

PRIMI

CAESAR	vg*, gf*	13.00€
mixed salad greens, charred corn, parmesan cheese, crispy pancetta, chicken croquette, truffle		
CAPRESE	vg, gf	14.00€
burrata, tomatoes, basil pesto, pine nuts		
MISTICANZA	vg, gf	12.00€
mixed salad greens, seasonal fruit confit, gorgonzola, caramelized nuts, citrus vinaigrette		
QUINOA	vg, gf*	11.00€
quinoa, arugula, stracciatella, roasted carrots, haricots, hazelnuts, lime & carrot vinaigrette		
BURRATA	vg, gf	14.00€
burrata, seasonal fruit confit, pistachio nuts, basil oil		
CARPACCIO DI BRANZINO	gf	14.00€
sea bass, sauce vierge with cherry tomatoes, capers, olive oil, chili & lemon		
CARPACCIO DI MANZO	gf*	17.00€
beef tenderloin, charred corn, parmesan cheese, black truffle & lemon sauce		

VITELLO TONNATO	gf	13.00€
thinly sliced black angus, arugula, foamy tuna sauce, fried capers, lemon confit		
ARRANCINI		8.00€
crispy rice croquettes, salsiccia sausage, parmesan cheese, tomato sauce		
ITALIAN FRIES		6.00€
fried polenta, tomato sauce, ricotta cream		
UOVO TARTUFATO		9.00€
eggs with truffle, parmesan cream, toasted bread		
BOCCONCINI MILANESE		8.00€
crispy chicken, tarragon mayonnaise, baby gem lettuce hearts		
SALUMI & FORMAGGI		16.00€
fine Italian cold cuts & cheese, dried fruits sauce		

PASTA

MEZZELUNE	14.00€
spinach & ricotta filled pasta, mascarpone, smoked salmon, lime	
LINGUINI GAMBERI	17.00€
linguini, shrimp, San Marzano tomato sauce, zucchini, fresh herbs & lemon	
SPAGHETTI NERI	19.00€
cuttlefish ink linguine, sea urchin, calamari, nduja, roasted cherry tomatoes, lemon & chili	

TAGLIATELLE AL RAGÙ	16.00€
slow cooked black angus beef, mushrooms, ricotta cream, roasted cherry tomatoes, thyme	
CARBONARA	13.00€
spaghetti alla chitarra, guanciale, pancetta, pecorino romano, parmesan cheese	
*ask your server for a vegan pasta offering	

SECONDI

POLLO ALLA MILANESE	14.00€
crispy chicken, parmesan cheese, baby greens salad	
SALTIBOCCA A LA ROMANA	gf 17.00€
thinly sliced black angus beef, prosciutto di Parma, fried polenta, brown butter, sage, lemon	
TAGLIATA DI MANZO	gf 27.00€
black angus flap steak (250 gr.), mushroom puree with black truffle, grilled vegetables, hazelnut, molasses & lemon	

BISTECCA	gf*	59.00€
US black angus rib eye (500 gr.), fried polenta, baby greens salad		
BRANZINO	gf	23.00€
grilled seabass, vegetables, orange, basil & hazelnuts		
SALMONE AL FORNO	gf	18.00€
quinoa, cherry tomatoes, baby gem lettuce, gremolata		

PIZZA

MARGHERITA	vg	12.00€
San Marzano tomato sauce, fresh mozzarella, basil, olive oil		
PROSCIUTTO		16.00€
San Marzano tomato sauce, fresh mozzarella, prosciutto di Parma, arugula, basil, olive oil		
QUATTRO FORMAGGI		15.00€
mozzarella, gorgonzola, parmesan, mascarpone cream		

FUNGHI	vg	16.00€
mushrooms, truffle cream, goat cheese, parmesan, thyme		
PEPERONI		14.00€
San Marzano tomato sauce, peperoni, fresh mozzarella, caramelized onions		
RAGÙ		16.00€
slow cooked black angus beef, charred carrots, ricotta, rosemary		

*ask your server for a vegan pizza offering

PANE

BASTONCINI
warm bread sticks, creamy pecorino romano & honey butter
5.00€ - vg
FOCACCIA
ricotta cream, rosemary, flavored olive oil
5.00€ - vg

Chef / Co-owner: Akis Varthalamis
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 www.aliorestaurant.gr / www.yiannislucacos.gr  [alio.restaurant](https://www.facebook.com/alio.restaurant)  [alio.restaurant](https://www.instagram.com/alio.restaurant)

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