

ALIO

NEW STYLE ITALIAN → YIANNIS LUCACOS

BASTONCINI

warm bread sticks, creamy pecorino romano & honey butter
vg

INSALATA

selection from:

CAESAR

mixed salad greens, charred corn, parmesan cheese, crispy
pancetta, chicken croquette, truffle
vg*, gf*

MISTICANZA

mixed salad greens, seasonal fruit confit, gorgonzola,
caramelized nuts, citrus vinaigrette
vg, gf

PRIMI

selection from:

BURRATA

seasonal fruit confit, hazelnuts, basil oil
vg, gf

VITELLO TONNATO

thinly sliced veal, arugula, foamy tuna sauce, fried capers,
lemon confit
gf

SECONDI

selection from:

MARGHERITA

San Marzano tomato sauce, fresh mozzarella, basil, olive oil
vg

TAGLIATELLE AL RAGÙ

slow cooked Black Angus beef, mushrooms, ricotta cream,
roasted cherry tomatoes, thyme

POLLO ALLA MILANESE

crispy chicken, parmesan cheese, baby greens salad

SALTIMBOCCA ALLA ROMANA

thinly sliced veal, prosciutto di Parma, fried polenta, brown
butter, sage, lemon
gf

DOLCI

TIRAMISU

mascarpone, port & praline

DRINKS

2 glasses of ALIO Chardonnay, per person
Still Water Zagori

35 € / person

* Ask us for vegan options in the main menu

vg = vegetarian dish vn = vegan dish vn* = vegan with minor changes gf= gluten free
gf*= gluten free with minor changes

* This menu cannot be combined with any other discounts.

This menu requires full table participation and may only be offered to tables of up to 6 persons.

* The restaurant “ALIO” reserves the right to withdraw the offer of this specific menu without
any prior notice.

* Our restaurant provides a specific warning list of allergens. In case of an allergy or intoler-
ance to any of those, please notify your server.