



Menu *CASALINGO*



STARTERS

Fish

Gratin mussels

(grated bread, garlic, EVO oil)

Peppered mussels

(steamed mussels, garlic, parsley, EVO oil)

Meat

Puff pastry croissants with wurstel

Puff pastry croissants with ham and cheese

Vegetarian

Tomato Bruschette

(rustic bread, cherry tomatoes, garlic, basil, EVO oil)



FIRST COURSES

Fish

Homemade Tagliatelle with mussels, shrimps, fresh ricotta

Spaghetti with sardines

(bronze drawn spaghetti, cherry tomatoes, basil, red onion, EVO oil)

Meat

Homemade Tagliatelle with meat sauce

(minced pork and beef, tomato, carrot, onion, celery, bay leaf)

Vegetarian

Homemade Gnocchi alla sorrentina

(tomato, mozzarella, basil, EVO oil)

Spaghetti aglio, olio e peperoncino

(bronze drawn spaghetti, garlic, EVO oil, red chili, parsley)

Maccheroni alla Norma

(fried aubergines, tomato, salted ricotta)



SECOND COURSES

Fish

Sicilian “Sarde a beccafico”

(sardines, breadcrumbs, sultanas, parsley, pine nuts, lemon)

Tuna roll cake

(canned tuna, egg, grated cheese, breadcrumbs)

Meat

Beef meatballs in tomato sauce

Local grilled pork “salamella”

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 eggplant and zucchini

(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)
(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)

30 Euro per persona

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



Blue Kipos 67

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