

## 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)

26

#### **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, trataro 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<sup>SD</sup>

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<sup>SD</sup>

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)

46

### Tagliata di Manzo

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

45

### Chicken Piccata<sup>SD</sup>

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<sup>SD</sup>

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<sup>SD</sup>

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