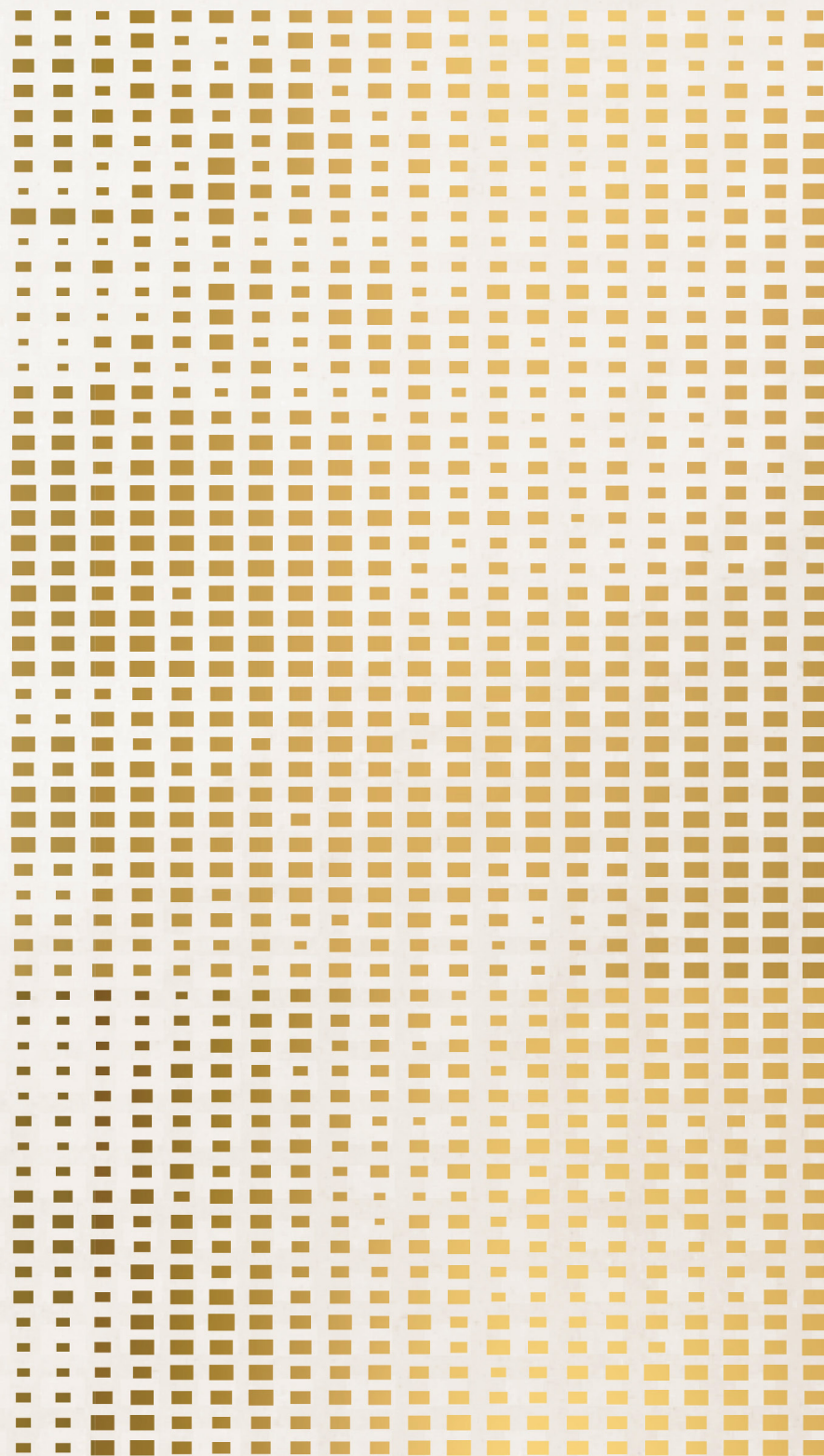




VENTO

MYKONOS



MENU

Appetizers

FOCACCIA

Flat oven-baked Italian bread with dip tomato and olive paste

PINSA

Zucchini peel, Gorgonzola, Asiago cheese, Parmesan, mortadella, crushed pistachio, olive oil

FRENCH FRIES / ASIAGO TRUFFLE

KOLOKYTHOKEFTEDES

Spring onion, Parsley, Mint, Dill, Basil, Flour, Olive oil, Greek Feta, Eggs, Yogurt sauce

TRADITIONAL MEAT BALLS

Minced beef, Onion, Garlic, Mint, Parsley, Eggs, Olive oil, Bread, Vinegar, Yogurt sauce

SPINACH PIE

Spinach, Mint, Spring onion, Greek feta, Olive oil, Greek mixed cheese sauce

STEAMED SARDINES

Olive oil, lemon juice, parsley, oregano lemon zest

MOUSAKA

Potato, Eggplant, Minced beef, Besamel

BURRATA

Cherry tomatoes, pepper grains and arugula

OYSTER MUSHROOM GRILLED

Olive oil, salt, garlic, black balsamic, parmesan flakes

SQUID FRIED

SQUID GRILLED

With lemon oil and grilled vegetables

OCTOPUS GRILLED

with grilled vegetables

LEMON SHRIMPS

In lemon juice with garlic and herbs

SAGANAKI SHRIMPS

In tomato sauce with red pepper, feta cheese oil and herbs

FRESH STEAMED MUSSELS

In lemon juice, garlic, white wine and herbs

BRUSCHETTA AL POMODORO

Crispy buns with fresh tomato, basil, garlic and mozzarella cheese

CARPACCIO FISH

POLPETTE

Black Angus sautéed meatballs with porcini mushrooms in white wine and mashed potatoes

TZATZIKI

Greek yoghurt, chopped cucumber, garlic and olive oil

Salads

QUINOA

Shrimps, cucumber, cherry tomatoes, avocado and lemon olive oil

GREEK SALAD

Peeled tomato, cucumber, olives, green peppers, feta cheese, fresh oregano and caper

TAORMINA

Salad with french lettuce, arugula, grapes, pine nuts, gorgonzola, white sauce

MESSINA SALAD

Arugula, iceberg, yellow peppers, almonds, raisins, grilled chicken, and white sauce

MYCONIAN SALAD

Lettuce, rocket, iceberg, cherry tomatoes, myconian sour cheese, myconian Louza (cured meat) and lemon olive oil

CEASAR’S

Chicken breast, iceberg, croutons, grated parmesan and white sauce

Pizza

MARGARITA

Tomato sauce and cheese and oregano

GREEK PIZZA

Fresh tomato, green peppers, olives, onion, feta cheese, and oregano

SPECIAL

Ham, mushrooms, green peppers, olives, fresh basil and mozzarella cheese

TARTUFO

Mozzarella, chopped chicken, truffle paste, fresh mushrooms

CALABRESE

Tomato sauce, salami Calabrese and mozzarella cheese

BUFALA

Olives, dried pomodori, fresh basil, tomato sauce and mozzarella cheese

SAN DANIELE

Cherry tomatoes, bufala, prosciutto, rocket and parmesan flakes

PIZZA CHEF

Shrimp, peel zucchini, peppers, spinach, garlic, fresh basil and mozzarella

PIZZA NAPOLI PICCANTE

Tomato sauce, fresh mozzarella, myconian sausage, sliced salami Calabrese, pepperoncino, olive oil and fresh oregano

“All of our dishes lovingly handmade and cooked to Order and handcrafted with care. Kindly inform us of any allergies or dietary Requirements.”

Pasta

AGLIO E OLIO / AGLIO E OLIO SHRIMPS

Garlic, spicy oil and parsley

ALFREDO / ALFREDO TRUFFLE

Parmesan, garlic, black pepper

PAPPARDELLE CON POLLO E TARTUFO

Chicken fillet,cherry tomatoes, in cheese cream with truffle paste

PAPPARDELLE RAGOU

Beef fillet in tomato sauce, parmesan with burrata and fresh basil

PAPPARDELLE SALMON

With smoked salmon, cherry tomatoes in cheese cream with vodka

LIME CRAYFISH PAPPARDELLE

Shrimps, crayfish, olive oil, garlic, ouzo, white wine, fresh lime juice and lime zest, butter, parsley and fresh pepper

TAGLIATELLE MUSSELS

Fresh mussels, garlic, ouzo, white wine, butter and parsley

SPAGHETTI ALLE VONGOLE

Vongole, garlic, fresh parsley with white wine

LINGUINI SEA FOOD

Mussels, vongole, shrimps, crayfish in tomato sauce with parmesan, ouzo and white wine

PENNE

Chicken, yellow peppers, gorgonzola, taleggio, parmesan

LINGUINI GAMBERI

Gamberi shrimps in tomato sauce with parmesan, white wine and herbs

SPAGHETTI CARBONARA

Guanciale, egg yolk, parmesan and fresh pepper

GNOCCHI

Pine, Rocket, Gorgonzola, parmesan and truffle oil in white sauce

GNOCCHI AL POMODORO

In tomato sauce with Parmesan and fresh basil

PENZEROTTI CON SPINACI E CARNE RIBEYE

Sliced Ribeye Black Angus, baby spinach, in parmesan sauce with truffle oil and cognac

RAVIOLI CON PORCINI E PROSCIUTTO

prosciutto, porcini mushrooms in Gorgonzola and Parmesan sauce, pine nuts, arugula and fresh pepper

LOBSTER PASTA (2 PERSON)

Lobster 1kg in tomato sauce with shrimps and fresh herbs

Risotto

RISOTTO ZAFFERANO

With Safran and asparagus in parmesan cream with fresh pepper

RISOTTO CON PORCINI

Porcini mushrooms extinguished with white wine and cognac, truffle oil and parmesan

RISOTTO SEA FOOD

Mussels, vongole, shrimps, crayfish in tomato sauce with parmesan, ouzo and white wine

Main Dishes

BEEF TAGLIATA 280gr

With Rosemary oil and mashed potatoes

TARTUFO BEEF FILLET 280gr

In Truffle sauce with white wine and mashed potatoes

MADEIRA BEEF FILLET 280gr

With Mushrooms, in Madeira wine sauce and basil pesto with mashed potatoes

GRILLED LAMB RIBS With French fries and tzatziki

GRILLED CHICKEN with Grilled Vegetables

CHICKEN SCHNITZEL with Fresh French Fries

GYROS PORK/CHICKEN

Fresh French Fries, pita bread, onion, sliced tomato and tzatziki

PETTO DI POLO ALLA VALDOSTANA

Chicken breast in mozzarella cream with prosciutto and mashed potatoes

CLASSIC BURGER

Black Angus Burger, Tomato, mayonnaise, French lettuce, cheddar cheese and French fries

RIBYE BLACK ANGUS U.S.A. 350gr With fresh truffle mashed potatoes

GRILLED SALMON FILLET

Grilled Vegetables and lemon oil

GRILLED SEA BASS FILLET

Grilled Vegetables and lemon oil

FRESH FISH OF THE DAY

Desserts

CHEESECAKE STRAWBERRY / CARAMEL

PROFITEROL

TIRAMISU

PANNA COTTA STRAWBERRY / CARAMEL

CHOCOLATE CALZONE (4per)

GELATO: FIOR DI LATTE (2scoops)

TRADITIONAL PORTOKALOPITA WITH ICE CREAM