

PRIMI

CAESAR	vg*, gf*	13.00 €
mixed salad greens, charred corn, parmesan cheese, crispy pancetta, chicken croquette, truffle		
PROSCIUTTO		14.00 €
baby arugula & salad greens, honey vinaigrette, confit figs, pecorino & prosciutto di Parma		
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, kale, stracciatella, roasted carrots, haricots, hazelnuts, lime & carrot vinaigrette		
BURRATA	vg, gf	14.00 €
burrata, seasonal fruit confit, hazelnuts, basil oil		
CARPACCIO DI PESCE		14.00 €
fresh fish of the day, citrus, ginger and peperoncini dressing		
CARPACCIO DI MANZO	gf*	17.00 €
beef tenderloin, corn, parmesan cheese, black truffle & lemon sauce		

VITELLO TONNATO	gf	13.00 €
thinly sliced veal, arugula, foamy tuna sauce, fried capers, lemon confit		
CROSTINI	gf*	6.00 €
ricotta cream, prosciutto Cotto, dried fruits and lemon		
GAMBERI FRITTI		17.00 €
crispy kataifi wrapped shrimp, squid ink flavored mayonnaise, saffron and orange sauce		
ARANCINI		8.50 €
crispy rice croquettes with mushrooms, parmesan, arugula pesto and goat cheese		
POLENTA		6.00 €
crispy fired polenta, beef ragout & 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		

*with chicken 12.00 €

POMODORO E BURRATA		13.00 €
casarecce, San Marzano tomato sauce, burrata, garlic & basil		
LINGUINE "CACIO E PEPE"		12.00 €
pecorino – parmesan cream, peppers & crispy pancetta		
LASAGNE CON POLLO		13.00 €
lasagna with chicken Bolognese, vegetables & parmesan – pecorino béchamel		

*ask your server for a vegan pasta offering

SECONDI

POLLO ALLA MILANESE		14.00 €
crispy chicken, parmesan cheese, baby greens salad		
SALTIMBOCCA ALLA ROMANA	gf	17.00 €
thinly sliced veal, 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		
ITALIAN BURGER		17.00 €
Black Angus burger, melted mozzarella, tomato sauce & pesto		

BISTECCA	gf*	59.00 €
US Black Angus rib eye (500 gr.), served with Italian fries, mixed salad greens, lemon sauce with truffle & thyme sauce		
BRANZINO	gf	23.00 €
seabass, grilled vegetables, orange - basil sauce		
SALMONE AL FORNO	gf	18.00 €
quinoa salad, green apple puree, roasted broccoli & citrus 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		
PROSCIUTTO E FUNGI		15.00 €
mushrooms, pecorino, prosciutto di Parma & truffle oil		

VEGETERIANA CON POLLO		14.00 €
San Marzano tomato, vegetables, pesto & chicken		
FUNGI	vg	16.00 €
mushrooms, truffle cream, goat cheese, parmesan, thyme		
PEPERONI		14.00 €
San Marzano tomato sauce, peperoni, fresh mozzarella, caramelized onions		

*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

DOLCI

TIRAMISU
mascarpone, port & praline
11.00 €
CIOCCOLATO
milk chocolate cremeaux, cocoa sorbet & chocolate crumble
10.00 € - gf*

Chef / Co-owner: Akis Varthalamis

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vg = vegetarian dish vn = vegan dish vn* = vegan with minor changes

gf= gluten free gf*= gluten free with minor changes