



According to the tradition of the Sicilian mafia carried out for decades, the name **Nonna Rossa** has been a synonym to a good cook, the personification of the old classic Italian cuisine.

After 13 consecutive years of presence on the gastronomic map of the town, with a great experience on the open-kitchen where everything is prepared before your eyes along with a **JOSPER** charcoal grill oven, which has been recently added, it has come to skyrocket the sensuous enjoyment of special cuts Black Angus Omaha steaks.

JOSPER oven is an elegant combination of a grill and an oven in a single machine. It operates on 40% less charcoal than a regular oven and retains the moisture preventing food from drying out. Consequently, it offers a unique tasting experience. A Dry Ager in the dining area matures the steaks and enhances their flavors and tenderness. **Nonna Rossa** is waiting to take you on a unique gastronomic adventure.

nonna rossa

The italian restaurant of our town, and not only...



ANTIPASTI

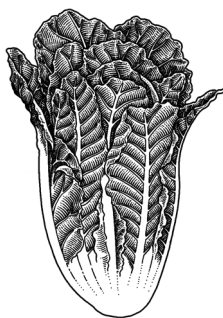
- 2012 -	01. Fungi al Panna <i>Sautéed mixed mushrooms with crispy croutons, basil pesto, truffle oil & shaved Parmigiano</i>	9,60
- 2014 -	02. Cheese Cake di Creta <i>Cretan-style cheesecake with Nivato cheese, cherry tomatoes, and aromatic olive oil infused with mint, served on a base of traditional dakos rusk</i>	9,80
- 2023 -	03. Burrata <i>Authentic Burrata with cherry tomatoes, pine nuts & basil pesto</i>	9,60
- 2023 -	04.1 Focaccia Mediterranea <i>Fluffy focaccia dough with grilled eggplant, baby arugula, basil pesto & soft Cretan cheese flakes</i>	9,90
- 2025 -	04.2 Focaccia Como <i>Fluffy focaccia dough with gorgonzola, mozzarella, mushrooms, onion & truffle oil</i>	9,90
- 2016 -	05. Beppe Grillo <i>Grilled Talagani cheese with homemade tomato marmalade, virgin olive oil & fresh thyme</i>	11,80
- 2016 -	06. Luna Grande <i>Gnocchi stuffed with tomato and mozzarella in a pistachio cream sauce, topped with crispy baked prosciutto</i>	12,40
- 2018 -	07. Bruschetta Mastello <i>Crispy bruschetta with traditional Mastello cheese from Chios, fresh tomato, bacon & balsamic cream</i>	12,80
- 2012 -	08.1 Bruschetta di Salmone <i>Crispy bruschetta with smoked salmon & cheese cream</i>	10,90
- 2025 -	08.2 Bruschetta di Fico <i>Crispy bruschetta with truffle cream, pistachio mortadella & caramelized fig</i>	10,80
- 2023 -	09. Percorso del gusto <i>Beef fillet carpaccio crusted in a pepper blend, served with raisins, capers, fresh arugula & white truffle cream</i>	17,80
- 2025 -	10. Canal Grande <i>Thin-sliced beef brisket au gratin in the wood-fired oven with sweet and sour sauce & mustard seeds</i>	14,80





INSALATE

-2012-	11. Fiore di Roma	10,80
	<i>Romaine hearts with chicken, pineapple, bacon, croutons, Parmigiano shavings, vinaigrette made from virgin olive oil infused with lemon-orange essence, & refreshing drops of aged balsamic reduction</i>	
-2014-	12. Primavera	11,80
	<i>Mixed greens with smoked pork, traditional Nivato cheese, crispy croutons, caramelized figs, pine nuts, pomegranate pearls, virgin olive oil & aged balsamic vinegar</i>	
-2023-	13. Super-Alimento	13,80
	<i>A superfood blend of multicolored quinoa and bulgur with mango, pumpkin seeds, grilled Pacific shrimp, and fresh cucumber, dressed with coconut cream & citrus vinaigrette</i>	
-2023-	14. Valeriana	12,80
	<i>Roasted sweet potato with French chèvre goat cheese, valerian greens, baby spinach, walnuts, American cranberries, and maple syrup</i>	
-2023-	15. Mondello	13,80
	<i>Tender beef bites over zucchini carpaccio, with fresh shimeji mushrooms, baby spinach & arugula leaves, enhanced with a Naxos graviera cheese dressing</i>	
-2023-	16. Monte Treviso	12,80
	<i>A mix of Chinese cabbage and iceberg lettuce with grilled manouri cheese, green apple & mustard vinaigrette</i> <i>* Optional: add chicken</i>	
-2025-	17. Fresca di Parma	11,80
	<i>Green salad with roasted hazelnuts, prosciutto, seasonal fruit & Grana Padano sauce</i>	





PASTA

- 2012 -	20. Penne con Pollo <i>Penne with tender chicken fillets, fresh mushrooms, white wine, smoked pancetta (affumicata) & cream</i>	12,20
- 2012 -	21. Penne Mafia <i>Penne with thin-sliced smoked Cretan apaki, fresh mushrooms & basil</i>	12,20
- 2023 -	22. Linguine Carbonara <i>Linguine with smoked pancetta (affumicata), cream, and freshly ground black pepper</i>	11,60
- 2012 -	23. Tagliatelle di Mare <i>Tagliatelle with shrimp, cherry tomatoes & marinara sauce</i>	13,80
- 2014 -	24. Tagliatelle Salmone <i>Tagliatelle with fresh salmon, roasted red pepper sauce & basil</i>	13,80
- 2016 -	25. Pappardelle con Filetini di Vitello <i>Pappardelle with veal fillets, wild mushrooms, garlic oil & truffle oil</i>	14,20
- 2017 -	26. Penne alla Pulcinella <i>Penne with tomato sauce, thyme, zucchini, bell peppers & Domokos katiki cheese</i>	11,60
- 2017 -	27. Tortellini con Prosciutto <i>Traditional Italian pasta filled with prosciutto, served with cream & mushrooms</i>	13,80
- 2017 -	28. Fiocchetti con Gorgonzola <i>Traditional Italian pasta parcels filled with gorgonzola, served in a four-cheese sauce</i>	13,80
- 2017 -	29. Penne di Maiale <i>Penne with pork fillets, eggplant cream, basil & grilled Talagani cheese</i>	13,80
- 2025 -	30. Lasagnia <i>Lasagna with ragù, rich tomato sauce, Bolognese & smoked béchamel cream</i>	12,80

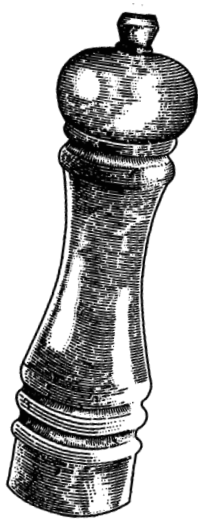


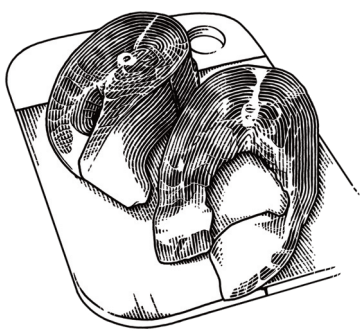


RISOTTO

** All our risotti are prepared with premium Carnaroli rice*

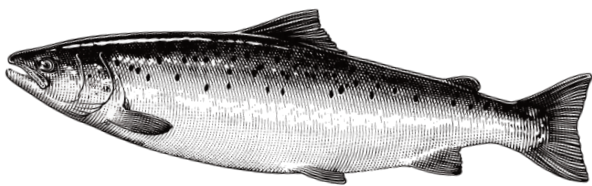
-2012-	31. Risotto ai Funghi <i>Risotto with wild forest mushrooms, Parmigiano & truffle oil</i>	12,80
-2023-	32. Risotto Picante <i>Risotto with pork tenderloin strips, Calabrian 'nduja, artichoke hearts & cream cheese</i>	13,40
-2016-	33. Risotto alla Zucca Dolce <i>Risotto with sweet yellow pumpkin, chicken fillets, smoked pancetta (affumicata), cream & shaved Parmigiano</i>	13,80
-2018-	34. L'amore di Cinese <i>Risotto with a blend of three grains, shrimp, lime, cream cheese & fennel</i>	13,20
-2024-	35. Risotto Verde <i>Risotto with veal fillets, gorgonzola, spinach & Parmigiano</i>	14,80

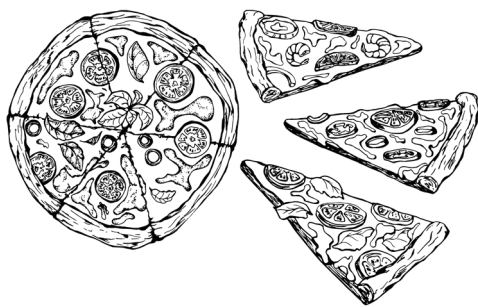




PESCE

- 2018 -	40. Salmone Giardino <i>Grilled salmon fillet in a sweet and sour sesame glaze, served with pickled vegetable sticks</i>	17,80
- 2018 -	41. Salmone del Venezia <i>Grilled salmon fillet over steamed vegetables, finished with aromatic olive oil</i>	17,80
- 2023 -	42. Salmone Tartufato <i>Salmon fillet with lemon cream, served with truffle oil ravioli</i>	18,80
- 2019 -	43. Spigola Siciliana <i>Sea bass fillet with fregola, sautéed spinach & saffron mayonnaise</i>	16,80

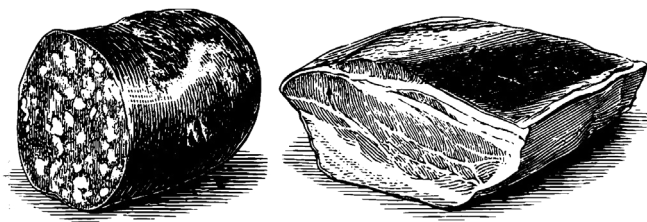




PIZZA IN A WOOD - FIRED OVEN

-2020-	70. Crisostomo <i>Mozzarella, tomato sauce, turkey, spicy bacon, cherry tomatoes, PDO Nivato cheese & oregano</i>	13,50
-2012-	71. Quattro Stagioni <i>Ham, air-dried salami, pepperoni, bacon, gouda, tomato sauce, mushrooms & oregano</i>	13,80
-2023-	72. Buffalo <i>Tomato sauce, buffalo mozzarella, fresh basil & Parmigiano</i>	13,80
-2016-	73. Nonna Rossa <i>Mozzarella, tomato sauce, fresh tomato, arugula, basil pesto & prosciutto</i>	13,80
-2016-	74. Vegetariana <i>Tomato sauce, gouda, mushrooms, bell pepper, feta cheese, fresh tomato, onion, olives & oregano</i>	13,20
-2020-	75. Troufatello <i>Tomato sauce, mozzarella, portobello mushrooms, smoked sausage mosaic, truffle oil, porcini cream, basil pesto & fresh mint</i>	13,40
-2025-	76. Rosso Fuoco <i>Tomato sauce, smoked mozzarella, 'nduja, zucchini & garlic</i>	13,40
-2023-	77. BBQ <i>Mozzarella, barbecue sauce, mushrooms, onion, pepperoni & bacon</i>	13,20
-2025-	78. Pistaccio <i>Mozzarella, mortadella with roasted pistachio, Parmigiano & burrata</i>	13,20
-2025-	79. Amalfi <i>Mozzarella, tomato sauce, roasted porchetta & truffle cream</i>	13,20

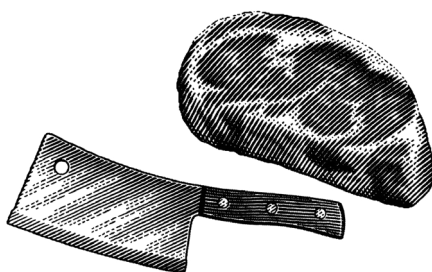




CARNI

-2012-	50. Macerata	12,80
	<i>Grilled chicken fillet with lemon-scented fregola, citrus sauce & valerian greens</i>	
-2019-	51. Pollo Mustarda	15,80
	<i>Stuffed chicken fillet with spinach, sun-dried tomato and smoked cheese, wrapped in prosciutto & served with lemon-mustard sauce Accompanied by sweet potato purée</i>	
-2019-	52. Maiale con Gnocchi	15,80
	<i>Pork tenderloin medallions in pumpkin cream, served with gorgonzola-filled gnocchi</i>	
-2017-	53. Torre del Sapore	14,40
	<i>Pork tenderloin with gravy sauce, fresh tomato & buffalo mozzarella</i>	
-2016-	54. Medaglione la Mama	14,40
	<i>Grilled beef patty with porcini ravioli & creamy mushroom sauce</i>	
-2017-	55. Grotta Azzurra	20,80
	<i>Boneless veal steak served with gnocchetti & eggplant cream</i>	
-2012-	56. Filetto di Manzo [Bon Fillet 250gr]	29,80
	<i>Chargrilled beef fillet with roasted vegetables & baked potato</i>	





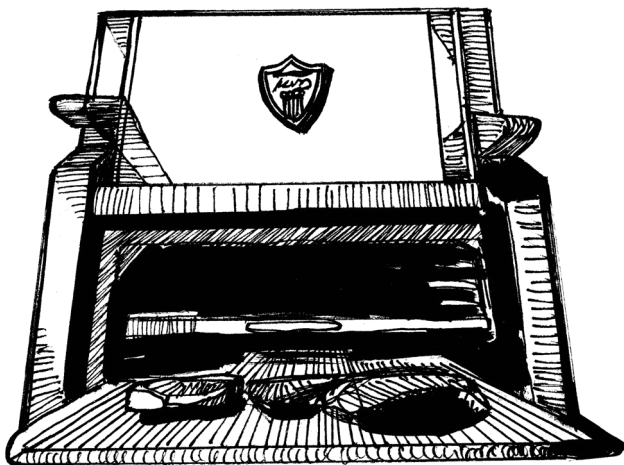
PREMIUM / DRY - AGED MEAT*

All cuts are weighed fresh before cooking and aged for over 25 days

Please ask about availability and pricing variations for cuts aged beyond 25 days

-2023-	60. Rib Eye Black Angus Omaha Prime USA <i>Recommended doneness: medium rare to medium</i>	14 € /100gr
-2023-	61. Picanha Black Angus Omaha Prime USA <i>Recommended doneness: medium</i>	11 € /100gr
-2023-	62. T-Bone Greece <i>Recommended doneness: medium</i>	9 € /100gr
-2023-	63. Rib Steak Greece <i>Recommended doneness: medium</i>	7 € /100gr
-2024-	64. Flap Steak Jack's Creek Australia <i>Recommended doneness: medium rare</i>	12 € /100gr
-2024-	65. Short Ribs Creekstone Prime USA	45 € /400gr

Choice of toppings:
Sweet potato purée, baby potatoes, wild rice, or grilled vegetables





KIDS FRIENDLY (Children's Menu)

Linguine alla Carbonara 5,50

Bacon, cream & Parmigiano

Linguine alla Napoletana 5,50

Tomato sauce with basil & Parmigiano

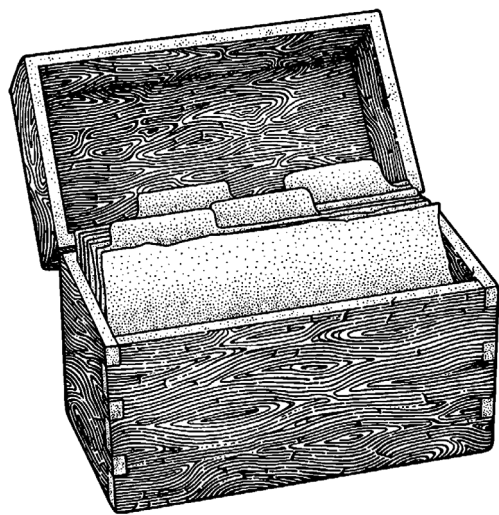
Linguine alla Bolognese 6,00

Fresh ground beef with tomato sauce & Parmigiano

Medaglione di Piccolo 6,50

Mini beef patty served with mashed potatoes & fresh rice

** Bread - side dish per person 1,20*





DOLCI

-2018-	80. Colosseo <i>Mille-feuille with caramelized puff pastry with Madagascar vanilla ice cream, fresh strawberries & almond brittle</i>	8,80
-2012-	81. Tenerina al cioccolato <i>Warm chocolate cake with roasted Aegina pistachios & Madagascar vanilla ice cream</i>	7,80
-2016-	82. Cheesecake <i>Creamy mango and white chocolate cheesecake on a caramelized brittle biscuit base</i>	6,40
-2012-	83. Τιραμισού <i>Mascarpone cream paired with warm espresso & savager enriched with amaretto, finished with cocoa notes</i>	6,80
-2018-	84. Il Dolce Della Nonna <i>Pastry cream flavored with cinnamon and spiced rum, served with crisp feuilletine, Madagascar vanilla ice cream & apple chutney</i>	6,80
-2023-	85. Choco Caramel <i>Chocolate hemisphere filled with salted caramel, hazelnuts, mascarpone cream, chocolate feuilletine & berry sorbet</i>	7,20
-2021-	86. Armenovil <i>Parfait with chocolate chunks, roasted nuts, crushed caramel and meringue, served on a bed of chocolate crumble</i>	6,80

* All our desserts are prepared with love & care by our dedicated kitchen team

In every recipe, we use only selected natural ingredients
and branded, high-quality products

We proudly source from the following suppliers:

- De Cecco (pasta)
- Surgital
- Gallo Carnaroli (Carnaroli rice for risotto)
- Greci
- Acetalia Dodi (vinegars and balsamic)
- Hügli
- Dry Ager (premium dry-aged meat)





Special Notes

*Products marked with * are frozen*

We use:

*Greek extra virgin olive oil in all our cooking
Authentic Greek and Italian cheeses
Only virgin olive oil for all frying*

Food Safety Manager: Ioannis Gkekas

All prices are in euros (€)
and include all applicable legal charges
(VAT and municipal taxes)

The customer is not required to pay unless they receive a valid receipt
(fiscal receipt or invoice)

The restaurant is legally required to provide complaint forms,
available at a designated area near the exit

Consumption of alcoholic beverages is prohibited
for individuals under the age of 17 unless
accompanied by a parent or legal guardian

Please inform our staff of any allergies or intolerances

