

# CHARACTER

RISTORANTE ITALIANO & LOUNGE BAR

## **Bread basket**

with locally produced bread, a selection of breadsticks, avocado dip, goat cheese creamy dip, fig jam

## **Velvety soup of the day**

## SALADS

### **Caesar's Salad**

Grilled chicken mini fillets, parmesan, crispy bacon, sweet paprika croutons, homemade anchovy sauce

### **Buffalo Burrata Salad**

Slow-cooked tomato purée, flavoured with basil and citrus, buffalo burrata, avocado, cherry tomato confit, radishes, crispy kale, oak-aged balsamic dressing

### **Verde Salad**

Hearts of tricolour leafy greens, grilled wild mushrooms, sun-dried figs, saganaki (pan-seared) pecorino cheese, crispy hazelnuts, orange-ginger dressing

### **Spinach and rocket salad**

Baby spinach, rocket, baked caprine cheese, cherry tomatoes, sweet paprika croutons, cashews, chia seeds, balsamic vinegar

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## APPETIZERS

### **Formaggi Di Capra**

Grilled goat cheese, cherry tomato confit, wild forest fruits, avocado cream, crispy rocket

### **Uovo Croccante**

Crispy panko breaded organic egg, served with braised chicken mini fillets, parmesan cream flavoured with mastiha, potato crisps, and leek

### **Charcuterie board**

### **Polpette**

Meatballs stuffed with provolone cheese, crispy potato textures, cream flavoured with chives and rooster sauce

### **Crocchette Di Salsiccia Toscana**

Mozzarella cheese croquette, Tuskan sausage, homemade gooseberry jam, foam with floral essential oil aroma

### **Santorini Island Fava**

Fava (yellow split peas) topped with octopus\* terrine, crispy samphire, olive oil soil

### **Black Angus tartare**

Dry-aged beef mince, rice crackers, tomato gazpacho

### **Salmon tartare**

Open sea salmon\*, mango, avocado, orange flavoured afrala (fleur de sel), sriracha- ginger dressing

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## PASTA-RISOTTO

### **Rigatoni Di Vitello**

Rigatoni with beef mini fillets, mushroom sauce, spring truffle

### **Rigatoni Al Pomodoro**

Rigatoni with a fresh cherry tomato pomodoro sauce, bocconcini mozzarella, basil oil with poppy seeds

### **Linguine Alla Carbonara**

Linguine with smoked pancetta, heavy cream, mustard vinaigrette, egg yolk powder, parmesan

### **Papardelle Di Ragù**

Papardelle with beef ragù, Tuskan sausage, broccoli, vegetable textures, pecorino

### **Ravioli Di Gamberetti**

Ravioli shrimps\*, crawfish bisque, safran, fennel

### **Vegetarian Pappardelle**

Pappardelle with ricotta cheese, baby spinach, spring onions, heavy cream

### **Linguine Con Salmone**

Linguine with smoked salmon\*, baby spinach, cherry tomatoes, sweet paprika, heavy cream

### **Linguine Al Pesto**

Linguine with basil pesto, cherry tomatoes, pine nuts, and buffalo burrata

### **Risotto Con Funghi**

Risotto with wild mushrooms, truffle, parmesan cream sauce

### **Risotto Al Pollo**

Risotto with chicken fillets, baby spinach, cherry tomatoes, pine nuts, parmesan cream sauce, fresh truffle

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## PIZZA

### **Margherita**

Fresh tomato sauce, mozzarella, basil

### **Ταρτούφο**

Mushroom paste, heavy cream, mozzarella, wild mushrooms, parmesan, truffle oil, crispy rocket

### **Vitello & Patata**

Truffle-infused mashed potatoes, beef ragù, caramelized leek, parmesan, mascarpone

### **Bufalina**

Fresh tomato sauce, buffalo mozzarella, cherry tomatoes, basil

### **Parma**

Fresh tomato sauce, buffalo mozzarella, prosciutto, parmesan, crispy rocket

### **Arrabiata**

Fresh tomato sauce, mozzarella, sweet chili sriracha sauce, wild forest mushrooms, olives, peperoncino

## FISH

### **Monkfish fricasee**

Monkfish\* with seasonal greens, avgolemono sauce, crispy samphire

### **Smoked Tuna**

Smoked tuna\* with sriracha-ginger dressing, tamarisk, crispy sea fennel, edible olive soil

### **Gamberetti**

Grilled shrimps with avocado salad, orange-ginger dressing

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## MAIN COURSES

### **Stuffed tenderloin**

Stuffed tenderloin with sun-dried tomatoes  
and smoked truffle gruyère, Romesco sauce

### **Filetti Di Pollo**

Chicken breast fillet with green gremolata rice, vegetable roots

### **Rib Eye fillet**

Aged ribeye fillet with smoked baby potatoes,  
potato purée with gremolata

## DESSERTS

### **Tiramisu**

Mascarpone mousse, espresso coffee, rum, chocolate sphere

### **Cheesecake**

Lime-infused cream, blueberry jam, forest fruit pearls

### **Profiterole**

Cream puffs with rose flavoured pastry cream filling,  
pistachio ice cream, Madagascar vanilla,  
buono praline sauce, crispy hazelnuts

For 2 people

Executive chef: Gousias Chrisovalantis Konstantinos

The menu is executed by the head chef: Mitropoulos Vasiliios