

# Grazie Times

QUALITY FOOD & SERVICE GUARANTEED!

GRAZIE  
RISTORANTE ITALIANO

Issue No.1 Edition Winter 2010

Monthly issue

Since 2002

## NOW at GRAZIE Delicious Homemade PASTA & PIZZA

Italian cuisine has evolved through centuries of social and political changes, with roots as far back as the 4th century BCE. Significant changes occurred with the discovery of the New World with the introduction of items such as potatoes, tomatoes, bell peppers and maize, now central to the cuisine but not introduced in quantity until the 18th century.[1] Ingredients and dishes vary by region. Many dishes that were once regional, however, have proliferated with variations across the country. Cheese and wine are a major part of the cuisine, with many variations. Coffee, specifically espresso, has become important in Italian cuisine.

Traditionally, meals in Italy usually contain 3 or 4 courses.



Meals are seen as a time to spend with family and friends instead of immediate sustenance; thus, daily meals can be longer than in other cultures. During holidays, family feasts can last for hours.

Today, the traditional Italian menu is kept mainly for special events (such as weddings) while an everyday menu includes only the first and second course, the side dish and coffee. A notable aspect of Italian meals is that the primo or first course, is usually a more filling dish such as risotto or pasta. Modern Italian cuisine also includes single courses (all-in-one courses), providing carbohydrates and proteins at the same time (e.g. pasta and legumes).



Beef Carpaccio  
Origin  
Page.2



Pasta  
Page.4



Pizza & Pasta  
DELIVERY NOW  
at Local Bars  
Page.12

OPEN EVERY DAY

## Grazie Ristorante Italiano

Giorgio along with his associate - Giancarlo - originally from Venice, Italy, (with many years experience as chef/patron of some of the finest award winning restaurants in Italy and England) - they will present to you some of Italy's finest cuisine, served with typical

continental charm, in a relaxed simple environment, which can be accompanied by some of the finest world wide wines.

For an experience we are sure you will enjoy time and time again.





**RISOTTO  
RICE**

	€
<b>RISOTTO VEGETARIANO</b>	10.00
Variety of vegetables with italian rice, onions, basil, white wine and fresh tomato sauce. τσάκεϋ νύαε ι ά εά-άι ρεϋ, εñàι ι γάεά, άάόρεϋ εάδευ εñάοβ εάε οñΥόεά όϋεόόά ι όι ι ϋόάο.	
<b>RISOTTO DI MARE</b>	14.60
Italian rice with fresh king prawns, large New Zealand mussels, calamari, fresh salmon, onions, white wine, taragon and fresh tomato sauce. τσάκεϋ νύαε ι ά οñΥόεάο ι άαϋεάο άάñááο, όι ει ι ϋ, ι άαϋεά ι γάεά ι γάο Ϝεάι άάο, εάεάι ϋñε, εñàι ι γάεά, εάδευ εñάοβ οϋñάει ι εάε οñΥόεά όϋεόόά ι όι ι ϋόάο.	
<b>RISOTTO DI POLLO</b>	12.20
Italian rice with chicken, mushrooms, onions, white wine, parsley and fresh cream. τσάκεϋ νύαε ι ά ει οϋδρ όει, ι άι άάñϋεά, εñàι ι γάεά, εάδευ εñάοβ, ι άι εάε οñΥόεά εñΥι ά.	

	€
<b>RISOTTO CON FILETTI DI MANZO</b>	14.60
Italian rice with beef fillet, rocket, mushrooms, onions, white wine and fresh tomato sauce. τσάκεϋ νύαε ι ά όεϋόι άι άει ϋ, ñüεά, ι άι ρϋñεά, εñàι ι γάε, εάδευ εñάοβ εάε οñΥόεά όϋεόόά ι όι ι ϋόάο.	
<b>RISOTTO ALLA ZINGARA</b>	12.20
Italian rice with Chicken fillet pieces, tomato, onions, garlic, white wine and tarragon. τσάκεϋ νύαε ι ά ει ι ι ϋεά όεϋόι ει οϋδρ όει, ι όι ι ϋόά, εñàι ι γάεά, όευñαι εάδευ εñάοβ εάε οϋñάει ι.	

**PASTA**

	€
<b>SPAGHETTI AGLIO, OLIO E PEPERONCINO</b>	10.00
Spaghetti with chillies, garlic, parsley and olive oil. Óðáááϋε ι ά όóεε, όευñαι, ι άιρ όάι ϋο εάε ι άγñι εϋάε άεϋϋο.	
<b>SPAGHETTI NAPOLETANA</b>	10.00
Spaghetti with fresh tomato sauce, fresh cherry tomatos and fresh basil. Óðáááϋε ι ά οñΥόεά όϋεόόά ι όι ι ϋόάο, οñΥόεά ι όι ι άόñ εά εάε οñΥόει άάόεεϋ.	
<b>SPAGHETTI ALLA BOLOGNESE</b>	11.20
Spaghetti with meat sauce. Óðáááϋε ι ά όϋεόόά εει ϋ.	
<b>PENNE ALLA CARBONARA</b>	11.20
Pasta quills with pancetta, eggs, cream and cinnamon. Ϝοι άñεϋ ι ά όάι όϋόά, άόάϋ, εñΥι ά εάε εάι ϋεεά.	
<b>LASAGNE AL FORNO</b>	11.20
Layers of pasta with Bolognese and bechamel, topped with fresh tomato sauce and cheese. Óòñρόε άδϋ ροι άñεϋ ι ά όϋεόόά ι όι ει ι γε, ι όάόαι ϋε, οñΥόεά όϋεόόά ι όι ι ϋόάο εάε όòñ.	
<b>LASAGNE VEGETARIANA</b>	10.00
Layers of pasta with vegetables and bechamel, topped with fresh tomato sauce and cheese. Óòñρόε άδϋ ροι άñεϋ ι ά εά-άι ρεϋ, ι όάόαι ϋε, οñΥόεά όϋεόόά ι όι ι ϋόάο εάε όòñ.	
<b>CRESPILLE DI RICOTTA</b>	11.20
Pancakes filled with ricotta cheese and spinach, bechamel, fresh tomato sauce and topped with cheese. ΕñΥðáο ι ά άϋι όόε άι άñρ εάε όόάι ϋεε, ι όάόαι ϋε, οñΥόεά όϋεόόά ι όι ι ϋόάο εάε όòñ.	
<b>LINGUINE AL PESTO</b>	11.20
Thin pasta noodles with basil, olive oil, variety of cheese, garlic, pine nuts, white wine and a touch of cream. Εάδϋ ροι άñεϋ ι ά όϋεόόά άδϋ οñΥόει άάόεεϋ, άεάεϋεάαι, όευñαι, όι εεεά όοñερ, ι ϕñι ϐ εάñδρ ϐ, εάδευ εñάοβ εάε ι ά άδάεβ άάγόε εñΥι άδ.	
<b>PENNE ALLA PUTANESCA</b>	11.20
Pasta quills with olives, capers, anchovies, chillies, garlic and fresh tomato sauce. Ϝοι άñεϋ ι ά άεϋο, εϋðάñϕ, άι όει γάεάο, όóεε, όευñαι εάε οñΥόεά όϋεόόά ι όι ι ϋόάο.	



Risotto is a traditional Italian rice dish. It is one of the most common ways of cooking rice in Italy. Its origins are in North Italy, specifically Eastern Piedmont, Western Lombardy, and the Veneto, where rice paddies are abundant. To be correctly described as a risotto dish, it needs to be made following the established process described below; otherwise the dish is a rice dish. The main feature of a risotto dish is the maintenance of starch at the end of cooking that binds the grains together as a cream.

**SPECIAL PASTA**

- €
- 12.20 **LINGUINE AL SALMONE**  
Thin pasta noodles with fresh salmon, parsley, white wine and cream.  
Εάθου ροί άνηθού ι ά όνηΥοεί όι έι ι ύ, ι άιι άάι ύ, έάοέυ έηάοι έάι έηΥι ά
- 12.20 **LINGUINE CON COZZE AL SUGO ROSSO**  
Thin pasta noodles with mussels, garlic, parsley, fresh chillies, basil, fresh tomato sauce and white wine.  
Εάθου ροί άνηθού ι ά ι γάά, οέυηάι , ι άιι άάι ύ, όνηΥοεί όόλε, άάόέέέυ, όνηΥοέά όΥέοά ί οι ι Υοάο έάι έάοέυ έηάοι.
- 14.60 **RIGATONI ALLA PESCATORA**  
Pasta tubes with fresh local king prawns, large New Zealand mussels, fresh salmon, calamari, garlic and fresh tomato sauce.  
Άοι άνηθού ι ά όνηΥοέάο ι άάΥέάο άάηλάο, ι άάΥέά ι γάά ί Υάο Άεεάι άάάο, όνηΥοεί όι έι ι ύ, έάέάι Υηέ, οέυηάι έάι όνηΥοέά όΥέοά ί οι ι Υοάο.
- 12.20 **RIGATONI ALLA ZINGARA**  
Pasta tubes with Chicken fillet pieces, tomato, onions, garlic, white wine and tarragon.  
Άοι άνηθού ι ά όέάοΥέά έι ύοδι όεί ο, ί οι ι Υοά, έηάι ι γάά, οέυηάι , έάοέυ έηάοι έάι όΥηάάει ί .
- 12.20 **RIGATONI ALLA BOTTICELLI**  
Pasta tubes with chicken pieces, onions, parsley and cream.  
Άοι άνηθού ι ά έι ι ι άοΥέά άδύ έι ύοδι όεί , έηάι ι γάέ, ι άιι άάι ύ έάι έηΥι ά .
- 14.60 **PENNE ALLA MICHELANGELO**  
Pasta quills with strips of fillet steak, mushrooms, garlic, basil and fresh tomato sauce.  
Άοι άνηθού ι ά όΥοάο άδύ όέεΥοι , ι άι άάηΥέά, οέυηάι , άάόέέέυ έάι όνηΥοέά όΥέοά ί οι ι Υοάο.
- 14.60 **JULIO CESAR'S**  
Pasta quills with strips of fillet steak, rocket, chillies, garlic and fresh tomato sauce.  
Άοι άνηθού ι ά όΥοάο άδύ όέεΥοι , ηύέά, όόλε, οέυηάι έάι όνηΥοέά όΥέοά ί οι ι Υοάο.



- €
- 19.00 **FETTUCCINE ALLA GIORGIO**  
Black fettuccini, with fresh local king prawns, large New Zealand mussels, fresh salmon, mushrooms, onions, white wine and fresh cream.  
Ι άγηι όάοι όόοι έ, ι ά όνηΥοέά οι όέε άάηλά, ι άάΥέά ι γάά ί Υάο Άεεάι άάάο, όνηΥοεί ό όι έι ι ύο, ι άι άΥηέά, έηάι ι γάά, Υοόηι έηάοι έάι όνηΥοέά έηΥι ά
- Recommended Wine: Pinot Grigio (See the wine list in the page Italian white)**
- 19.00 **TAGLIATELLE ALLA GIANCARLO**  
Pasta noodles with fresh local king prawns, onions, dill, mushrooms, white wine, fresh cream and a hint of curry spicy but not hot!  
ΌάέάοΥέάο ι ά όνηΥοέάο ι άάΥέάο άάηλάο, έηάι ι γάά, Υί εει ο, ι άι άάηΥέά, έάοέυ έηάοι, έηΥι ά έάι άόάεβ άάγός άδύ έΥηό, όέεΥι όει άέέΥ ύ-ε έάοου!



**TAGLIATELLE ALL' ARAGOSTA**  
Pasta noodles with fresh lobster, fresh local prawns, onions, mushrooms, broccoli, white wine and fresh tomato sauce.  
ΌάέάοΥέάο ι ά άόάέυ, όνηΥοέάο άάηλάο, έηάι ι γάέ, ι άι άΥηέά, ι όηύει έι , έάοέυ έηάοι έάι όνηΥοέά όΥέοά ί οι ι Υοάο

PRICE ACCORDING TO SIZE



**SPECIAL PASTA**  
Pasta is a generic term for foods made from an unleavened dough of wheat or buckwheat flour and water, sometimes with other ingredients such as eggs and vegetable extracts. Pastas include noodles in various lengths, widths and shapes, and varieties that are filled with other ingredients like ravioli and tortellini. The word pasta is also used to refer to dishes in which pasta products are a primary ingredient. It is usually served with sauce.

The name linguine means "little tongues" in Italian, where it is a plural of the feminine lingua. A thinner version of linguine is called linguettine.

Penne makes an excellent and versatile pasta for many applications because of its very practical design. The hollow center allows it to hold sauce, while the angular ends act as scoops. Penne rigate's ridges allow it to hold still more sauce, as well as offering an alternative textural option for certain dishes; penne lisce offers a refined sensation to the palate.







**CARNE  
MEAT**

- € FILETO AL PEPE 22.00  
Prime fillet steak cooked to your liking and served with hot pepper sauce.  
ÓðÝê öêÝðí ðçí Ýíí ùðùð óáð áñÝóáé, óáñáñáðáé ì á éáóð Þ ÒÙéðóá ðèðáñéí ý.
- € FILETO AL BAROLO 22.00  
Prime fillet steak with a rich mushrooms and red wine sauce with a touch of cream.  
ÓðÝê öêÝðí ì á ðéí ýóáá óÙéðóá áðù ì áí ðáñÙéá, èùééíí ì èñáóð éáé èñÝí á.
- € SPEZZATINO DI MANZO 19.00  
Prime fillet steak pieces cooked in fresh tomato sauce, with mushrooms, garlic and basil.  
ÓðÝê öêÝðí óá óÙéðóá í òí ì Ùóáð, ì áí ðáñÙéá, óèùñáí éáé ááóêééù.
- € FILETO AL GORGONZOLA 22.00  
Prime fillet with a rich mushrooms and red wine demi glass sauce topped with Gorgonzola cheese.  
ÓðÝê öêÝðí ì á ðéí ýóáá óÙéðóá áðù ì áí ðáñÙéá, èùééíí ì èñáóð éáé Èí ñéí í æùéá ðòñ.
- € FILETO MODENA 22.00  
Prime fillet steak cooked with virgin olive oil finished with Modena Italian balsamic vinegar.  
ÓðÝê öêÝðí ðçí Ýíí óá ðáñéÝíí áéáùéááí éáé ðáéèù ááéóÙí êéí Ì odena.

All the above dishes are served with a selection of vegetables and potatoes. ¼éá óá ðéí ðÙí ù ðèÙóá óáñáñíí í óáé ì á áèÙóí ñá éá-áí êèÙ éáé ðáóÙóáð.



**ALLA GRIGLIA  
FROM THE GRILL**



All grilled dishes are served with a selection of grilled vegetables and mashed potatoes. ¼éá óá ðèÙóá ó-Ùñáð óáñáñíí í óáé ì á áèÙóí ñá éá-áí êèÙ ó-Ùñáð éáé ðí òñÝ ðáóÙóáð.

- RIB EYE STEAK 17.00
- FILETO DI MANZO 19.00  
Prime grilled fillet steak.  
ÓðÝê öêÝðí óóç ó-Ùñá.
- COSTOLETTE DI AGNELLO AL ROSMARINO 17.00  
Rack of Lamb, marinated in white wine and rosemary, then grilled to your liking.  
Áñí ðéá ðáñáÙéá ì áñéí áñéóí Ýí á ì á Ùóðñí èñáóð éáé éáóí áñí, ððí áðáé óóçí ó-Ùñá ùðùð óáð áñÝóáé.  
Recommended Wine:  
Chianti Classico  
(See the wine list in the page Italian red)

**PESCE  
FISH**

- € BRANZINO AL CARTOCCIO 19.00  
Fresh - ÒñÝóéí  
Sea bass with olive oil, fresh dill and baked in an open oven.  
ÉáðñÙéé ì á èÙáé áèèÙð éáé Ùí çèí .  
Øðí áðáé óá áíí êèù òí ýñí í .
- SALMONE PRIMAVERA 17.00  
Frozen - Éááðððáí Ýíí  
Salmon steak cooked in white wine, fresh cream and parsley sauce.  
Òí èí ì ùð ì á óÙéðóá èñÝí áð, éáðèù èñáóð éáé ì áñí óáí ù.
- SALMON ALA GRIGLIA 17.00  
Frozen - Éááðððáí Ýíí  
Salmon with fresh dill and olive oil, baked in an open oven.  
Òí èí ì ùð öêÝðí ðçí Ýíí ð ì á áéáùéááí éáé Ùí çèí ,  
Øðí áðáé óá áíí êèù òí ýñí í .
- COZZE ALLA MARINARA 17.00  
Frozen - Éááðððáí Ýíí  
Large New Zealand mussels with white wine, fresh cream, onions and garlic.  
Ì ýáéá Í Ýáð Æçéáí áðáð ì á éáðèù èñáóð, èñáí ì ýáéá, óèùñáí éáé òñÝóéá èñÝí á
- CALAMARI AIFERRI CON PEPERONCINI 17.00  
Squid with chillies, lemon, olive oil, rocket and baked in an open oven.  
Éáéáí Ùñé óóçí ó-Ùñá ì á ðòêé, éáí ùíé, áéáùéááí , ñùéá.  
Øðí áðáé óá áíí êèù òí ýñí í .
- GAMBERONI FARFALLE 19.00  
Fresh - ÒñÝóéí  
Fresh local crispy pan fried butterfly king prawns cooked in white wine and butter sauce.  
ÒñÝóéáð í ùðèáð òçááí çòÝð ááñíáðð áðáð, óá éáðèù èñáóð éáé áí ýòòñí .
- GAMBERONI ALLA PROVENZALE 19.00  
Fresh - ÒñÝóéí  
Fresh local king prawns, tomato sauce, garlic, onions, tarragon, white wine, a touch of fresh cream and ouzo.  
Served with risotto.  
ÒñÝóéáð òí ðèÝð ðáñíáðð, òñÝóéá óÙéðóá í òí ì Ùóáð, óèùñáí , èñáí ì ýáé, éáðèù èñáóð, Ùááèáí á áðù òñÝóéá èñÝí á éáé í ýæí . Óáñáñáðáé ì á ðáéèù ñýæ.

All of the above dishes are served with a selection of vegetables and potatoes. ¼éá óá ðéí ðÙí ù ðèÙóá óáñáñíí í óáé ì á áèÙóí ñá éá-áí êèÙ éáé ðáóÙóáð



- ARAGOSTA  
(Local - Fresh)  
Lobster or Cray fish - Áóóáéùð Þ Éáñááðáðð  
Price according to size.  
Ç èéí Þ áñí áé áí Ùéí áç òí ò ì ááÝéí ðð.  
Order 24 hours in advance  
Ðáñáááéá 24 þñáð ðñíí

**APERITIFS**

€

8.00	Kir Royal
8.00	Ì ojito
4.00	Ouzo (3cl) Í ýæí
5.00	Campari (3cl) Éáì ðŪñé
5.00	Pernod (3cl) Đãñí ù
4.00	Martini (3cl) Ì áñðí é
4.00	Sherry (3cl) ÓÝññō
5.00	Dubonnet - (3cl) Í õí ðõí í Ý



Aperitifs are served with appetizers. An aperitif (also spelled aperitif) is an alcoholic drink that is usually served to stimulate the appetite before a meal, contrasting with digestifs, which are served after meals. Aperitifs are commonly served with something small to eat, such as crackers, cheese, pâté, olives, and various kinds of finger food. This French word is derived from the Latin verb *aperire*, which means "to open."

**History**

There is no consensus about the origin of the aperitif. Some say that the concept of drinking a small amount of alcohol before a meal dates back to the ancient Egyptians[citation needed].

Main records, however, show that the aperitif first appeared in 1786 in Turin, Italy, when Antonio Benedetto Carpano invented vermouth in this city. In later years, vermouth was produced and sold by such well-known companies as Martini, Cinzano, and Gancia.

Aperitifs were already widespread in the 19th century in Italy, where they were being served in fashionable cafes in Rome, Venice, Florence, Milan, Turin, and Naples.

Aperitifs became very popular in Europe in the late 19th century. By 1900, they were also commonly served in the United States. In Spain and in some countries of Latin America, aperitifs have been a staple of tapas cuisine for centuries.



A cocktail is a style of mixed drink. Originally a mixture of distilled spirits, sugar, water, and bitters, the word has gradually come to mean almost any mixed drink containing alcohol. A cocktail today usually contains one or more types of liquor and one or more mixers, such as bitters, fruit juice, fruit, soda, ice, sugar, honey, milk, cream, or herbs.

**History**

The earliest known printed use of the word "cocktail" was in *The Farmer's Cabinet*, April 28, 1803: The earliest definition of "cocktail" was in the May 13, 1806, edition of the *Balance and Columbian Repository*, a publication in Hudson, New York, in which an answer was provided to the question, "What is a cocktail?". It replied: "Cocktail is stimulating liquor composed of spirits of any kind, sugar, water, and bitters - it is vulgarly called a bittered sling and is supposed to be an excellent electioneering potion, inasmuch as it renders the heart stout and bold, at the same time that it fuddles the head. It is said, also to be of great use to a Democratic candidate: because a person, having swallowed a glass of it, is ready to swallow anything else."

**COCKTAILS****RUM**

€

6.00	MAI TAI Bacardi, orange liqueur, grenadine, lemon & pineapple juice.
6.00	ZOMBIE Dark rum, Captain Morgan, Bacardi, apricot brandy, pineapple juice & lime.
6.00	PINA COLADA Bacardi, coconut liqueur, pineapple juice and cream. Available also in Strawberry Colada.
6.00	BLUE HAWAII Bacardi, blue curacao and fresh cream.
6.00	YELLOW BIRD Bacardi, banana liqueur, Galliano, pineapple & orange juice.
6.00	DAISY Bacardi, amaretto, grenadine & tonic.

**CHAMPAGNE**

7.00	BUCKS FIZZ Champagne, orange juice.
8.00	LONG SPRING Champagne, brandy, dry vermouth, Galliano, apricot, liqueur.

**VODKA**

€

6.00	BLACK RUSSIAN Imported Vodka, coffee liqueur on the rocks. (with coke if preferred)
6.00	GREEN EYES Imported Vodka, blue curacao and orange juice.
6.00	WHITE RUSSIAN Imported Vodka, coffee liqueur and cream.
6.00	TROPICAL BLEND Imported Vodka, peach schnapps, orange & pineapple juice, grenadine.

**TEQUILA**

6.00	MARGARITA Imported Tequila, triple sec., lemon juice. Available in Lime, Strawberry and Peach.
6.00	TEQUILA SUNRISE Imported Tequila, grenadine, orange juice.
6.00	CACTUS TOUCH Imported Tequila, triple sec., Orange & lemon juice, blue curacao.

**GIN**

6.00	SINGAPORE SLING Imported Gin, cherry brandy, lemon juice & soda.
6.00	MARTINI COCKTAIL Imported double gin, dry vermouth.
6.00	BRONX Imported Gin, dry vermouth, red vermouth, orange juice.
6.00	NEGRONI Imported Gin, campari, red vermouth.

**WHISKY**

7.00	PARADISE PUNCH Southern comfort, amaretto, Imported vodka, pineapple, orange & lime juice.
7.00	RUSTY NAIL Scotch whisky, drambuie on the rocks
7.00	MANHATTAN Scotch whisky, benedictine, dry vermouth, triple sec. on the rocks or straight up.

**BRANDY AND LIQUEUR**

5.50	GRASSOPPER Creme de menthe, creme de cacao, fresh cream.
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**SPECIAL**

7.80	GRAZIE SPECIAL Secret recipe.
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**DRINKS**

- € ITALIAN SPECIALITY  
ΕΘΑΕΕΕΑ ΘΔΑΘΕΑΕΕΕΑ
- 5.00 Grappa - Ένϋδδ
- 5.00 Limoncello di Capri - Έεϋñ ì à èàì úí é
- 5.00 Aperol - Άδδñüè
- WHISKY - Ì ΘΕΘΕΕ 3cl
- 5.00 Regular - Άδδëü
- 6.00 Premium - Δñÿí éí ðí
- 6.00 Bourbon
- COGNACS - ÈÌ Í ΕÁΕ 3cl
- 6.00 Courvoisier - Èí ðñàí ðóεÿñ
- 6.00 Remy Martin - Ñÿí é ì áñóÿí
- 6.00 Henessy - ×ÿí áóó
- 6.00 Italian Brandy - íáééëü ì ðñÛí óó  
"Vecchia Romagna"
- BRANDIES - Ì ΔΝΑÍ ΘΘ 3cl
- 5.00 Metaxa 5\* - Ì áóáíÛ 5\*
- 5.00 Metaxa 7\* - Ì áóáíÛ 7\*
- 4.00 KEO V.S.O.P
- 5.00 Five Kings - Öáíá Èéí àèò
- Small Bottle BEERS - Ì ΔΘΝΑΘ 33cl
- 3.50 KEO
- 3.50 Carlsberg - ÈÛñéοí δδñèè
- 3.50 Nastro Azzuro (Peroni)  
Í Ûóòñí Άεéí ÿñí
- 3.50 Moretti - Ì ì ñÿóè
- LIQUEURS - ΕΕΕΑÑ 3cl
- Imported - Άεóááüì áí á
- DIGESTIVES - ×Ì Í ΑΘΘΕΕΑ 3cl
- 6.00 Fernet Branca - Öáñí áò Ì ðñÛí éá
- 6.00 Underberg - Φí óδñí δδñèè
- REFRESHMENTS - ÑÌ ÖÇÌ ΑΘΑ
- 1.00 Mixer - Ì ñí áñ
- 3.00 Sparkling Water (Imported) -  
Άáñéí ÿ=í í áñü 33cl
- 3.00 Soft Drinks - Άí áðèèèèÛ
- 3.00 Juices - ×òì ì ñ
- 3.50 Imported Mineral water EVIAN  
Άεóááðì áí ì Άì öéáèüì ÿí ì í áñü  
EVIAN 1L
- 5.00 IMPORTED SPIRITS  
ΆΕΘΑΑÛÌ ΑÍ Α  
Ì ΕÍ Ì ΔÍ ΑΘÌ ΑΘÛΑÇ 3cl

**WINE & FOOD MATCHING**



Wine and food matching is the process of pairing food dishes with wine to enhance the dining experience. In many cultures, wine has had a long history of being a staple at the dinner table and in some ways both the winemaking and culinary traditions of a region will have evolved together over the years. Rather than following a set of rules, local cuisines were paired simply with local wines. The modern "art" of food pairings is a relatively recent phenomenon, fostering an industry of books and media with guidelines for pairings of particular foods and wine. In the restaurant industry, sommeliers are often present to make food pairing recommendations for the guest. The main concept behind pairings is that certain elements (such as texture and flavor) in both food and wine react differently to each other and finding the right combination of these elements will make the entire dining experience more enjoyable.

However, taste and enjoyment are very subjective and what may be a "textbook perfect" pairing for one taster could be less enjoyable to another. While there are many books, magazines and websites with detailed guidelines on how to pair food and wine, most food and wine experts believe that the most basic element of food and wine pairing is understanding the balance between the "weight" of the food and the weight (or body) of the wine. Heavy, robust wines like Cabernet Sauvignon can overwhelm light delicate dish like a quiche while light bodied wines like Pinot grigio would be similarly overwhelmed by a hearty stew.

Beyond weight, flavors and textures can either be contrasted or complemented. From there a food and wine pairing can also take into consideration the sugar, acid, alcohol and tannins of the wine and how they can be accentuated or minimized when paired with certain types of food.

**WHITE WINES**

€

- CYPRIOT
- AGIOS CHRYSOSTOMOS 15.00  
Dry White Wine
- THISBE 15.00  
Medium Dry Wine
- ITALIAN
- PROSECCO VENETO 23.00
- PINOT GRIGIO D.O.C VENETO 21.00
- SOAVE CLASSICO D.O.C. VENETO 19.00
- FRASCATI SUPERIORE D.O.C 21.00
- ASTI 32.00
- FRENCH
- CHABLIS 38.00
- CHILEAN
- CHARDONNAY RESERVE 21.00
- SAUVIGNON BLANC RESERVE 21.00
- GREEK
- ALAFIOS OENOS - Moshofiliero 23.00  
- Chardonnay (Raptis Estate)

**ROSE WINES**

€

- CYPRIOT
- EROS 17.00
- ITALIAN
- BARDOLINO 19.00



**RED WINES**

	€
<b>CYPRIOT</b>	
DIOMIDES Dry Red Wine	15.00
METHARMI (maratheftiko) Dry red Wine	27.00
<b>ITALIAN</b>	
LAMBRUSCO (SEMI SPARKLING)	19.00
CHIANTI D.O.C.G., Tuscany	22.00
CHIANTI CLASSICO D.O.C.G., Tuscany	33.00
VINO NOBILE DI MONTEPULCIANO D.O.C.G., Tuscany	38.00
VALPOLICELLA CLASSICO D.O.C., Veneto	24.00
BARDOLINO CLASSICO D.O.C., Veneto	19.00
AMARONE D.O.C. 'Corte Bra' (Veneto)	73.00
BRUNELLO DI MONTALCINO	110.00
BAROLO	110.00
<b>FRENCH</b>	
BEAUJOLAIS VILLAGE A.O.C. (Chateau De Chenas)	21.00
PINOT NOIR - Les Jamelles	21.00
<b>CHILEAN</b>	
CABERNET SAUVIGNON Reserva	21.00
MERLOT Reserva	21.00
SYRAH Gran Reserva	38.00
<b>GREEK</b>	
MESOGIOS Agiorgitiko 100% (Raptis Estate)	21.00

**DESSERT WINES**

MUSCAT BOTTLE 50CL	24.00
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**FRENCH CHAMPAGNE**

WHITE BRUT	80.00
ROSE BRUT	110.00
DOM PERIGNON	250.00
LOUIS ROEDERER CRISTAL	450.00



Champagne is a sparkling wine produced by inducing the in-bottle secondary fermentation of the wine to effect carbonation. It is produced exclusively within the Champagne region of France,[1] from which it takes its name. The primary grapes used in the production of Champagne are Chardonnay, Pinot noir and Pinot Meunier.



Tiramisu is one of the most popular Italian cakes. It is made of savoiardi (otherwise known as lady finger biscuits) dipped in espresso or strong coffee or rum, layered with a whipped mixture of egg yolks, mascarpone, and sugar, and topped with cocoa.

Tiramisu has become a very popular dessert. The recipe has been adapted into cakes, puddings, and other varieties of dessert.

**History**

There is some debate regarding tiramisu's origin, as there is no documented mention of the dessert before 1983. In 1998, Fernando and Tina Raris similarly claimed that the dessert is a recent invention. They point out that while the recipes and histories of other layered desserts are very similar, the first documented mention of tiramisu in a published work appears in a Greek cookbook. Backing up this story, the authors recalled an article that tiramisu was created in 1971 in Treviso by Giuseppe Di Clemente.[2][3] Merriam Webster's Online Dictionary gives 1982 as the year of origin.

Several sources (from Vin Veneto, dated 1981, to the Italian Academy of Giuseppe Maffioli and several cuisine websites) claim that tiramisu was invented in Treviso at Le Beccherie restaurant by the god-daughter and apprentice of confectioner Roberto Linguanotto, Francesca Valori, whose maiden name was Tiramisu. It is believed that Linguanotto named the dish in honour of Francesca's culinary skill. Other sources report the creation of the cake to have originated in the city of Siena. Some confectioners were said to have created it in honour of Cosimo III on the occasion of his visit to the city. Alternatively, accounts by Carminantonio Iannaccone as researched and written about by The Washington Post and Baltimore Magazine establish the creation of tiramisu by him on December 24, 1969, in Via Sottotreviso while he was head chef at Treviso, near Venice.

The original recipe called for the following ingredients: savoiardi biscuits, eggs, sugar, mascarpone, cocoa powder, honey, and club soda.

In the original recipe, there was no liquor as the cake was originally aimed at children and the elderly, and the original shape was round. The phrase tirami su literally means "pick me up" or "pull me up" in reference to the effects of the sugar and espresso. It is also thought to mean "pick me up to heaven" due to the delightful taste

**DOLCI DESSERTS**

	€
SWEET OF THE DAY	5.00
ITALIAN CHOCOLATE FONDANT Italian Chocolate cake with vanilla ice cream.	6.80
PIATTO DI FORMAGGI Selection of cheese	5.00
GELATI ASSORTITI Assorted ice cream	4.00
SORBETTO AL LIMONE Special lemon sorbet with white rum, amaretto, grenadine and tonic	5.00
FRAGĪ LE FRESCHE DI STAGIONE Fresh seasonal strawberries with fresh cream or ice cream	5.00
SEMI FREDO Served with fresh berries	6.80



**HOT BEVERAGES**

	€
CAPPUCCINO	3.00
FILTER COFFEE	2.80
CYPRUS COFFEE	2.80
HOT CHOCOLATE	2.80
HERBAL TEA	3.00
ESPRESSO	2.80
NESCAFE	2.80
MACCHIATO	2.80
TEA	2.80
CAFÀ LATTE	3.00
AMERICANO	3.00



Coffee is a brewed drink prepared from roasted seeds, commonly called coffee beans, of the coffee plant. They are seeds of coffee cherries that grow on trees in over 70 countries. Green (unroasted) coffee is one of the most traded agricultural commodities in the world. Due to its caffeine content, coffee can have a stimulating effect in humans. Today, coffee is one of the most popular beverages worldwide.

**SPECIAL COFFEES**

	€
LA MUMBA COFFEE Hot chocolate with cream and brandy.	5.00
IRISH COFFEE Hot coffee with Irish whiskey (Jameson), sugar and cream.	5.00
AMARETTO COFFEE Hot coffee with Amaretto Dissarono liqueur and cream.	5.00
CALYPSO Hot coffee with Tia Maria and cream.	5.00
CAFÀ NELSON Hot coffee with Baileys.	5.00
ESPRESSO FREDO	3.00
CAPPUCCINO FREDO	3.00
AFFOGATO ESPRESSO with vanilla ice cream & fresh cream.	4.00



Grappa is a fragrant grape-based pomace brandy of between 37.5% and 60% alcohol by volume (75 to 120 US proof), of Italian origin, similar to Spanish orujo liquor, Serbian, Croatian, Bosnian and Montenegrin lozovača or komovica or Chacha Republic of Georgia and Portuguese aguardente. Literally "grape stalk", most grappa is made by distilling pomace and grape residue (mainly the skins, but also stems and seeds) left over from winemaking after pressing. It was originally made to prevent waste by using leftovers at the end of the wine season. A similar drink, known as acquavite d'uva, is made by distilling whole must. The flavour of grappa, like that of wine, depends on the type and quality of the grape used as well as the specifics of the distillation process.

Grappa is now a protected name in the EU, just like Barolo wine and Parmigiano cheese. To be called grappa, the following criteria must be met:

- (1) Produced in Italy.
- (2) Produced from pomace.
- (3) The fermentation and distillation must occur on the pomace. No water can be added.

**DESSERT DRINKS**

	€
LIMONCELLO	5.00
GRAPPA	5.00
SELECTION OF IMPORTED BRANDIES & COGNACS	5.00



Limoncello (or lemoncello) (Italian pronunciation: [limon' tʃʲiʃo]) is an Italian lemon liqueur mainly produced in Southern Italy, mainly in the region around the Gulf of Naples, the Sorrentine Peninsula and the coast of Amalfi and islands of Procida, Ischia and Capri, but also in Sicily, Sardinia, Menton in France and the Maltese island of Gozo. Traditionally, it is made from the Sorrento lemon, though most lemons will produce satisfactory limoncello.

Limoncello is traditionally served chilled as an after dinner digestivo. Along the Amalfi Coast, it is usually served in small ceramic glasses themselves often chilled, the Amalfi coast being a center of both ceramic and limoncello production. This tradition has been carried into other parts of Italy.



**MENU DESIGN & CONCEPT**



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## DELIVERY AT LOCAL BARS

