warm green beans, potatoes and marinated tomatoes

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", with steamed spinach and potatoes with rosemary

Pollo arrosto con caponata di verdure 28.00€
Chicken marinated with herbs in wood fired oven with tomatoes and vegetable stew

Side Plates – Contorni

Mashed potatoes 7.00€

Roasted potatoes 8.00€

Focaccia with herbs 6.50€

Focaccia with pesto and fresh tomatoes 7.00€

Garlic bread with mozzarella 7.00€

Green salad 6.50€

Grilled vegetables 8.00€



Health Inspector: Christos Plevritis

Chef: Nikolaos Dimitriou

The prices include all legal taxes

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Desserts - Dolci

Semifreddo di nocciola 12.00€
Hazelnut semifreddo with chocolate sauce

Tiramisu 11.00€
Coffee soaked "savoiardi" biscuits, layered with mascarpone cheese cream and cocoa

Fondente al cioccolato 10.50€
Warm chocolate soufflé with pistachio ice cream

Pizza di mele 12.00€
Warm apple pie pizza with vanilla ice cream

Cannoli cheesecake 12.00€
Amaretto-ricotta cheesecake with fresh berries

Gelati e sorbetti 9.00€
Ice cream and fruit sorbets

Coffee		Italian Beverages	
Espresso Illy	4.80€	Martini Bianco./ Rosso	10.50€
Cappuccino	5.80€	Limoncello	10.50€
Latte Macchiato	5.80€	Sambuca Romana	10.50€
Irish Coffee	9.00€	Amaretto	10.50€
'Affogato'	8.40€	Averna/Amaro del capo	10.50€
Espresso Martini	13,90€	Grappa Bianca	11.50€
		Grappa Riserva	11.50€
		Grappa Bonolo honey & thyme	14.00€
		Grappa Berta Chardonnay	
		Giulia	12.00€

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