

Tony Bonanno

English menu



APPETIZERS

| | |
|--|----------------|
| Steamed mussels in shrimp stock <i>Μύδια αγιιστά</i> | 12,00 € |
| Veal carpaccio with tartare and salad <i>Carpaccio μόσχου με tartare</i> | 18,00 € |
| Vitello tonnato: veal slices with tunna mousse | 17,00 € |
| Burrata with rocket pesto, cherry tomatoes and capers | 10,00 € |
| Veal liver with caramelized radicchio <i>Συκώτι μόσχου γάλακτος</i> | 13,00 € |
| Bruschetta with grilled taleggio, tartare of sweet red peppers and speck | 14,00 € |
| Smoked eel with pickled fennel, sesame and tomato confit <i>Χέλι καπνιστό</i> | 19,00 € |
| Grilled squid with spianata (typical Italian salami), artichokes, marjoram sauce and smoked paprika <i>Ψητό καλαμάρι</i> | 15,00 € |
| Octopus with onion chutney and aubergine mousse <i>Χταπόδι</i> | 13,00 € |

CHEESE AND COLD CUTS PLATTER

| | |
|---------------------|----------------|
| For 2 people | 15,00 € |
| For 4 people | 30,00 € |

PIZZE

| | |
|---|----------------|
| Tomato, arugula, prosciutto San Daniele and mushrooms Τομάτα, ρόκα, prosciutto S. Daniele και μανιτάρια | 15,00 € |
| Pecorino cheese and spicy salami | 14,00 € |
| Margherita | 12,00 € |
| Gorgonzola, speck, radicchio and truffle oil | 16,00 € |
| Caramelized onions, bacon, balsamic cream and baby spinach Καραμελλωμένα κρεμμύδια, πανσέτα καπνιστή, κρέμα μαλσάμικο και baby σπανάκι | 14,00 € |
| Caprese: with cherry tomatoes, buffalo mozzarella, arugula and basil pesto dressing | 14,00 € |

INSALATE

| | |
|--|----------------|
| Caprese: with three types of tomatoes and buffalo mozzarella | 15,00 € |
| Caesar: Lettuce, grilled chicken fillet, croutons, parmesan flakes and dressing. | 14,00 € |
| Mesclun salad: fresh vegetables with sun dried tomatoes, artichokes and ricotta Ανάμεικτη mesclun | 15,00 € |
| Mixed green salad with baby spinach, green apple vinegar, stilton cheese and walnuts | 14,00 € |

PASTA AND RISOTTO

| | |
|---|----------------|
| Truffle risotto with wild mushrooms Risotto με τρούφα και άγρια μανιτάρια | 17,00 € |
| Risotto with grilled scampi tails Risotto με ψητές καραβιδουρές | 19,00 € |
| Tagliatelle with gorgonzola, spinach and pine nuts Ταλιατέλες με γοργonzola, σπανάκι και κουκουνάρι κολοκύθα | 15,00 € |
| Papardelle with mushrooms, caramelized pear and truffle oil Παπαρδέλες με πορτσίνι, καραμελωμένο αχλάδι και λάδι τρούφας | 15,00 € |
| Paccheri alla Bolognese with Black Angus Beef Paccheri μπολονέζ με μοσχαρίσιο Black Angus | 17,00 € |
| Gnocchi with sausage and truffles Νιόκι με λουκάνικο και τρούφες | 16,00 € |
| Linguini with seafood Λιγκουίνι με θαλασσινά | 19,00 € |
| Spaghetti alla carbonara Σπαγγέτι καρμπονάρα | 14,00 € |

GRILL

| | |
|---|---------|
| Fillets of grilled chicken thighs with soy sauce, thyme and smoked mashed potatoes Φιλέτο από μπούτι κοτόπουλο στο γκριλ | 17,00 € |
| Black Angus Rib Eye with grilled vegetables and potato wedges | 29,00 € |
| Flank steak with grilled portobello mushrooms and bourbon glaze | 25,00 € |
| Picanha with roti of potatoes and peppers | 26,00 € |
| Pork belly roast slices with two - colored risotto and truffle juice Χοιρινή πανσέτα με δίχρωμο ριζότο και jus τρούφας | 21,00 € |
| Grilled salmon with steamed vegetables and chili -limoncello dressing Σολομός ψητός με baby λαχανικά ατμού και dressing limoncello - chili | 23,00 € |

DESSERTS

| | |
|---|--------|
| Banoffee | 6,00 € |
| Dessert of the day | 6,00 € |
| Limoncello Ice cream | 6,00 € |
| Milles feuilles semifreddo with espresso coffee | 6,00 € |

WINE LIST

CHAMPAGNE /AND SPARKLING WINE

| | |
|---------------------------------------|----------|
| Deutz Brut 750 ml | 80,00 € |
| Veuve Cliquot brut | 100,00 € |
| Veuve Cliquot Rosè | 120,00 € |
| Moët Brut 187 ml | 25,00 € |
| Moët Ice Brut 750 ml | 120,00 € |
| Dom Perignon Brut 750 ml | 300,00 € |
| Armand de Brignac Brut Gold 750 ml | 750,00 € |
| Louis Roederer Champagne Brut Cristal | 600,00 € |
| Moscato d' Asti | 26/7 € |
| Prosecco | 26/7 € |
| Brachetto | 26/7 € |

WHITE WINES

| | |
|--|---------|
| Ktima Megapanos, Petrino Kelari, Attiki (Malagousia Savatiano) | 30,00 € |
| Ktima Megapanos, (Savatiano) | 20,00 € |
| Ktima Pavlide, Thema (Sauvignon Blanc, Assyrtiko) | 32,00 € |
| Ktima Alfa, Amyndaio (Sauvignon Blanc) | 35,00 € |
| Ktima Tsantiris, Ikaria (Begleri) | 22,00 € |
| Ktima Papaioannou Peloponnisos, | 26,00 € |
| Ktima Acheon (Moscato) | 24,00 € |
| Ktima Anastassiou, Peloponneso (Malvasia) | 20,00 € |
| Fine Assyrtiko Xanthi (Assyrtiko / Malagousia / Chardonnay) | 30,00 € |
| Nasiakou Mantineia, Peloponnisos (Moscofilero) | 28,00 € |
| Ktima Anastasiou Peloponnisos (Malagousia) | 18,00 € |
| Ktima Anastasiou Peloponnisos (Assyrtiko) | 18,00 € |
| Ktima Theopetra, Larissa (limniona) | 28,00 € |
| Ktima Akrothea, Penelope (Sauvignon Blanc) | 26,00 € |
| Ktima Gerovassiliou, Epanomi (Malagousia) | 33,00 € |
| Zonin, Italy (Pinot Grigio) | 28,00 € |
| Villa Antinori Bianco, Italy | 25,00 € |
| (Trebiano/ Malvasia/ Pinot grigio) | |
| White wine by the glass | 6,00 € |

ROSÈ WINES

| | |
|---|---------|
| Achaion Inopiitiki, Fairytale Achaia (Moschato, Mavrodafni) | 22,00 € |
| Ktima Tsandiris Ikaria (Fokianos) | 22,00 € |
| Ktima Pavlou, Xynomavro (Sparkling) | 26,00 € |
| Antonopoulos, Adoli Gis (Cabernet Sauvignon) | 28,00 € |
| St Victoire , Provence, France | 30,00 € |
| Ktima Florou Capriccio (Nebbiolo) | 25,00 € |
| Rosè wine by the glass | 6,00 € |

RED WINES

| | |
|---|---------|
| Ktima Megapanou, Petrino Chellari, Attica (Aghiorghitiko) | 34,00 € |
| Ktima Megapanos, Attica (Aghiorghitiko / Merlot) | 20,00 € |
| Kitma Akrothea, Kallisto, Kilkis (Syrah /Merlot) | 24,00 € |
| Ktima Anastasiou, Merlot, Peloponnisos | 22,00 € |
| Ktima Florou, Linos, Salonicco (Sangiovese / Rubicone) | 32,00 € |
| Quadrille 2006 (Cabernet /Merlot / Bordeaux) | 34,00 € |
| Ktima Tsantiris, Akratos, Ikaria | 22,00 € |
| Ktima Pavlidi, Thema, Drama (Aghiorghitiko / Syrah) | 34,00 € |
| Ktima Avantis, Evia (Syrah) | 32,00 € |
| Ktima Alfa, Amyndeo (Tannat) | 36,00 € |
| Ktima Vivlia Chora OVILOS | 58,00 € |
| Ktima Tselepou Kokkinomilos, Peloponissos (Merlot) | 48,00 € |
| Ktima Pavlou (Xinomavro) | 26,00 € |
| Antinori Peppoli Chianti Classico - Italia -(Sangiovese) | 32,00 € |
| Antinori Santa Cristina - Italy - (Sangiovese / Merlot) | 25,00 € |
| Red wine by the glass | 6,00 € |

BOTTLES MAGNUM

White

Malagousia Gerovasiliou 60,00 €

Red

Kokinomilos 85,00 €

Ovilos 90,00 €

Rosè

OTT 90,00 €

Vivlinos 85,00 €

REFRESHMENTS / WATER

Refreshements

Acqua Panna 3,50 €

San Pellegrino 500 ml 3,50 €

Premium Soft Drings (3 Cents) 200 ml 4,50 €

Tonic Water / Pink Grapefruit Soda / Ginger Beer 5,00 €

BEERS

Pikri I.P.A 6,00 €

Fischer Traditional 650 ml 13,00 €

Fischer Pilsner 6,00 €

Moretti 6,00 €

Menambrea 6,00 €

Erdinger 6,00 €

Budweiser 6,00 €

Stella Artois 330 ml 6,00 €

Buckler 5,00 €

COFFEE

Espresso 3,00 €

Trattoria Italiana - Tony Bonanno

63 , Vassileos Pavlu (Papanastasiou) - Kastella Tel. 210 4111901

Ο καταναλωτής δεν έχει την υποχρέωση να πληρώσει αν δε λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη/τιμολόγιο).

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε ειδική θήκη δίπλα στην έξοδο για τη διατύπωση οποιασδήποτε διαμαρτυρίας.

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις, Φ.Π.Α και Δημοτικό φόρο 0,50%

* Αστερίσκος : κατεψυγμένο προϊόν

Το λάδι που χρησιμοποιείται στα τηγανητά είναι ηλιέλαιο και στις σαλάτες extra παρθένο ελαιόλαδο.

Αγορανομικός Υπεύθυνος: Γιώργος Αλεβιζάκης

The consumer is not obliged to pay if the notice of payment has not been received (receipt or invoice)

The restaurant is obliged to have printed documents, in a special case beside by the exit, for the setting out of any existing complaints.

Prices include all taxes (VAT and municipal tax 0,50%)

* = frozen product

The oil used in frying is sunflower oil and in our salads we use exclusively extra virgin olive oil

Responsible for the Law : George Alevisakis