

La Rosticceria

LA CUCINA ITALIANA A MYKONOS

EST. 2002

ENG.



Be sure to try our daily dishes!

Please let us know...if you have any dietary restrictions or food ALLERGIES!

the product () may be frozen*



• We use Peloponnesian KALAMATA'S extra virgin olive oil and black olives KALAMON •

BREAD

2.50

Appetizers

BRUSCHETTA WITH CHERRY TOMATOES AND BASIL: **9.00**
toasted bread with cherry tomatoes, extra virgin olive oil and basil

FRESH FRENCH FRIES: skin-on fries **6.50**

COURGETTES CROQUETTES: **10.00**
fried croquettes stuffed with courgette, parmesan, ricotta, smoked scamorza cheese and basil (breaded with eggs, panko e³ corn flakes). Served on sauce of local yogurt, cream, onion and extra virgin olive oil

BAKED FLUFFY OMELETTES: **10.00**
eggs, local yogurt, parmesan cheese, vegetables and smoked scamorza cheese

GRILLED VEGETABLES: **13.00**
courgettes, aubergines, fresh mushrooms, peppers marinated in extra virgin olive oil balsamic vinegar, garlic and parsley

MYKONIAN OYSTER MUSHROOMS: **14.00**
fried locally grown oyster mushrooms breaded with eggs, flour, panko and parsley. Served with aioli sauce on the side (mayonnaise, garlic e³ saffron).

OUR AUBERGINES PARMIGIANA: **14.00**
oven baked traditional dish from southern Italy with fried aubergines, mozzarella, parmesan cheese, San Marzano tomato sauce and basil

Appetizers

<i>BITES OF SAUSAGE WITH ROSEMARY: Italian sausage from Falorni butcher's shop in a pan with rosemary, garlic, white wine and black pepper</i>	<i>9.00</i>
<i>PROSCIUTTO e' MOZZARELLA WITH SUN-DRIED TOMATOES: San Daniele ham, buffalo mozzarella cheese, sun-dried tomatoes in olive oil and balsamic vinegar</i>	<i>19.00</i>
<i>VITELLO TONNATO traditional Piedmont appetizer: boiled veal served cold in thin slices topped with a sauce of mayonnaise, tuna, capers, potatoes, anchovies and white wine</i>	<i>18.00</i>
<i>VEAL CARPACCIO MARINATED IN HERBS: slices of veal (marinated in lemon, marjoram, thyme, sage, laurel, black and green pepper) with sun-dried tomatoes in olive oil, rocket salad, pecorino cheese and origan</i>	<i>18.00</i>
<i>BAKED ANCHOVY FILLETS: anchovy fillets, garlic, extra virgin olive oil, breadcrumbs and parsley</i>	<i>10.00</i>
<i>BABY CALAMARI "ALLA CAPRESE": fried baby calamari* on fresh tomato slices with extra virgin olive oil, oregano and basil</i>	<i>14.00</i>
<i>MUSSELS IN WHITE WINE SAUCE: cooked mussels in white wine, garlic and extra virgin olive oil</i>	<i>15.00</i>
<i>OCTOPUS "ALLA LUCIANA": octopus*, San Marzano tomato sauce, black olives, capers, garlic, extra virgin olive oil and parsley</i>	<i>16.00</i>
<i>SHRIMPS WITH LEMON: shrimps*, lemon, white wine, garlic, extra virgin olive oil and ground pepper</i>	<i>18.00</i>

Salads

<i>GREEK: tomato, cucumber, onion, Greek feta cheese, Kalamon black olives, Kalamata's extra virgin olive oil and oregano</i>	<i>11.00</i>
<i>CAPRESE: tomato, buffalo mozzarella cheese, extra virgin olive oil and basil</i>	<i>14.00</i>
<i>CHICKEN: chicken fillet, lettuce, rocket salad, radicchio, black olives, raisins, orange, lemon, grapefruit and extra virgin olive oil</i>	<i>16.00</i>
<i>CRUNCHY: rocket salad, emmental cheese, bacon, corn, radish, balsamic vinegar, extra virgin olive oil and croutons</i>	<i>14.00</i>
<i>AVOCADO: lettuce, avocado, smoked salmon, grapefruit and mustard vinaigrette</i>	<i>18.00</i>

Risotto dishes

<i>SAFFRON RISOTTO: saffron, parmesan cheese, margarine, onion, butter and white wine</i>	<i>18.00</i>
<i>SEA FOOD RISOTTO: shrimps*, calamari, mussels, clams and bisque (shrimps*, brandy, fresh tomato, onion, San Marzano tomatoes sauce)</i>	<i>21.00</i>
<i>“CACIO e PEPE” a risotto twist of famous Italian dish with the addition of lime: caciocavallo cheese, white wine, butter, margarine, onion, lime and ground pepper</i>	<i>17.00</i>

Pastas

SPAGHETTI WITH CHERRY TOMATOES ALLA NAPOLETANA	11.00
<i>Traditional Neapolitan dish: fresh cherry tomatoes, white wine, garlic, extra virgin olive oil and basil</i>	
SPAGHETTI WITH COURGETTES:	12.00
<i>courgettes, parmesan cheese, egg yolk, mint and basil</i>	
TAGLIATELLE WITH PESTO SAUCE:	12.00
 <i>basil, parmesan cheese, garlic, extra virgin olive oil and pine nuts</i>	
RIGATONI ALLA PRIMAVERA with fresh vegetables:	12.00
 <i>aubergines, courgettes, carrots, mushrooms, cherry tomatoes, onions and extra virgin olive oil</i>	
GNOCCHI ALLA BOSCAIOLA:	16.00
 <i>potato gnocchi, shiitake mushrooms, Italian sausage from Falorni butcher's shop, white wine and meat sauce</i>	
TAGLIATELLE ALLA BOLOGNESE:	13.00
 <i>veal e' pork ragù sauce</i>	
LASAGNE ALLA BOLOGNESE:	15.00
 <i>veal e' pork ragù, béchamel sauce and parmesan cheese</i>	
RAVIOLI WITH MUSHROOM:	17.00
 <i>stuffed ravioli with mixed mushrooms, breadcrumbs, parsley in cherry tomatoes sauce, garlic, extra virgin olive oil and parmesan flakes</i>	
RIGATONI WITH MUSSELS AND PECORINO CHEESE:	16.00
 <i>mussels, cherry tomatoes sauce, pecorino cheese, chili pepper, garlic, extra virgin olive oil, parsley and basil</i>	
SPAGHETTI WITH OCTOPUS ALLA LUCIANA:	19.00
<i>octopus*, San Marzano tomatoes sauce, black olives, capers, white wine, chili pepper, garlic, extra virgin olive oil and parsley</i>	
SPAGHETTI ALLA CHITARRA WITH SHRIMPS:	19.00
<i>homemade eggs pasta, shrimps*, courgettes, garlic, white wine and bisque (shrimps*, brandy, fresh tomato, onion, San Marzano tomatoes sauce)</i>	
SPAGHETTI ALLA PESCATORA:	24.00
<i>mussels, clams, prawns*, shrimps*, cherry tomatoes, white wine, garlic, extra virgin olive oil and bisque (shrimps*, brandy, fresh tomato, onion, San Marzano tomatoes sauce)</i>	

Homemade  Fresh Pasta

• We use Peloponnesian KALAMATA'S extra virgin olive oil and black olives KALAMON •

Pizzas

<i>PIZZA PANE: pizza bread, extra virgin olive oil, oregano</i>	<i>7.00</i>
<i>MARINARA: tomato sauce, garlic, extra virgin olive oil, oregano</i>	<i>10.00</i>
<i>MARGHERITA: tomato sauce, mozzarella, basil</i>	<i>13.00</i>
<i>CAPRESE: mozzarella, cherry tomatoes, basil</i>	<i>14.00</i>
<i>NAPOLI: tomato sauce, mozzarella, anchovies, oregano</i>	<i>15.00</i>
<i>DIAVOLA: tomato sauce, mozzarella, spicy salami</i>	<i>15.00</i>
<i>GREEK: tomato sauce, mozzarella, Greek feta cheese, black olives</i>	<i>15.00</i>
<i>MAIS: mozzarella, ham, corn, fresh cream</i>	<i>15.00</i>
<i>CALZONE: tomato sauce, mozzarella, salami Napoli, ricotta cheese</i>	<i>16.00</i>
<i>SPECIAL: tomato sauce, mozzarella, ham, bacon, peppers, fresh mushrooms</i>	<i>14.50</i>
<i>VEGETARIAN: mozzarella, aubergines, courgettes, fresh mushrooms, fresh tomato</i>	<i>15.00</i>
<i>4 CHEESES: mozzarella, parmesan, gorgonzola e³ Greek feta cheese</i>	<i>15.00</i>
<i>CAPRICCIOSA: tomato sauce, mozzarella, ham, salami, artichokes, black olives</i>	<i>16.50</i>
<i>SALSICCIA E FRIARIELLI: Italian sausage from Falorni butcher's shop, mozzarella cheese, slightly spicy Neapolitan friarielli (broccoli leaves)</i>	<i>18.00</i>
<i>FUMÉ: mozzarella cheese, smoked scamorza cheese, San Daniele ham, rosemary</i>	<i>20.00</i>
<i>BRESAOLA: mozzarella cheese, bresaola, raw mushroom salad (with extra virgin olive oil, lemon e³ parsley) and flakes of parmesan</i>	<i>17.00</i>
<i>FOCACCIA BUFALA: fresh tomato, buffalo mozzarella, San Daniele ham, rocket salad</i>	<i>22.00</i>

• authentic San Marzano tomato sauce •

Extra toppings: a small charge will be added - We prepare the pastry with mineral water

Fish & Seafood

CALAMARI e³ SHRIMPS: <i>fried calamari and shrimps*. Served with dip on the side (mayonnaise and local yogurt).</i>	19.00
STEWED COD: <i>cod*, tomato concassé, black olives, capers, onion and white wine</i>	20.00
SEA BREAM "ALL' ACQUA PAZZA": <i>fresh sea bream fillets, cherry tomatoes, water, white wine, garlic, extra virgin olive oil and parsley</i>	21.00
PISTACHIO CRUSTED SEABASS: <i>baked sea bass fresh fillet, pistachio crust and red cabbage. Served on top of pistachio purée</i>	24.00
SESAME TATAKI TUNA: <i>fresh oven baked crusted tuna steak with black and white sesame garnished with cherry tomatoes, garlic, extra virgin olive oil and chives. Served with sauce on the side (local yogurt, basil, mint, extra virgin olive oil, salt and pepper).</i>	24.00
SHRIMPS WITH PROSECCO: <i>shrimps*, prosecco sparkling wine, ginger, herbs, orange, flour, garlic and extra virgin olive oil</i>	25.00
SEAFOOD ZUPPA: <i>Italian-style soup of shrimps*, squid, fish (according to market availability), mussels, clams, chili pepper, garlic, extra virgin olive oil, bisque (shrimps*, brandy, fresh tomato, onion, San Marzano tomatoes sauce) and toasted croutons</i>	26.00

Meat dishes

CHICKEN BREAST IN LIME SAUCE: chicken breast 300gr, 18.00
served in light sauce with local yogurt, chives, lime and white wine

CHICKEN WITH OLIVES: chicken breast 300gr, 18.00
tomatoes, black olives, marjoram, thyme, sage,
white wine, garlic, extra virgin olive oil and basil

BURGER: beef burger 200gr, homemade soft bread, 16.00
caciocavallo cheese, sun-dried tomatoes, lettuce,
caramelized onions, mayonnaise and fresh french fries

SCHNITZEL ALLA MILANESE: thin slice of tender 19.00
veal breaded with panko. Served with fresh french fries

SCALOPPINI WITH SHIITAKE MUSHROOMS: 19.00
veal scaloppini, locally grown shiitake mushrooms and white wine sauce

GRILLED VEAL STEAK: 21.00
very tender steak of 300gr. Served with fresh french fries

TAGLIATA: excellent selection of veal slices of 250gr. 26.00
Served with rocket salad, parmesan cheese, cherry tomatoes,
lemon and extra virgin olive oil

Desserts

TIRAMISÙ: mascarpone, coffee, eggs, savoyard, cacao, sugar, fresh cream 7.00

CAPRESE: dark chocolate, almonds, sugar, eggs and potato flour 7.00

TRIPLE PANNACOTTA: classic with balsamic vinegar glaze - 9.00
bilberry with caramel glaze - chamomile with salted caramel glaze

BLACK CALZONE: nutella, mascarpone cheese, amaretti, pine nuts 13.00

ICE CREAM per scoop - vanilla or pistachio or chocolate 2.00

SEASONAL FRUIT 5.00 / 10.00 / 15.00

Coffee and other

<i>ESPRESSO</i>	<i>2.50</i>
<i>DOUBLE ESPRESSO</i>	<i>4.00</i>
<i>DECAFFEINATED COFFEE</i>	<i>3.00</i>
<i>COLD ESPRESSO</i>	<i>4.00</i>
<i>CAPPUCCINO</i>	<i>3.50</i>
<i>DOUBLE CAPPUCCINO</i>	<i>4.50</i>
<i>DECAFFEINATED CAPPUCCINO</i>	<i>4.00</i>
<i>COLD CAPPUCCINO</i>	<i>4.50</i>
<i>CAFFÈ LATTE</i>	<i>4.00</i>
<i>GREEK COFFEE</i>	<i>2.50</i>
<i>DOUBLE GREEK COFFEE</i>	<i>3.50</i>
<i>FRAPPÈ</i>	<i>3.50</i>
<i>FILTER COFFEE</i>	<i>3.50</i>
<i>CHOCOLATE</i>	<i>4.00</i>
<i>TEA</i>	<i>3.50</i>

Refreshments

<i>MINERAL WATER 500ml</i>	<i>1.50</i>
<i>MINERAL WATER 1lt</i>	<i>3.50</i>
<i>SPARKLING WATER 250ml</i>	<i>2.50</i>
<i>SPARKLING WATER 750ml</i>	<i>4.00</i>
<i>SOFT DRINKS - SODAS 330ml</i>	<i>3.00</i>
<i>FRESH ORANGE JUICE</i>	<i>6.00</i>
<i>FRESH LIME JUICE with mint and sparkling water</i>	<i>7.00</i>

Beers

<i>MAMOS DRAFT Pils</i>	<i>300ml</i>	<i>4.50</i>
<i>MAMOS DRAFT Pils</i>	<i>400ml</i>	<i>6.00</i>
<i>AMSTEL BOTTLE Pale lager</i>	<i>330ml</i>	<i>4.00</i>
<i>HEINEKEN BOTTLE Lager</i>	<i>330ml</i>	<i>4.50</i>
<i>KAISER BOTTLE Pilsner</i>	<i>330ml</i>	<i>6.00</i>
<i>FIX BOTTLE Pale lager</i>	<i>330ml</i>	<i>5.00</i>
<i>FIX DARK BOTTLE Dark lager</i>	<i>330ml</i>	<i>6.00</i>
<i>BUCKLER BOTTLE Non alcoholic beer</i>	<i>330ml</i>	<i>4.00</i>
<i>CORONA EXTRA BOTTLE American adjunct lager</i>	<i>330ml</i>	<i>6.00</i>
<i>MCFARLAND BOTTLE Red ale</i>	<i>330ml</i>	<i>7.00</i>
<i>MORETTI BOTTLE Lager</i>	<i>330ml</i>	<i>6.00</i>
<i>PERONI NASTRO AZZURRO BOTTLE Pilsner</i>	<i>330ml</i>	<i>6.00</i>
<i>NISSOS BOTTLE pilsner (Microbrewery)</i>	<i>330ml</i>	<i>6.00</i>
<i>MIKONU BOTTLE pale ale (Microbrewery)</i>	<i>330ml</i>	<i>8.00</i>

Spirits

<i>CAMPARI SODA 98ml</i>	<i>6.00</i>
<i>OUZO CARAFÉ (Greek distillate) 250ml</i>	<i>8.00</i>
<i>TSIPOURO CARAFÉ (Greek distillate) 250ml</i>	<i>9.00</i>
<i>VODKA, GIN, BRANDY</i>	<i>8.00</i>
<i>SPECIAL RESERVES</i>	<i>15.00</i>
<i>LIQUEURS: amari, limoncello, sambuca (Italian)</i>	<i>6.00</i>
<i>GRAPPA: Sarpa Poli (Italian)</i>	<i>8.00</i>
<i>GRAPPA: Invecchiata Poli (Italian)</i>	<i>10.00</i>
<i>GRAPPA: Tignanella Antinori (Italian)</i>	<i>12.00</i>

TAKEAWAY - DELIVERY

Tel. +30 22890 28750

Responsible according to the law: MASSIMO CONTINO

All our prices are inclusive of all applicable taxes:

(Tax: Service included, VAT 13% or VAT 24%, Municipal Tax 0.5%) The prices are in euro.

VALID UNTIL: 30/12/24

For our dishes we make use of: Virgin olive oil and sunflower oil

We use Greek feta cheese

We prepare the pastry in all our pizzas with mineral water.

The star * means frozen foods

Per i nostri piatti usiamo olio extra vergine di oliva e olio di girasole

La feta che usiamo é Greca

L' impasto della pizza viene preparato con acqua di bottiglia

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE).

(GR) Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε ειδική θήκη δίπλα στην έξοδο

για τη διατύπωση οποιασδήποτε διαμαρτυρίας.

(D) DAS RESTAURANT IST VERFLICHTET BESCHWERDEFORMULARE FUR IHRE RECLAMATIONEN SICHTBAR IN EINER SPECIALBOX NEBEN DEM AUSGANG ZU FUHREN

(GB) The restaurant is obliged to present printed forms in a special box next to exit for the reclamation of any complaints

(F) LE RESTAURANT EST TENU DE PRÉSENTER L' IMPRIMÉ DE RECLAMATIONS DANS UNE BOITE PLACÉE A' COTÉ DE LA SORTIE POUR TOUTES RÉCLAMATIONS

Evdokiaideas  *by graphidea mykonos* +30 22890 26125