



Menu *BUONGUSTAIO*



STARTERS

Fish

Seafood bruschetta in spicy sauce
(squids or octopus or shrimps, paprika, EVO oil)

Fried sardines & shrimps “in cartoccio”

Meat

Beef chunks with crispy raw ham

Carpaccio di bresaola
(dried beef, lemon juice, EVO oil)

Vegetarian

Mozzarella caprese
(mozzarella, tomato, basil, oregano, EVO oil)

Eggplant Parmigiana
(fried aubergines, tomato, grated cheese, basil)



FIRST COURSES

Fish

Homemade tagliatelle with octopus, cherry tomatoes and fresh ricotta

Spaghetti with fish carbonara

(bronze drawn spaghetti, squid, shrimp, mussels, octopus, egg, garlic)

Spaghetti with sardines

(bronze drawn spaghetti , grated bread, fennel, onion, pine nuts, anchovies, EVO oil)

Meat

Spaghetti all'Amatriciana

(bronze drawn spaghetti, tomato, guanciale, EVO oil, red chili)

Homemade Lasagna

(bechamel sauce, minced pork and beef ragout, grated Grana Padano)

Homemade Tagliolini alla carbonara

(eggs, guanciale, grated Grana Padano, garlic, EVO oil)

Vegetarian

Homemade Gnocchi with fresh pesto

(pine nuts, basil, grated cheese, EVO oil)

Homemade ravioli with ricotta and spinach

(butter sauce, sage)



SECOND COURSES

Fish

Octopus stewed in red wine

(parsley, bay leaf, celery, onion, garlic, EVO oil)

Baked stuffed squid

(feta cheese, cherry tomatoes, capers, olives, parsley)

Meat

Vitello tonnato

(sliced veal, canned tuna, anchovies, celery, red onion, hard-boiled eggs, various flavors)

Beef Tagliata with rosemary and flakes of Grana Padano

(medium rare - EVO oil)

Vegetarian

Baked feta in foil

(feta cheese, red onion, peppers, cherry tomatoes, olives, capers, oregano, EVO oil)

Polenta pie with cheese

(polenta / cornmeal stewed with butter and melted cheese)



SIDE DISHES

Baked stuffed zucchini

(cheese, breadcrumbs, olives)

Roast potatoes

(red onion, oregano, EVO oil)

Grilled aubergines & courgettes

(EVO oil, garlic, mint)

Grilled peppers

(EVO oil, garlic, mint)

Insalata El Greco

(green salad, red onion, olives, capers, croutons, lemon, EVO oil)

DESSERT

Diplomat with custard

Tiramisu

Fruit jam tart

Tart With Lemon Cream

Gelo di melone

(watermelon pudding, pistachio, chocolate)

Seasonal fruit skewers in caramel sauce



DRINKS

(every 2 people)

2 liters of organic white or red wine in jug
(produced in the village of Kiparissi)

33 cl of tsikoudia (raki) aged 5 years in oak barrels
(produced in the village of Kiparissi)

1 liter of still or sparkling water in jug

Caffé Espresso (with Moka, traditional Italian machine)

or

Diktamos tea (mix of aromatic mountain herbs from the island of Crete)

40 Euro per person

For information and reservations, write to:
info@bluekipos67.com



Blue Kipos 67

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