

All Day Menu

Starters

Bruschetta Mista (3 pcs)

Pomodoro, Burrata, Basil, Prosciutto di Parma, Fig Jam, Mascarpone
Peperonata, Aubergine, Capers

18

Carpaccio di Melone

Prosciutto, Melon, Lime, Grissini

(DF)

20

Arancini Cacio e Pepe

19

Crudo di Tonno

Tuna, Olive Oil, Lemon Zest, Thyme, Fennel, Citrus, Chili

(DF, GF)

24

Gamberi Marinati al Limone

Raw Marinated Shrimp, Lemon, Olive Oil, Parsley

(DF, GF)

32

Carpaccio di Manzo

Beef Carpaccio, Rocket Leaves, Parmesan, Harry's Bar-Style Sauce

29

Calamari & Zucchini Fritti

Light Batter, Saffron Aioli

(DF)

25

Trattare in Italian, trattaro in Greek, means to offer food and drinks to a guest. In an island still preserving its Venetian influence, evident in everything from small idioms to architecture and flavors, Santorini's story is engraved in traditions, culture and food history.

At Trataro restaurant, we bring the Venetian legacy of Santorini to the table through beloved Italian recipes and classic Mediterranean comfort food, in an ultimate expression of respect to a past rich in culture and history.

Executive Chef **Rafael Ioannis Tsakiris**

Pastry Chef **George Kafouros**

Pizza

Margherita

Tomato, Buffalo Mozzarella, Basil
(VT)
19

Pepperoni Classica

Tomato, Mozzarella, Italian Pepperoni, Oregano, Extra Virgin Olive Oil
21

Bianca Mediterranea

Graviera, Mushrooms, Lemon Thyme, Wild Rocket, Olive Oil
(V)
23

Salads

Burrata^{SD}

Cherry Tomatoes, Burrata, Basil, Wild Rocket, Balsamic Dressing
(GF, VT)
19

Caesar alla Romana

Romaine Lettuce, Lollo Bionda, Roasted Chicken, Parmesan, Croutons, Caesar Dressing, Black Pepper
22

Mediterranean^{SD}

Green Beans, Baby Potatoes, Olives, Zucchini, Cherry Tomatoes, Avocado, Pickled Onion, Peperoncino, Lemon Dressing
(DF, VT, GF, VG)
18

Main Courses

Spaghetti al Pomodoro

Santorini Tomato Sauce, Sun-Dried Tomatoes, Basil
(VT)
22

Tagliatelle alla Bolognese

Slow-Cooked Beef Ragù, Tomato, Parmesan
26

Parmigiana di Melanzane

Layered Aubergine, Tomato Sauce, Mozzarella, Basil
(V, GF)
22

Risotto

Aubergine, Tomato, Parmesan, Basil Oil
(V, GF)
28

Tonno Scottato

Seared Tuna, Fregola, Tomato, Smoked Olives, Capers
(VT)
36

Fish of the Day

Grilled Fresh Fish, Steamed Vegetables, Lemon–Olive Oil Dressing
(DF, GF)
52

Tagliata di Manzo

Flap Steak, Rocket, Cherry Tomatoes, Parmesan Flakes, Baby Potatoes
45

Chicken Piccata^{SD}

Roasted Chicken, Potato Gnocchi, Capers, Lemon Sauce
35

Snacks

Greek Salad

Cherry Tomatoes, Cucumber, Pepper, Onion, Olives, Capers,
Feta Cheese, Pickled Peppers, Fresh Oregano

(VT)

19

D’Italiano Burger

Smash Beef Burger, Provolone, Pancetta, Iceberg Lettuce, Tomato,
Mayo, Pickles, French Fries

(VT)

27

Focaccia Sandwich

1. Grilled Chicken, Prosciutto Cotto, Cheese, Tomato, Lettuce, Egg Mayonnaise

2. Served With French Fries

(VT)

23

Chicken Gyros^{SD}

Chicken, Pita Bread, Tzatziki, Tomato, Onion
Served with French fries

26

Desserts

Tiramisu

Savoiardi, Mascarpone Cream, Cocoa, Espresso

(VT)

15

Panna Cotta al Limone

Vanilla, Citrus

(V)

16

Babà Napoletano^{SD}

Vanilla Ice Cream, Chantilly, Red Fruits

(V)

15

Fruit Platter

Seasonal Fresh Fruit Selection

(DF, GF, V, VG)

14

Ice Cream & Sorbet Selection (3 pcs)

(DF, GF, V, VG)

12

Kid’s Corner

Mac & Cheese

(V)

12

Spaghetti Tomato & Basil Sauce

12

Mini Meatballs, French Fries

14

Chicken Nuggets, French Fries

14

Fish Sticks, Bulgur, Yogurt Sauce

14

Vegetable Soup of the Day

(DF, GF, VG, V)

12

DF: Dairy-Free, GF: Gluten-Free, VT: Vegetarian, VG: Vegan
SD: Signature Dish

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce.

The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese.

Our vegetables are organically grown and locally sourced, while all our fish originate from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

All prices are in € and inclusive of 13% VAT