

## APPETIZERS

Cauliflower with Truffle	26
<i>grilled cauliflower with truffle, yogurt and curry</i>	
Fish of the Day Crudo	34
<i>marinated in citrus fruits served with textures of orange, olive oil and fresh herbs</i>	
Crab from the Aegean Sea	38
<i>with a scent of anise, summer vegetables, herbs and assyrtiko wine</i>	
* Cold Pea Soup with Scallops	35
<i>hints of orange and verbena</i>	
* Squid with Santorini 'Fava'	32
<i>greens from the land and the sea</i>	
Santorini Melon and Prawns	34
<i>with coppa and vinsanto</i>	
Vitello Tonnato	32
<i>bottarga, hazelnuts and Greek coffee</i>	
Beef 'Battuta'	32
<i>Corfu spices, pecorino di fossa cream and black gold</i>	

## PASTA — RICE

* Acquerello Rice	40
<i>with Santorini capers, lemon, Greek coffee and sea urchin</i>	
Pasta Mista 'Benedetto Cavalieri'	40
<i>with juicy crustacean 'guazzetto'</i>	
* Cavatelli cooked like a Risotto	36
<i>with zucchini flowers, tomatoes confit and Corfu salami</i>	

## MAIN COURSES

Fish of the Day	50
<i>with summer vegetables à la Grecque and verde sauce</i>	
Cod	52
<i>with cauliflower, green amatriciana and burrata</i>	
Beef Fillet à la Rovespierre	58
<i>with thyme, potato terrine and truffle</i>	
Apicius Duck	66
<i>with a scent of Santorini</i>	

\* These dishes can be adjusted to vegetarian options  
Please inform our staff of any allergies or dietary restrictions. All prices are in Euro €.

## A LA CARTE