

NABUCCO

CAFFÈ RISTORANTE ITALIANO

BRUNCH

08:00 - 14:00

EGGS

Occhio di Bue

Fried eggs with San Marzano tomato sauce, guanciale, fresh basil, freshly ground pecorino and toast.

7€

Frittata Spinaci & Cotto

Spinach omelette stuffed with burrata cheese and prosciutto cotto.

8€

Buffalo in Camicia

Poached egg in toasted ciabatta bread, mozzarella di bufala, basil pesto, baked cherry tomatoes, roasted pine nuts, crispy smoked pancetta and balsamico cream.

8€

Strapazzato salmon

Eggs strapatsada with smoked salmon, chives, toasted brioche bread, sour cream and capers.

9€

PANCAKES & FRENCH TOAST

Nutella & Banana

Pancakes with banana, hazelnut praline and crumble nuts.

6€

Lamponi & Chantilly

Cranberries pancakes with raspberry sauce, Chantilly cream and white chocolate flakes.

7€

Yogurt & Miele

Pancakes with yogurt, dried fruits, nuts and thyme honey.

7€

Ricotta & Cannella

Egg yolks stuffed with ricotta cheese, apricot jam and cinnamon sugar.

7€

Gelato & Amarena

Egg slices from tsoureki, vanilla ice cream and Amarena spoon dessert.

8.5€

HEALTHY CORNER

Super bowl Pitaya • 7.5€

Organic pitaya pulp, almond milk, banana, granola, chia seeds, kiwi and cacao nibs.

Super bowl Acai • 7.5€

Organic acai pulp, coconut milk, banana, granola, chia seeds, mango and coconut chips.

Budino Mango • 6€

Cool Italian rice pudding with Madagascar vanilla and mango sauce.

Yogurt & Frutta • 5€

Yogurt with homemade granola, fresh fruit and honey.

PINSA

"Pinsa is made of long cured dough, opened by hand and in an oval shape"

Margarita

San Marzano tomato sauce, fresh mozzarella and basil.

10€

Quattro formaggi & Pineapple

Fresh mozzarella, smoked provola, gorgonzola, parmigiano Reggiano and fresh pineapple carpaccio.

13€

Parma

San Marzano tomato sauce, cherry tomatoes, fresh mozzarella, prosciutto crudo Parma 24 months old, arugula, parmigiano Reggiano and balsamico cream.

15€

Tartufo & Cotto

Artichoke paste, roasted cherry tomatoes, prosciutto cotto with truffle and freshly ground pecorino with pepper.

16€

Nduja

San Marzano tomato sauce, hot fresh Calabrian sausage "nduja", ricotta cheese, yellow cherry tomatoes, black olives and fresh basil.

14€

BURGER

Burgers come with rustic french fries, mayonnaise and ketchup

Bufalo

With organic buffalo minced meat, mozzarella buffalo, basil pesto, roasted cherry tomatoes, arugula, Parmigiano Reggiano peels and balsamico cream.

14€

Pollo fritto

Breaded fried chicken fillet with fresh tomatoes, lettuce and Tartare sauce.

12€

Veggie

Vegetable burger with nuts and seeds, fresh tomatoes, avocado and horseradish

10€

PANINI & CLUBS

Piadina Speck & Provola

Handmade piadina stuffed with speck, smoked provola, arugula and rosa sauce.

7.5€

Ciabatta Salsiccia & Friarelli

Handmade ciabatta bread stuffed with grilled fresh Tuscan sausage, marinated friarelli greens and mayonnaise.

7.5€

Tacchino Pastrami

Rustic bread, finely chopped turkey pastrami, emmental cheese, caramelized onion and mustard with mustard seeds.

7.5€

Monte Cristo

Savory French toast with emmental cheese, bacon, champignon mushrooms, fried eggs and raspberry jam.

10€

Italian club sandwich

Prosciutto crudo Parma 24 months old, fresh mozzarella, fresh tomato, lettuce, avocado and truffle mayonnaise

9€

INSALATE

Cesare

Iceberg salad with grilled chicken breast, parmigiano Reggiano, croutons, crispy bacon and Caesar sauce.

10€

Greek

Traditional Greek salad with tomato, cucumber, onion, pepper, olives, capers, oregano, carab nuts and extra virgin olive oil.

9€

DOLCI

Tiramisù • 7€

With Savoiardi, espresso, tiramisù cream and hot chocolate sauce.

Duchessa • 7€

Chocolate dessert 70% cocoa, without flour with whipped cream and dessert of

Torta alle Mele • 7€

Apple pie with roasted pine nuts, raisins, cinnamon crumble and vanilla ice cream.

NABUCCO

CAFFÈ RISTORANTE ITALIANO

☞ ☛ Caffè ☛ ☞

Espresso	2€
Espresso Doppio	2.5€
Cappuccino	3€
Cappuccino Doppio	3.5€
Flat White	3€
Freddo Espresso	3€
Freddo Cappuccino	3.5€
Instant Coffee	3€
Greek Coffee	2€
Double Greek Coffee	2.5€

☞ ☛ Te' ☛ ☞

Cold Tea Lemon	4€
Cold Tea Almond Pie	4€
Green Sencha Senpai	3€
Green Ginseng Grun Matinee	3€
Black English Breakfast	3€
Black Royal Earl Grey	3€
Black Darjeeling Castelton	3€
Mix Mint Herbs Bavarian	3€
Mix Dry Wild Berries	3€
Mix Oriental Persischer Apfel	3€
Chamomile Meadow	3€

☞ ☛ Cioccolata Calda & Fredda ☛ ☞

Antica Cioccolato	5€
Chocolate, Milk, Whipped Cream, Cappuccino Chocolate Flakes	
Antica Cioccolato Strawberry	5€
Strawberry Chocolate, Milk, Whipped Cream, Strawberry n' Raspberry Chocolate Flakes	
Antica Cioccolato Caramel	5€
Caramel Chocolate, Milk, Whipped Cream, Caramel Chocolate Flakes	
Antica Cioccolato Hazelnut Praline	5€
Hazelnut Chocolate, Milk, Whipped Cream, Cappuccino Chocolate Flakes	
Antica Cioccolato Cinnamon n' Orange	5€
Cinnamon n' Orange Chocolate, Milk, Orange Chocolate Flakes	
Antica Cioccolato 0%	5€

☞ ☛ Succhi di frutta & Limonata ☛ ☞

Cold Ginger Lemonade	5€
Freshly squeezed Orange juice	5€
Seasonal Fruits	6€
Tropical	8€
<i>(Pineapple, Lime, Mango, Passion Fruit)</i>	
Carrot	6€
<i>(Carrot, Green Apple, Orange Juice, Ginger)</i>	

☞ ☛ Smoothies ☛ ☞

Detox Elixir	8€
Broccoli, Pineapple, Almond Milk, Honey, Chia Seeds, Lemon, Ginger	
Red Fruit Triple Threat	8€
Mix Berries, Strawberry, Citrus Syrup, Almond Milk	
Passion Fruit Lovers	7€
Passion Fruit, Mango, Orange Juice, Banana	
Hey Honey	7€
Pineapple, Kale, Milk, Banana, Yogurt, Honey, Citrus Syrup, Chia Seeds	
Liquid Banana Cake	6€
Banana, Biscuit, Caramel, Milk	

☞ ☛ Acqua & Bibite ☛ ☞

Bottled Water 1lt	2.2€
Bottled Water 500ml	0.5€
San Pellegrino 250ml	2.8€
San Pellegrino 750ml	4.2€
Pink Grapefruit Soda 200ml	4.5€
Aegean Tonic 200ml	4.5€
Cherry Soda 200ml	4.5€
Coca Cola 250ml	2.5€
Coca Cola Zero 250ml	2.5€
Coca Cola Light 250ml	2.5€
Sprite 250ml	2.5€
Fanta 250ml	2.5€
Fanta Blue 250ml	2.5€
Red bull 250ml	4€

☞ ☛ Birra ☛ ☞

Birra Messina 330ml	6€
Corona 355ml	6€
Ichnusa non Filtrata 500ml	5€
Birra Moretti 500ml	8€
Peroni Prodotta A 330ml	6€
Menabrea Premium Lager 330ml	6€
Birra Moretti La Rossa 330ml	6€
Peroni Gran Riserva Doppio Malto Bock 500ml	8€
Birra Moretti Filtrata a Freddo 550ml	8€

Persons under 18 years of age are prohibited from consuming alcoholic beverages.
We use fine virgin olive oil and top quality sunflower oil for frying.
Inform us for any food allergies. The EU Food Allergen list is available to all guests.
(*) Might included frozen products.

(N) Contains Nuts.
(V) Vegan.

Customer is not obliged to pay if the notice of payment has not been received
(Receipt - Invoice). V.A.T is included in the prices.

The restaurant/bar is legally required to issue official receipts, certified by the relevant
tax office. Wines contain sulfites. Greek salad contains Feta Cheese P.D.O.

Person responsible for implementation of statutory regulations: Γεώργιος Στραβός

NABUCCO

12:00
01:00

CAFFÈ RISTORANTE ITALIANO

- Pane & Grissini** 2€
Variety of Italian breads & breadsticks
- Olio extravergine di oliva 50ml** 2€
Extra Virgin Olive oil 50ml.
- Zuppa del giorno** 7€
Soup of the day.

ANTIPASTI

- Crocchette di Baccalà'** 9€
Crispy cod croquettes with Romanesco sauce and aromatic yogurt.
- Polpo & Verdure Savola** 12.50€
Carpaccio octopus with caper apple, fresh tomato marinated fried vegetables (potato, fennel, zucchini, carrot) with vinaigrette from apple cider vinegar, oregano and mayonnaise.
- Bruschetta:**
- Pomodoro & Basilico** 6€
Fresh tomato, basil, garlic and olive oil
- Burrata & Alici** 6€
Burrata cheese and fresh anchovies marinated in olive oil
- Salame & Carciofi** 6€
Artichoke cream, wild boar salami and grated pecorino truffle
- Carpaccio di Manzo** 12.50€
Carpaccio from marinated beef fillet with arugula, Parmigiano Reggiano and balsamico cream.
- Prosciutto Parma** 8€
Prosciutto crudo Parma 24 months old, warm focaccia Romana with salt and rosemary.
- Salame Chianti** 8€
Salami with Chianti wine, hot focaccia Romana, salt and rosemary.
- Formaggi** 16€
Variety of cheeses with fresh mozzarella, parmigiano Reggiano, gorgonzola, pecorino with truffle, ricotta with roasted Florin peppers, fruit chutney and crispy thin focaccia with rosemary and salt.

PINSA

"Pinsa is made of long cured dough, opened by hand and in an oval shape"

- Margarita** 10€
San Marzano tomato sauce, fresh mozzarella and basil.
- Qattro formaggi & Pineapple** 13€
Fresh mozzarella, smoked provola, gorgonzola, parmigiano Reggiano and fresh pineapple carpaccio.
- Parma** 15€
San Marzano tomato sauce, cherry tomatoes, fresh mozzarella, prosciutto crudo Parma 24 months old, arugula, parmigiano Reggiano and balsamico cream.
- Truffles & Cotto** 16€
Artichoke paste, roasted cherry tomatoes, prosciutto cotto with truffle and freshly ground pecorino with pepper.
- Nduja** 14€
San Marzano tomato sauce, hot fresh Calabrian sausage "nduja", ricotta cheese, yellow cherry tomatoes, black olives and fresh basil.

PASTA & RISOTTO

FRESCA

- Orchidea Nero & Parma** 16€
Fresh pasta with cuttlefish ink, stuffed with lobster crayfish, biscuit sauce and crispy prosciutto crudo.
- Ravioli Porcini & Pommodorini** 14€
Fresh pasta stuffed with porcini mushrooms, roasted cherry tomato sauce, balsamico cream and freshly grated Parmigiano Reggiano.
- Tortelli Gorgonzola & Pere** 14€
Fresh pasta stuffed with gorgonzola cheese, pear and parmigiano Reggiano sauce.
- Tonnarelli Carbonara & Tartufo** 12€
Fresh Tonnarelli pasta with egg yolk, grated Reggiano parmigiano, guanciale and summer truffle.
- Tagliatelle al Ragù'** 14€
Fresh Tagliatelle pasta with summer duck ragout, white wine and parsley.

SECCA

- Spaghetti Vongole & Bottarga** 12€
Spaghetti with vongole and freshly ground roe Messolonghi.
- Paccheri Mare & Monti** 13€
Paccheri with porcini mushrooms, shrimp, roasted cherry tomatoes, cheese sauce and lemon zest.
- Rigatoni Norma** 10€
Rigatoni with fried aubergines, San Marzano tomato and grated ricotta ripening cheese.
- Pappardella Porcini & Manzo** 16€
Pappardelle with beef fillets and Porcini mushrooms.
- Bucatini Amatriciana** 12€
Bucatini with tomato sauce passata, guanciale and freshly ground pecorino Romano.

- Risotto Porcini & Truffles** 13.50€
Risotto with porcini mushrooms and summer black truffle.

- Risotto Verdule** 10.50€
Vegetable risotto with roasted cherry tomatoes, freshly grated parmigiano Reggiano and balsamico cream.

CARNI STAGIONATE

- Tomahawk "Pata Negra" Iberico (600-700gr)** Bone steak from Spanish black pig. 25€
 - Filetto Chianina (250gr)** Chianina beef fillet. 26€
 - Ribeye Chianina (350-400gr)** Tagliata ribeye from Chianina beef. 32€
 - Bistecca T-bone Chianina (900-1000gr)** Chianina beef bone and steak. 60€
 - Bistecca Tomahawk Chianina (1100-1200gr)** Chianina beef steak. 70€
- The seasoned meats are accompanied by rustic french fries and Verde sauce, Romanesco sauce and truffle-flavored mayonnaise.

INSALATE

- Salmon & Arance** 13€
Smoked salmon with vegetable papardelles (zucchini, fennel, radish, carrot), orange fillet, roasted sunflower seeds and citrus citrus.
- Buratta & Pommodori** 10€
Buratta salad with colorful tomatoes, chopped capers, olive fillet, grated boiled egg, balsamico cream and basil pesto.
- Beluga** 9€
Salad with Beluga lentils, avocado, fresh tomatoes, zucchini, radish, olive, pomegranate, mint, parsley, green onion, goat cheese and balsamico vinegar.
- Pesche & Bresola** 12€
Marinated peaches, grated carob nut, mascarpone cream with truffle aroma and thin slices of bresaola.
- Prosciutto & Melone** 12€
Guadeloupe melon with prosciutto crudo Parma 24 months old and breadsticks.

SECONDI

- Branzino & Speck** 17€
Grilled sea bass fillet with poché spinach, pie cream and crispy smoked speck
- Gamberi & Capesante** 19€
Marinated shrimp and scallops with Florin pepper on the grill with grilled vegetables and citrus citrus.
- Tagliata di Pollo** 13€
Grilled chicken breast fillet with fresh herbs and caponata salad from grilled eggplants, fresh tomatoes and basil.
- Malino & Funghi** 14€
Pork brisket with a variety of mushrooms, carrot puree and grated pecorino with pepper.
- Polpetta al sugo** 12€
Beef meatballs cooked in San Marzano tomato sauce, au gratin potatoes and freshly grated Parmigiano Reggiano.

CONTORNI

- Variety of mushrooms with lemon oil and parsley.** 5€
- Sauté seasonal greens with garlic, boukovo and olive oil.** 5€
- Grilled vegetables with balsamico cream.** 5€
- Rustic french fries.** 5€

BURGER

Burgers come with rustic french fries, mayonnaise and ketchup

- Buffalo** 16€
With organic buffalo minced meat, mozzarella buffalo, basil pesto, roasted cherry tomatoes, arugula, Parmigiano Reggiano peels and balsamico cream.
- Pollo fritto** 12€
Breaded fried chicken fillet with fresh tomatoes, lettuce and Tartare sauce.
- Veggie** 10€
Vegetable burger with nuts and seeds, fresh tomatoes, avocado and horseradish mayonnaise.

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DESSERTS

DOLCI

Gelato Vanilla, chocolate, strawberry, lemon sorbet, mango sorbet.	Ice cream ball / 3€
Tiramisù With Savoiardi, espresso, tiramisu cream and hot chocolate sauce.	7€
Torta alle Mele Apple pie with roasted pine nuts, raisins, cinnamon crumble and vanilla ice cream.	7€
Duchessa Chocolate dessert 70% cocoa, without flour with whipped cream and dessert of citrus.	7€
Millefoglie Broken millefeuille with Chantilly cream, marinated strawberries and hot chocolate.	8€

ACQUA & BIBITE

Bottled Water 1lt	2.2
Bottled Water 500ml	0.5
San Pellegrino 250ml	2.8
San Pellegrino 750ml	4.2
Pink Grapefruit Soda 200ml	4.5
Aegean Tonic 200ml	4.5
Cherry Soda 200ml	4.5
Coca Cola 250ml	2.5
Coca Cola Zero 250ml	2.5
Coca Cola Light 250ml	2.5
Sprite 250ml	2.5
Fanta 250ml	2.5
Fanta Blue 250ml	4
Red Bull 250ml	

GRAPPA & DIGESTIVI

GRAPPA NONINO 41 ARTIGIANNALE	7€	35€
LIMONCELLO	5€	
AMARO	5€	
FERNET BRANCA	5€	
LIQUORE CHOCO	5€	

DESSERT WINES

SAMOS ANTHEMIS (Moscato 500ml)	6€	25€
VINSANTO SANTORINI SANTO WINES	7€	40€

BIRRA

BIRRA MESSINA 330ML	6€
CORONA 330ML	6€
ICHNUSA NON FILTRATA 500ML	5€
BIRRA MORETTI 500ML	8€
PERONI PRODOTTA A 330ML	6€
MENABREA PREMIUM LAGER 330ML	6€
BIRRA MORETTI LA ROSSA 330ML	6€
PERONI GRAN RISERVA DOPPIO MALTO BOCK 500ML	8€
BIRRA MORETTI FILTRATA A FREDDO 550ML	8€

DRINKS

SIMPLE	8€
SPECIAL	10€
PREMIUM	12€

CAFFÈ

CAFFÈ ESPRESSO	2€
CAPPUCCINO	3€

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COCKTAIL LIST

SIGNATURE

Sicilian Mule

Gin, Sugar Syrup, Mandarin, Ginger

10€

Aegean

Gin, Apple Liqueur, Kiwi, Citrus Syrup

10€

Nabucco

Vodka, Watermelon, Lemon, Sugar Syrup

10€

Exotico

Rum, Almond Tea, Citrus Syrup, Pineapple

10€

Etna

Tequila Blanco, Lemon, Homemade Spicy Syrup, Amarena

11€

APERITIVO

Aperol Spritz

Aperol, Prosecco, Soda Water

8€

Aperol Fragola

Aperol, Strawberry, Prosecco, Pink Grapefruit Soda

10€

Aperol Cynar

Aperol, Italicus, Cynar, Soda Water

10€

Aperol Cherry

Aperol, Vermouth, Cherry Soda

10€

NABUCCO

CAFFÈ RISTORANTE ITALIANO

COCKTAIL LIST

CLASSICS

Americano

Campari, Vermouth, Grapefruit Soda.

10€

Pornstar Martini

Vodka, Vanilla, Lime, Passion Fruit.

10€

Bloody Mary

*Vodka, Tomato Juice, Lime, Tabasco, Worcestershire Sauce,
Salt n' Pepper, Celery Bitters.*

10€

Margarita

Tequila, Citrus Syrup, Grapefruit, Soda

9€

Paloma

Tequila, Citrus Syrup, Grapefruit, Soda

9€

Old Fashioned

Bourbon, Vanilla, Aromatic Bitters

Bramble

Gin, Lime, Sugar Syrup, Blackberry

9€

Mojito

Rum, Citrus Syrup, Mint, Soda Water

9€

Zombie

Rum Blend, Falernum, Grapefruit, Lime, Pineapple, Cherry Bitters

10€

Mai Tai

Rum, Orgeat, Lime, Triple Sec, Orange Bitters

10€

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W I N E S

SPARKLING & CHAMPAGNES

	☞	🍷
Moscato d'asti Pietro Forno	6€	25€
Prosecco Extra dry Villa Loren	6€	25€
Prosecco Rose Torresella	6€	28€
Franciacorta Cuvee Prestige Ca'del Bosco		110€
Champagne Taitinger Brut Reserve		110€
Champagne Taitinger Prestige Rose		125€
Dom Perignon		280€

WHITE WINES

Sauvignon blanc Torresella	6€	22€
Pinot grigio Santa Margherita	7€	26€
Albia bianco di Toscana Ricasoli (Sauv.blanc-Chardonnay-Malvasia)		28€
Ben Vermentino Fattoria Nittardi		35€
Leone d'Almerita Tenuta Regaleali		37€
(Catarrato-P.Bianco-Sauv.Blanc-Gewurz.)		
Puilly Fuisse Maison Albert Bichot (Chardonnay)		55€
Sancerre Grand Cuvee Comte Lafond (Sauvignon blanc)		70€
A.Muse Malagousia Muses Estage		25€
Santorini Karamolegos Estate (Assyrtiko)		40€
Melissopetra Domain Tselepos (Gewurztraminer)		28€

ROSE WINES

Moscato Rosa Zellina (Served with ice & a slice of orange)	7€	28€
Pinot Grigio Rose Torresella	6€	25€
Stilrose Santa Margherita (Groppello-Barbera-Sangiovese-Marzemimo)		32€
Whispering Angel Caves d'Esclans, Provence		45€
Chateau Miraval, Provence		45€
L'Esprit du Lac Kyr Gianni Estate (Xinomavro)		30€

RED WINES

Valpolicella Classico Superiore Zenato	7€	27€
(Corvina-Rondinella-Corvinone)		
Chianti Claasico Fattoria Nittardi "Mikis Theodorakis" label		50€
(Sangiovese)		
Barolo Massolino (Nebbiolo)		75€
Rosso di Montalcino Romitorio (Sangiovese)		40€
Lamuri Tenuta Regaleali (Nero d'Avola)		37€
Cotes du Rhone Saint Cosme (Syrah)		27€
Chateau les Trois Croix (Cabernet sauv. - Merlot - Cab.Franc)		55€
Chrysolithos Muses Estate (Merlot, Evia)	6€	25€
Naoussa Alta Thymiopoulos Vineyards (Xinomavro)		28€