

# ALIO

NEW STYLE ITALIAN • YIANNIS LUCACOS

## Valentine's menu

### WELCOME

#### FOCACCIA

freshly baked with rosemary & garlic, served with amatriciana crema & crispy prosciutto – vg\*, vn\*

#### CELERIAC SOUP

velouté celeriac soup with black truffle & chestnuts, glazed mushrooms, stuffed bolognese ravioli, and savory hazelnut cream

### SALADS

(choice of)

#### CAESAR'S ALIO STYLE

mixed greens, corn, parmesan, crispy pancetta, creamy chicken croquette & black truffle – vg\*

or

#### BEETROOT & ZUCCA

salad with beetroot, pumpkin cream, roasted carrots, cavolo nero (Tuscan kale), orange vinaigrette & goat cheese crusted with pistachio – vg\*

### APPETIZERS

(choice of)

#### ARANCINI CARBONARA

crispy rice croquettes with smoked pancetta, parmesan & pecorino cream, fluffy carbonara cream & runny egg yolk

or

#### BURRATA LOVERS (PIZZA)

pizza with San Marzano tomato, burrata mozzarella, fresh basil, pine nuts & olive oil – vg

### MAIN COURSES

(one main per person)

#### RAVIOLI CACIO PEPE BOLOGNESE

ravioli stuffed with bolognese, pecorino cream with aromatic peppers, fluffy parmesan béchamel & savory hazelnut crumble

or

#### SPAGHETTONI

fresh thick spaghettoni with prawns, roasted cherry tomatoes & calamari, in a lemony shrimp-broth sauce with lime zest & fresh herbs

or

#### BEEF ALLA GRIGLIA

Black Angus grilled beef slices with buttery potato puree & a reduction sauce of petimezi and Barolo red wine

### DESSERT

#### BLOODY HEART

milk chocolate cream, crispy hazelnut praline wafer, and red fruit & raspberry sauce

60€ / person

The soup and main courses are served individually. Other menu items are served in the center of the table, with one shared dish (single choice) for every 2 people.  
You may order a second appetizer at an additional cost.

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