



Frankie

FARM TO TABLE
ITALIAN BISTRO & BAR

the menu



THE JOURNEY...

The relentless pursuit of the alternative, the qualitative, the substantial way of living, led us to a journey filled with flavors, aromas, sounds and images that we felt the need to share with you.

Thus, we created a place full of experience we gathered throughout our journey and we welcome you in it with a mood as friendly and relaxing as our name.

OUR PHILOSOPHY

In 'nice n easy', we serve contemporary Mediterranean cuisine focused on quality with a special emphasis on organic, local, fair trade ingredients and antioxidant recipes.

Keeping in mind that organic food is fresher and better for the environment, we use as many organic products as we can for the preparation and creation of the beverages and meals we serve you.

BUILDING OUR PHILOSOPHY

Who we are

Market-oriented professionals who research the market and find the best products at the lowest possible cost making our customers benefit double.

What we do

By listening to the messages of time and after exhaustive research, we have implemented our own "fair trade".

How we do it

We find the best producers in Italy and Greece. We are eliminating the intermediaries. We establish the best possible prices possible.

What we accomplish

To offer you with honesty and confidence the best raw materials at the best possible prices.

We continue to prove

That high quality is not always proportionate to the high price.

Our method

We use organic ingredients as much as we can. We focus on Italian and Greek authentic, fresh and healthy products.

We cook them like your... mom so that you taste perfectly homemade and hand-crafted dishes.

The result

Providing confidence and quality to our customers.

To you...

APERITIVO COCKTAILS

GREEK SPRITZ 9,00€

MASTIHA SKINOS | OTTO'S ATHENS VERMOUTH | GRAPEFRUIT SODA

ROYAL SPRITZ 9,00€

APEROL | STRAWBERRY LIQUOR | STRAWBERRY & BASIL LEAVES |
GRAPEFRUIT SODA

APEROL SPRITZ 9,00€

APEROL/PROSECCO/ORANGE SLICE

MASTIQUA 9,00€

APEROL | MASTIHA SKINOS | LEMON JUICE | CUCUMBER ZEST |
LAVENDER BITTERS | LEMON TONIC

D-MARTINI 9,00€

OTTO'S ATHENS VERMOUTH | LEMON TONIC WATER |
ORLEANS BITTERS | CAPER LEAVES

MEDITERRANEAN NEGRONI 9,00€

MASTIHA SKINOS | ANTICA FORMULA | CAMPARI

FRANKIE COCKTAILS

FRANKIE 9,00€

GIN INFUSED WITH ROSEMARY | LIME |
BAKED GRAPEFRUIT WITH SALT | AGAVE SAFFRON

FRANKIE MOJITO 9,00€

BLACK AND WHITE RUM | AMARETTO | ORANGE | LIME | GINGER |
PROSECCO | MINT

ATHENIAN 9,00€

APEROL | ANTICA FORMULA | ORANGE BITTERS

FRANKIE N EASY 9,00€

DARK RUM | FRESH GINGER | HONEY | ORGEAT | LIME | LAVENDER BITTER

FRANKIE'S GIN MARTINI 9,00€

GIN | HOMEMADE VANILLA SYRUP | APPLE JUICE LIQUOR |
FRESH GINGER | FRESH MINT | LIME | LAVENDER BITTER

FRANKIES' CAIPIRINHA 9,00€

CACHACA | ALMOND SYRUP | FRESH KUMQUAT | LIME |
VANILLA SYRUP | ORANGE BITTER



BASKET WITH ORGANIC 1,80€
RYE RED QUINOA BREAD, FOCACCIA WITH FLOWER OF SALT, OLIVE OIL
AND ROSEMARY, OLIVES AND SUN -DRIED TOMATO TAPENADE

CHEESE VARIETY 12,90€
PECORINO FROM AMFILOXIA, SAN MICHALIS FROM SYROS,
GORGONZOLA, METSOVONE, MANOURI

CURED MEAT VARIETY 14,90€
PROSCIUTTO DI PARMA, BRESAOLA, SPIANATA, COPA,
MILANO SALAMI

CURED MEAT AND CHEESE VARIETY 14,90€
PECORINO FROM AMFILOXIA, GORGONZOLA, PROVOLONE,
PROSCIUTTO DI PARMA, SPIANATA, COPA

STARTERS

BRESAOLA 10,50€
WITH ORGANIC VEGETABLES, TRUFFLE OIL AND MARINATED
CHERRY TOMATOES

BURATTINA 9,90€
ON A BED OF RED ROCKET SALAD, SERVED WITH FRESH BASIL
PESTO AND ORGANIC CHERRY TOMATOES

TEMPURA SHRIMPS 12,90€
IN CRISPY CRUST AND HERB AIOLI

ORGANIC EGGS 7,90€
WITH POTATOES, SPINACH AND TRUFFLE OIL

WILD MUSHROOMS 8,90€
WITH GORGONZOLA PICCANTE AND THYME

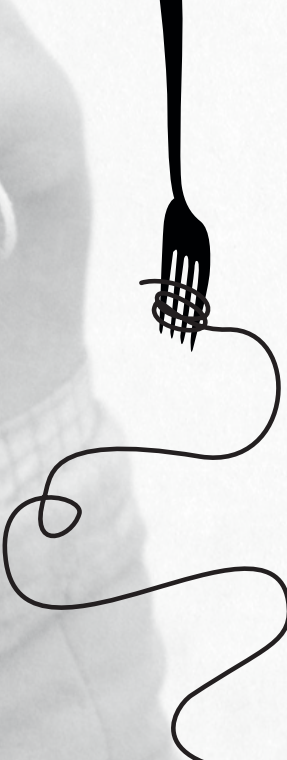
BRUSCHETTA 8,90€
WITH AVOCADO AND "KALLONI" SARDINES OR SMOKED SALMON

STEAMED MUSSELS 10,90€
FROM HALKIDIKI REGION
WITH FRESH HERBS AND FENNEL

PICCANTE MEATBALLS 8,90€
WITH CHILI AND LIME

GNOCCHI 10,90€
WITH SWEET PUMPKIN, GORGONZOLA AND CHAMOMILE OIL

SQUID 12,90€
WITH PESTO, RED QUINOA AND AVOCADO



SALADS

VEGAN VERSION ALSO AVAILABLE

ORGANIC BELUGA LENTILS

11,90€

WITH SMOKED SALMON, ORGANIC QUINOA, GREEN VEGETABLES AND LIME DRESSING

«OUR OWN» CHORIATIKI SALAD

10,90€

WITH CHERRY TOMATOES, GREEK PICKLED HERBS, CUCUMBER, FETA CHEESE AND CAROB RUSKS

ORGANIC SALAD

11,50€

WITH KALE, SPINACH, GRILLED CHICKEN, MANOURI CHEESE AND HONEY-VINEGAR DRESSING

CAESAR'S SALAD

9,90€

WITH MARINATED CHICKEN FILLET, CRUNCHY CROUTONS, BACON AND PARMESAN FLAKES

ORGANIC VEGETABLES

11,90€

FENNEL, AVOCADO, CRISPY PROSCIUTTO DI PARMA, PECORINO WITH TRUFFLE AND LIME DRESSING

MAIN COURSES

FRESH OVEN-BAKED SALMON

15,50€

WITH HERBS AND FLAXSEED CRUST SERVED WITH SWEET POTATO MASH AND BRAISED LEEKS (GLUTEN FREE)

SLOW-COOKED OXTAIL STEW

14,90€

WITH ORZO PASTA AND DRY ANTHOTYROS CHEESE

BEEF TAGLIATA

22,90€

WITH TRUFFLE OIL, HORSERADISH AND GRILLED VEGETABLES

PORK TENDERLOIN "AL LIMONE"

16,70€

WITH LEMON SAUCE, THYME AND HONEY SERVED WITH BABY POTATOES, CHERRY TOMATOES AND BASIL

STUFFED CHICKEN

15,90€

BREAST ROLL-UP WITH METSOVONE CHEESE, WRAPPED IN PROSCIUTTO DI PARMA ON A BED OF VELVET HERB MASHED POTATOES

BISTECCA "ALLA FIORENTINA" (400 gr.)

21,90€

WITH TRUFFLE OIL, SPINACH AND BABY POTATOES



PASTA

LA NOSTRA PASTA / OUR HOMEMAD PASTA

OUR PASTA IS HOMEMADE FROM ORGANIC WHEAT FLOUR AND ORGANIC FREE-RANGE EGGS

FOLLOW OUR RECOMMENDATIONS OR FEEL FREE TO CHOOSE YOUR OWN PASTA

SPAGHETTI ALLA CHITARRA   | STRIFTARIA   TAGLIATELLE 
 | GLUTEN FREE PENNE   BLACK LINGUINE  

SPAGHETTI NAPOLITANA    **8,90€**
WITH SCENTED CHERRY TOMATOES, OLIVE OIL, BASIL LEAVES, PARMESAN AND PECORINO CHEESE

TAGLIATELLE   **9,90€**
WITH BASIL PESTO, CHERRY TOMATOES, BABY ROCKET LEAVES, PARMESAN AND PINE NUTS

SPAGHETTI BOLOGNESE FROM ORGANIC BEEF **12,90€**
WITH TRUFFLE PECORINO

SHRIMPS AND SEAFOOD   **15,50€**
WITH BLACK LINGUINI COOKED IN THEIR BROTH, WITH FRESH TOMATO AND HERBS

SPAGHETTI ALLA CARBONARA  **13,50€**
WITH SMOKED PANCETTA, PARMIGIANO REGGIANO AND EGG YOLKS

BOCCONCINI STROMBOLI   **12,90€**
SWEET-SPICY CHERRY TOMATOES, EGGPLANT AND BABY ARUGULA LEAVES

NINO BERGESE LINGUINI   **14,90€**
WITH PORCINI MUSHROOMS, TRUFFLE OIL AND MARSALA WINE

BLACK LINGUINI  **15,90€**
WITH SMOKED SALMON IN LIGHT FENNEL-CREAM SAUCE

CORN GLUTEN FREE PENNE PASTA    **9,90€**
WITH RICOTTA, BROCCOLI AND FRESH TOMATO SAUCE

SPAGHETTI  **11,50€**
WITH FLIARELI, PEPPERONI, SCENTED CHERRY TOMATOES AND BASIL PESTO

TAGLIATELLE   **12,50€**
WITH SMOKED EGGPLANT, ZUCCHINI, CHAMPIGNON MUSHROOMS, SCENTED CHERRY TOMATOES AND BASIL PESTO

CHICKEN FILLET JULIENNE  **12,90€**
WITH WHITE MUSHROOMS, FRESH THYME, SCENTED CHERRY TOMATOES, PARMESAN, PECORINO AND CRISPY PROSCIUTTO DI PARMA

RAVIOLI  **12,90€**
WITH BUFFALO MOZZARELLA, PROSCIUTTO DI PARMA, TOMATO SAUCE, FRESH BASIL LEAVES AND PINE NUTS

WOOD-FIRED OVEN BAKED CANNELLONI  **14,00€**
STUFFED WITH CHICKEN AND VEGETABLES WITH FRESH TOMATO SAUCE AND PARMESAN



PIZZA

OUR PIZZA DOUGH IS MADE FROM ORGANIC FLOUR AND INGREDIENTS AND IS BAKED IN A WOOD OVEN, WHILE THERE IS ALSO A CHOICE FOR GLUTEN-FREE DOUGH.  

PIADINA   **8,90€**
WITH MOZZARELLA, PECORINO, PARMESAN AND PROSCIUTTO DI PARMA

MARGHERITA    **8,90€**
WITH FRESH TOMATO, MOZZARELLA AND BASIL

CAPRESE    **13,90€**
WITH FRESH BUFFALO MOZZARELLA, CHERRY TOMATOES AND BASIL

CAPRICCIOSA   **12,90€**
WITH OLIVES, ARTICHOKE, SMOKED PANCETTA FROM DRAMA REGION AND BELL PEPPERS

PROSCIUTTO DI PARMA   **13,50€**
ARUGULA, PARMESAN AND TRUFFLE OIL

ΜΕΣΟΓΕΙΑΚΗ    **10,90€**
WITH FETA CHEESE, FRESH TOMATO, BELL PEPPERS, OLIVES AND OREGANO

SPIANATA PICCANTE    **13,90€**
WITH TOMATO AND MOZZARELLA

PEPPERONI   **12,90€**
WITH VEGETABLES, MUSHROOMS AND CHERRY TOMATOES

PIZZA COPERTA   **15,50€**
WITH HERB-SMOKED TURKEY, MOZZARELLA, CHAMPIGNON MUSHROOMS AND BELL PEPPERS

BABY SPINACH LEAVES    **13,90€**
GORGONZOLA, NTOMATINIA CHERRY KAI ΠΑΡΜΕΖΑΝΑ

BIANCA

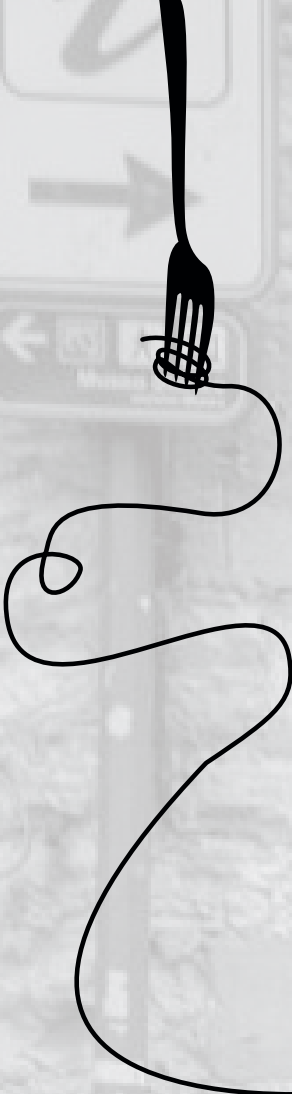
SUPER FOOD VEGAN PIZZA      **14,70€**
GLUTEN-FREE DOUGH FROM LENTIL AND CHICKPEA FLOUR, WITH BROCCOLI, CHEERY TOMATOES, BELL PEPPERS AND MUSHROOMS

TARTUFATA   **15,80€**
WITH MOZZARELLA, TRUFFLE OIL, PORCINI MUSHROOMS AND PANCETTA

UOVA PANCETTA  **12,90€**
PROVOLONE, MOZZARELLA AND CHIVES

SMOKED TURKEY   **14,50€**
PANCETTA AND CHAMPIGNON MUSHROOMS

FLIARELI  **13,60€**
EGGS AND PROVOLONE

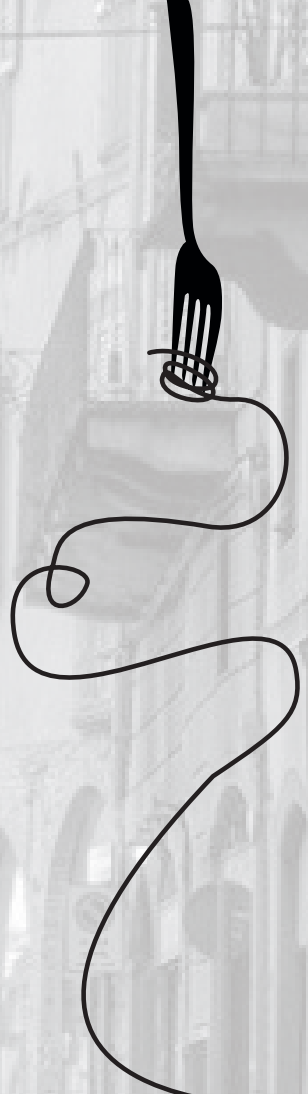


DESSERTS

TIRAMISU WITH MASCARPONE CHEESE AND MAPLE TAPIOCA	@	7,50€
"BANOFFEE" PIZZA WITH ROASTED BANANA AND COCONUT FLAKES	@	9,00€
CALZONE WITH CHOCOLATE PRALINE, MASCARPONE CHEESE AND ACAI BERRIES	@	9,00€
BAKED CHEESECAKE WITH TOMATO JAM AND FLUFFY SCENTED CREAM	@	7,00€
COFFEE SEMIFREDDO WITH CHOCOLATE SAUCE	@	5,90€
PANNA COTTA WITH CARAMEL SAUCE	@	4,90€
ICE CREAM CHOCOLATE VANILLA LIMONCELLO SORBET - ORANGE MANGO SORBET	@ SCOOP	2,00€

BREAKFAST & BRUNCH

FRIITTATA WITH 3 EGGS FLIARELI AND PANCETTA	☒ ☒	8,90€
OMELETTE OMELETTE WITH 3 EGGS, GREEN SALAD AND ORANGE VINAIGRETTE OPTIONALLY ADD: FETA CHEESE, BELL PEPPERS, TOMATOS (0,50€ PER INGREDIENT) AND MUSHROOMS, SMOKED TURKEY, PANCETTA (0,80€ PER INGREDIENT)	☒ ☒	5,90€
FRIED EGGS WITH OLIVE OIL AND GREEN	@ ☒	4,90€
EGGS STRAPAZZATE (SCRUMBLED) WITH TRUFFLE OIL	@ ☒	6,90€
EGGS BENEDICT WITH SMOKED SALMON SERVED ON ENGLISH MUFFIN	☒	8,90€
PANETTONE AL GRECO BRIOCHE FRENCH TOAST, VELVET CREAM, BANANA, COCONUT SUGAR AND HAZELNUT PRALINE	@	6,90€



Boost Bowl   **5,90€**
YOGURT WITH HONEY, DRIED BLUEBERRY GRANOLA AND
CHIA SEEDS

YOGURT WITH FRESH FRUITS    **7,90€**
HONEY AND GRANOLA

Fruit Salad      **5,90€**
IN CANTALOUPE BASKET WITH SEASONAL FRUITS AND MINT LEAVES

PIADINA WITH APPLE   **6,90€**
BISCUIT AND MASCARPONE CHEESE

PIADINA WITH BANANA   **7,90€**
BISCUIT AND CARAMEL

SANDWICHES

Focaccia   **7,90€**
WITH PROSCIUTTO DI PARMA AND MOZZARELLA

Focaccia  **8,90€**
WITH PROVOLONE, EGG AND PANCETTA

TRAMEZZINI   **6,90€**
WITH MASCARPONE, SMOKED SALMON, DILL AND LIME
SERVED WITH MARINATED HEARTS OF SALAD

: LACTOSE FREE

: SUGAR FREE

: EGG FREE

: SUITABLE FOR VEGETERIANS*

: GLUTEN FREE

*: PRODUCE OF ANIMAL ORIGIN MAY HAVE BEEN USED.

WINES

WHITE WINE / BIANCO



Nice n Easy [BIO]

Tetramythos / Malagousia - Sauvignon blanc
CRISPY | AROMATIC

5,00€ - 19,50€

Moraitis Winery Syllogi [BIO]

Assyrtiko-Malagouzia / P.G.I Cyclades
GRAPEFRUIT | MINERALITY | LONG AROMATIC AFTERTASTE

24,00€

Cantina Gattavecchi

Trebbiano-Malvasia- Falanghina / Italy
FRUITY | AROMATIC

6,00€ - 24,00€

Ktima Voyiatzi [BIO]

Assyrtiko- Chardonnay-Malvasia / P.G.I Velvento
EXOTIC FRUIT | FLORAL | CRISPY ACIDITY

26,00€

PINOT GRIGIO

Pasqua / Delle Venezie
CRISP, CITRUSY ACIDITY | WELL BALANCED FINISH

6,50€ - 26,00€

Oinosis / Petra

Sauvignon blanc / Malagouzia / P.G.I Achaia
AROMATIC CHARACTER | RICH MOUTH | LONG AFTERTASTE

7,00€ - 27,00€

Zenato

Soave Classico/Garganeya-Trebbiano/Veneto
RIPE CITRUS NOTES | HONEY MELON NOTES | LIGHT GREEN PEAR NOTES | SLIGHTLY SPICY

7,00€ - 27,00€

Tetramythos [BIO]

Malagousia
CITRUS FRUIT | PEAR | BERGAMOT | JASMINE

7,00€ - 28,00€

Tselepos / Classic Mantinia

Moschofilero
DELICATE CITRUS AROMA | INTENSE ACIDITY

7,50€ - 28,00€

Biblia Chora Estate

Sauvignon Blanc-Assyrtiko / P.G.I Pangeon
HERBAL AROMA | EXOTIC CHARACTER

33,00€

Pavlidis Winery / Thema

Assyrtiko-Sauvignon blanc / P.G.I Drama

EXOTIC AND WHITE-SKIN FRUITS | GRAPEFRUIT | PEACH | MINERALITY

33,00€**Domaine Gerovassiliou**

Malagousia / P.G.I Epanomi

FLORAL AROMA | PEACH | PEAR | HERBAL SENSATION | SPEARMINT NOTES

34,00€**Alpha Estate**

Sauvignon blanc / P.G.I Florina

ELEGANT | MILDLY AROMATIC | BOTANICAL | PERSISTENT AFTERTASTE

35,00€**Domaine Gerovassiliou**

Chardonnay / P.G.I. Epanomi

CITRUS AROMA | DRIED NUTS | VANILLA

9,50€ – 38,00€**Sigala Estate Santorini**

Assyrtiko / Π.Ο.Π. Σαντορίνη

CITRUS FRUIT | INTENSE ACIDITY | LONG AFTERTASTE

9,50€ – 38,00€**ROZE WINE / ROSADO****Domaine Spiropoulos [BIO]**

Meliasto / Moschofilero- Agiorgitiko P.G.I Arcadia

ROSE | CARAMEL | STRAWBERRY

7,00€ – 26,00€**Ktima Kyr Yianni / Akakies**

Xinomavro / P.D.O Amyntaio

FRESH TOMATO | STRAWBERRY | QUINCE

6,50€ – 24,00€**Zellina Vini Anselmi [BIO]**

Moscato Rosa/Friulli

SEMI-DRY | CHARACTERISTIC AROMAS OF ROSES

7,00€ – 26,00€**Dopa Silvina / Rosado [BIO]**

Malbec / Mendoza / Argentina

FLORAL AROMA | STRAWBERRY NOTES | GREEK OWNED WINERY

8,00€ – 28,00€**Biblia Chora Estate [BIO]**

Syrah / P.G.I Pangeon

MATURE RED FRUIT AROMA | SPICY NOTES

8,50€ – 33,00€**Stefano Amerighi [BIO]**

Syrah/P.G.I Tuscany / Biodynamic Farming

FLORAL AROMAS

35,00€

RED WINE / ROSSO

Tetramythos / Nice n easy [BIO]

Agiorgitiko / Peloponnese

VIOLET AROMA | RED FRUIT | VELVETY MOUTH

 
5,00€ - 19,50€

Cantina Gattavecchi

Quotidiano Rosso - Sangiovese - Merlot / Italy

RED FRUIT | SPICES | LIGHT TANNINS

6,00€ - 24,00€

Boutari Winery [BIO]

Merlot

STRAWBERRY | RASPBERRY | VANILLA | CINNAMON

6,50€ - 27,00€

Montepulciano D'Abruzzo [BIO]

Montepulciano / Abruzzo

FRUITY NOTES | VANILLA AROMA | SOFT TANNINS

7,00€ - 27,00€

Thymiopoulos Vineyards / Atma

Xinomavro-Mandilaria / Naoussa

RED FRUIT | LIGHT TANNINS / FRUITY AFTERTASTE

7,00€ - 27,00€

Dona Silvina Fresh [BIO]

Malbec / Mendoza / Argentina

RED FRUIT AROMA | SERVED AT 10C - 12C | GREEK OWNED WINERY

7,50€ - 28,00€

Barbera D'asti Il falchetto 2014

Barbera / Piedmont

RUBY | FRUITY NOTES | SOFT TANNINS | CRISPY ACIDITY

7,50€ - 29,00€

Ktima Voyatzi

Xinomavro / Merlot / Cabernet Sauvignon

SPICY NOTES | DRIED RED FRUIT | LONG AFTERTASTE

31,00€

Avantis Estate

Syrah / P.G.I Evia

SPICY AROMA | PEPPER | CINNAMON | TOBACCO | PLENTY OF BLACK FRUIT | VANILLA HINTS

8,50€ - 32,00€

Château Harlaftis

Cabernet Sauvignon / P.G.I Attica

PLUM | BLACK PEPPER | ROASTED ALMOND | VANILLA | LONG AFTERTASTE

8,50€ - 32,00€

Castellare Di Castellina Chianti Classico

Riserva / Sangiovese

AROMATIC | RED FRUIT AROMA | CRISPY ACIDITY | LONG AFTERTASTE

32,00€

ALTESINO ROSSO DI MONTALCINO

Sangiovese / Italy

RED FRUIT AROMA | LONG AFTERTASTE

37,00€

TUSCANY BAROLLO FRANC

Cabernet Franc/Veneto/IGT

RUBY | GREEN PEPPER AROMA | GOOSEBERRY

35,00€

Alpha Estate / Reserve "Palea Klimata"

Xinomavro / P.G.I Florina

DRIED PLUM AND TOMATO | COMPLEX SPICE BOUQUET

10,00€ – 38,00€

Gervassiliou Domaine / Avaton

Limnio - Mavroudi - Mavrotragano / P.G.I Epanomi

RASPBERRY | RAISIN | COFFEE | COCOA | VELVETY MOUTH

47,00€

Kokkalis Estate / Mova

Cabernet Sauvignon / Agiorgitiko / PGI Peloponnese

GOOSEBERRY | BLACK CHERRY | LIQUORICE | SPICY | LEATHER | BLACK CHOCOLATE

37,00€

Tselepos / Kokkinomylos

Merlot / P.G.I Arcadia

RED FRUIT | VANILLA | CHOCOLATE

52,00€

Fattoria Nittardi Chianti Classico

Sangiovese

RUBY | RASPBERRY | CHERRY | SPICY NOTES | VELVETY MOUTH

58,00€

Barolo Massolino

Nebbiolo / DOCG / Piedmont Italy

FULL BODIED AND WELL STRUCTURED | TEMPTING SPICY NOTES | SWEET, FLORAL AND FRUITY NATURE

69,00€

Amarone Della Valpolicella Zenato

Corvina - Rondinella - Oseleta

RUBY RED | INTOXICATING AROMAS OF DRIED BLACK CHERRIES | CASSIS AND TRUFFLES

69,00€

SWEET AND FORTIFIED WINES

SANGRIA	 5,00€ – 28,00€
SAMOS ANTHEMIS	 7,00€ – 26,50€
PORTO SANDERMAN	7,00€ – 29,00€
VINSANTO SANTO WINES	9,00€ – 56,00€
MOSCATO LIMNOU	6,50€ – 25,00€

SPARKLING WINES

PROSECCO	 6,00€ – 27,00€
MOSCATO D' ASTI	 6,00€ – 26,00€
BRACHETO D'ACQUI PIEMONTE	7,50€ – 29,00€
CINZANO GRAN SEC	5,00€ – 25,00€

CHAMPAGNE

MOET & CHANDON	75,00€
VEUVE CLICQUOT BRUT	85,00€
VEUVE CLICQUOT ROSE	95,00€

BEERS

BUDVEISER BUDVAR LAGER-DRAUGHT BEER(5% VOL)	330 ML	4,00€
	500 ML	5,50€
CZECH PREMIUM FRESH/AROMATIC/FRUITY		
VERGINA PREMIUM LAGER (5% VOL.)	330ML	3,90€
FRESH, LIGHT WITH A MALTY FLAVOUR		
BEPIΓINA WEISE (5,4% VOL.)	500ML	5,50€
ΣΤΑΡΕΝΙΑ/ΘΟΛΗ ΟΨΗ/ΦΡΟΥΤΩΔΕΣ ΑΡΩΜΑ/ΓΑΡΥΦΑΛΛΟ/ΜΠΑΝΑΝΑ		
ESTRELLA DAURA DAMM PILSNER GF (5,4% VOL)	330ML	6,90€
GLUTEN FREE / PILSNER LAGER WITH A UNIVERSAL FLAVOUR AND CHARACTER		
NISSOS PILSNER (5% VOL.)	330ML	5,90€
FULL BODY / REFRESHING MOUTHFEEL / GOOD CARBONATION		
NON ALCOHOLIC VELTINS (5% VOL.)	330ML	5,50€
CRISP AND REFRESHING		

VODKA

STOLICHNAYA	7,00€
FINLANDIA	7,00€
RUSSIAN STANDARD	7,00€
KETEL ONE	10,00€
BELVEDERE	11,00€
GREY GOOSE	11,00€
SNOW LEOPARD	14,00€

GIN

BANKES	7,00€
BOMBAY	8,00€
TANQUERAY	8,00€
HENDRICK'S	10,00€
TANQUERAY 10	12,00€

RUM

BRUGAL BLANCO	7,00€
BRUGAL ANEJO	8,00€
SAILOR JERRY	8,00€
HAVANA ANEJO	8,00€
BRUGAL EXTRA VIEJO	10,00€
BRUGAL 1888	15,00€
ZACAPA 23	15,00€
EL DORADO 12	15,00€
MYERS'S	10,00€
HAVANA MAESTROS	12,00€

TEQUILA

EL JIMADOR BLANCO	7,00€
EL JIMADOR REPOSADO	7,00€
DON JULIO BLANCO	7,00€
DON JULIO REPOSADO	8,00€

BOURBON

FOUR ROSES	7,00€
JIM BEAM	7,00€
JACK DANIEL'S	8,00€
JACK DANIEL'S HONEY	8,00€
JACK DANIEL'S GENTLEMAN JACK	9,00€
MAKERS MARK	10,00€
BUFFALO TRACE	10,00€
WILD TURKEY RARE BREED	12,00€
WOODFORD RESERVE	12,00€

BLENDED SCOTCH WHISKY

HAIG	7,00€
DEWARS	7,00€
JOHNY WALKER RED	7,00€
GRANT'S	7,00€
FAMOUS GROUSE	7,00€
CUTTY SARK	7,00€
FAMOUS NAKED	9,00€
CHIVAS REGAL 12 YEARS OLD	9,00€
JOHNY WALKER BLACK	10,00€
DIMBLE	10,00€
JOHNNIE WALKER GOLD	11,00€
JOHNNIE WALKER BLUE	25,00€

BLENDED IRISH

JAMESON	8,00€
TULLAMORE	8,00€
BUSHMILLS 10 YEARS OLD	10,00€

SINGLE MALT

CARDHU 12 YEARS OLD	10,00€
TALISKER 12 YEARS OLD	10,00€
LAPHROAIG PARK	12,00€
GLENFIDDICH 12 YEARS OLD	12,00€
OBAN 14 YEARS OLD	14,00€
MACALLAN AMBER	15,00€
LAGAVULIN 16 YEARS OLD	15,00€

APERITIVES

OUZO "IDONICO"	
GLASS:	5,50€
CARAFE:	10,00€
TSIPOURO "IDONICO"	
GLASS:	5,50€
CARAFE:	10,00€
APEROL	7,00€
CAMPARI	7,00€
MARTINI (BIANCO EXTRA DRY ROSSO)	7,00€
CINZANO ROSSO	7,00€
CINZANO 1757	10,00€

LIQUEUR

BAILEY'S	7,00€
SOUTHERN COMFORT	7,00€
AMARETTO	7,00€
SAMBUCA	7,00€
GRAND MARNIER	7,00€
DRAMBUIE	8,00€
ITALICUS	10,00€

BRANDY-COGNAC

METAXA 3	5,50€
METAXA 5	6,50€
METAXA 7	7,00€
HENNESSEY VS	10,00€
REMY MARTIN VSOP	12,00€

DISTILLATES

OTTO'S	7,00€
FERNET BRANCA	7,00€
LIMONCELLO	7,00€
MASTIHA SKINOS	8,00€
GRAPPA TRADIZIONALE	8,00€
JAGERMEISTER	8,00€
ANTICA FORMULA	8,00€
GRAPPA CHARDONNAY	10,00€

COFFEE

DECAFFEINE REGULAR

ESPRESSO

ESPRESSO	2,70€	2,70€
ESPRESSO DOPPIO	3,70€	2,70€
ESPRESSO MACCHIATO	2,80€	2,80€
ESPRESSO FREDDO	3,70€	3,70€

CAPPUCCINO

CAPPUCCINO	3,70€	3,70€
CAPPUCCINO DOPPIO	4,20€	4,20€
CAPPUCCINO CON PANNA	4,20€	4,20€

OTHER COFFEES

GREEK COFFEE		2,20€
GREEK COFFEE DOUBLE		3,00€
NESCAFE FRAPPE		3,30€
NESCAFE		3,30€
FLAVORED FILTER COFFEE	3,50€	
FLAVORS: HAZEL, VANILLA, CARAMEL, STRAWBERRY		0,50€
ITALIAN COFFEE (DOUBLE ESPRESSO + AMARETTO + CREAM)	5,50€	

HOT & COLD BEVERAGES

CHOCOLATES

REGULAR	3,80€
VIENNOUA	4,20€
ROBUSTA WITH DOUBLE ESPRESSO	4,60€
FLAVORS: HAZEL, VANILLA, CARAMEL, STRAWBERRY	0,50€
COLD CHOCOLATE	3,80€

FRESH ORGANIC HOT TEAS

GREEN TEA GUNPOWDER BIO	3,50€
ENERGY TEA GINSENG	3,90€
BLACK TEA - EARL GREY BERGAMOT	3,90€
GOJI - ACAI ANTIOΞEΙΔΩΤΙΚΟ (GREEN TEA HIBISCUS ROSA CANINA GOJI FRUIT AND ACAI POMEGRANATE APPLE BERRY)	3,90€
MOUNTAIN TEA	3,50€
RED SQUARE (HIBISCUS APPLE CRANBERRIES)	3,90€

ICED TEA

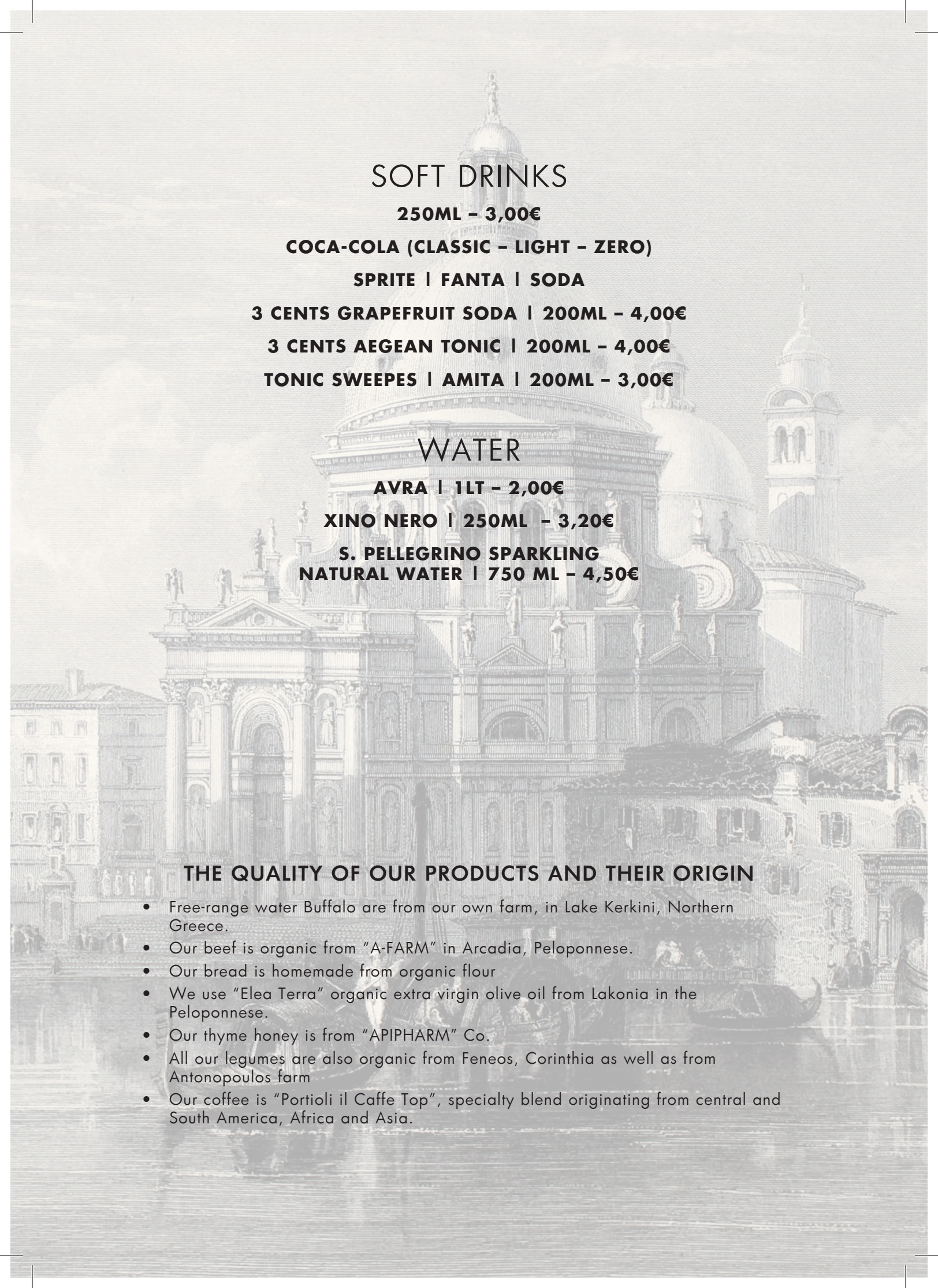
EARL GREY LEMON - BERGAMOT	3,50€
RED FRUITS	3,50€
GALVANINA, BIO ICED TEA GREEN	4,50€
GALVANINA, BIO ICED TEA WHITE	4,50€
GALVANINA BIO GINGER ALE	4,50€
GALVANINA BIO GRAPEFRUIT	4,50€
GREEN TEA GUNPOWDER BIO	3,50€

SMOOTHIES

BANANA/MILK/OATS/HONEY	6,00€
ORANGE/GINGER/APPLE/CARROT	6,00€
SPINACH/BANANA/APPLE/ORANGE	6,00€

FRESH JUICES

FRESH ORANGE JUICE	3,80€
FRESH MIXED JUICE	4,60€
FRESH HOMEMADE LEMON JUICE WITH SPEARMINT	3,80€
FRESH HOMEMADE SOUR CHERRY JUICE	4,20€
FRESH HERMIONE'S POMEGRANATE JUICE "RODAMY"	5,00€
FRESH PEACH JUICE	5,00€



SOFT DRINKS

250ML – 3,00€

COCA-COLA (CLASSIC – LIGHT – ZERO)

SPRITE | FANTA | SODA

3 CENTS GRAPEFRUIT SODA | 200ML – 4,00€

3 CENTS AEGEAN TONIC | 200ML – 4,00€

TONIC SWEEPES | AMITA | 200ML – 3,00€

WATER

AVRA | 1LT – 2,00€

XINO NERO | 250ML – 3,20€

**S. PELLEGRINO SPARKLING
NATURAL WATER | 750 ML – 4,50€**

THE QUALITY OF OUR PRODUCTS AND THEIR ORIGIN

- Free-range water Buffalo are from our own farm, in Lake Kerkini, Northern Greece.
- Our beef is organic from "A-FARM" in Arcadia, Peloponnese.
- Our bread is homemade from organic flour
- We use "Elea Terra" organic extra virgin olive oil from Lakonia in the Peloponnese.
- Our thyme honey is from "APIPHARM" Co.
- All our legumes are also organic from Feneos, Corinthia as well as from Antonopoulos farm
- Our coffee is "Portioli il Caffè Top", specialty blend originating from central and South America, Africa and Asia.

ALLERGENS

	EGG	LACTOSE	GLUTEN	SULFUR DIOXIDE	
STARTERS					
CHEESE VARIETY		✓	✓		
CURED MEAT VARIETY		✓	✓		
CURED MEAT AND CHEESE VARIETY		✓	✓		
BRESAOLA				✓	
BURATTINA		✓	✓	✓	
TEMPURA SHRIMPS	✓		✓		
ORGANIC EGGS	✓				
WILD MUSHROOMS		✓			
STEAMED MUSSELS					
PICCANTE MEATBALLS	✓		✓		
GNOCCHI	✓	✓	✓		
SQUID				✓	
SALADS					
ORGANIC BELUGA LENTILS				✓	
CHORIATIKI SALAD		✓		✓	
ORGANIC SALAD		✓		✓	
CAESAR'S SALAD	✓	✓	✓		
ORGANIC VEGETABLES		✓			
MAIN COURSES					
FRESH OVEN-BAKED SALMON			✓	✓	
SLOW-COOKED OXTAIL STEW		✓	✓	✓	
BEEF TAGLIATA					
PORK TENDERLOIN		✓			
STUFFED CHICKEN BREAST		✓	✓		
BISTECCA "ALLA FIORENTINA"					
PASTA					
SPAGHETTI NAPOLITANA	✓	✓	✓		
TAGLIATELLE	✓	✓	✓		
SPAGHETTI BOLOGNESE	✓	✓	✓		
SHRIMPS AND SEAFOOD	✓	✓	✓		
CARBONARA SPAGHETTI	✓	✓	✓	✓	
BOCCONCINI STROMFOLI	✓	✓	✓		
NINO BERGESE LINGUINI	✓	✓	✓	✓	
BLACK LINGUINI	✓	✓	✓		
CORN GLUTEN FREE PENNE PASTA		✓			
SPAGHETTI WITH FRIARELLI	✓	✓	✓		
TAGLIATELLE	✓	✓	✓		
CHICKEN FILLET JULIENNE	✓	✓	✓		
RAVIOLI	✓	✓	✓		
CANNELLONI	✓	✓	✓		

	LUPINE	MOLLUSC	MUSTARD	NUTS	CELERY	SESAME	SOYA	FISH	SUGAR
				✓					✓
				✓					✓
				✓					✓
									✓
				✓					✓
								✓	
		✓							
			✓						✓
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		✓						✓	
									✓
				✓					✓
			✓		✓				

ALLERGENS

	EGG	LACTOSE	GLUTEN	SULFUR DIOXIDE	
PIZZA					
PIADINA		✓	✓		
MARGHERITA		✓	✓		
CAPRESE		✓	✓		
CAPRICCIOSA		✓	✓		
PROSCIUTTO DI PARMA		✓	✓		
MEDITERRANEAN		✓	✓		
SPIANATA PICCANTE		✓	✓		
PEPPERONI		✓	✓		
PIZZA COPERTA		✓	✓	✓	
BABY SPINACH LEAVES		✓	✓		
SUPER FOOD VEGAN PIZZA					
TARTUFATA		✓	✓	✓	
UOVA PANCETTA	✓	✓	✓	✓	
SMOKED TURKEY		✓	✓	✓	
FLIARELI	✓	✓	✓	✓	
DESSERTS					
TIRAMISU	✓	✓	✓	✓	
PIZZA "BANOFFEE"			✓	✓	
CALZONE		✓	✓		
BAKED CHEESECAKE	✓	✓	✓		
COFFEE SEMIFREDDO	✓	✓			
PANNA COTTA		✓			
ICE CREAM		✓			
BREAKFAST & BRUNCH					
FRITTATA	✓	✓		✓	
OMELETTE					
FRIED EGGS	✓				
EGGS STRAPAZZATE	✓	✓			
EGGS BENEDICT	✓		✓	✓	
PANETTONE AL GRECO	✓	✓	✓		
BOOST BOWL		✓			
YOGURT WITH FRESH FRUITS		✓			
FRUIT SALAD					
PIADINA WITH APPLE		✓	✓		
PIADINA WITH BANANA		✓	✓		
SANDWICHES					
FOCACCIA WITH PROSCIUTTO DI PARMA		✓	✓	✓	
FOCACCIA WITH PROVOLONE	✓	✓	✓	✓	
TRAMEZZINI		✓	✓		

* ALL PRODUCTS MIGHT CONTENT GLUTEN, SOYA, NUTS OR LACTOSE RESIDUES

[illegible]

ASSOCIATES AND SUPPLIERS



FARM TO TABLE
ITALIAN BISTRO & BAR

SKOUFA 42, KOLONAKI ☎ 210 3647052

**THE CONSUMER HAS NO OBLIGATION TO PAY
IF HE DOES NOT RECEIVE A LEGAL DOCUMENT
(RECEIPT, INVOICE)**

PRICES INCLUDE

**SERVICE, MUNICIPAL GUARD:
VAT ALCOHOL:
VAT FOOD:**

LEGAL REPRESENTATIVE - RESPONSIBLE FOR MARKET INSPECTION

 FRANKIE.RESTAURANT  FRANKIE.RESTAURANT