

## SIGNORA

**White Wines - Vini Bianci** 150ml | 750ml

Luigi Leonardo – Rubicone IGT\_\_\_5,00€ | 25,00€  
Chardonnay – Trebbiano

Oenops – Apla\_\_\_6,00€ | 30,00€  
Roditis – Malagouzia – Vidiano

Botter – Pinot Grigio DOC Venezie BIO\_\_\_6,00€ |  
30,00€  
Pinot Grigio

Oenops – Vidiano\_\_\_6,50€ | 32€  
Vidiano

Brogia – Gavi Di Gavi\_\_\_7,50€ | 37€  
Cortese

Stergiou Estate– Aspri Petra\_\_\_- | 35€  
Sauvignon Blanc

Syros Winery – Fabrica\_\_\_- | 35€  
Koudoura - Monemvasia

Akriotou Estate – Orivatis Wild Ferment\_\_\_- | 37€  
Savatiano

La Tunella – Pinot Grigio del Friulli\_\_\_- | 38€  
Pinot Grigio

OENOPS – Rawditis Orange Wine\_\_\_- | 39€  
Roditis

Κτήμα Γεροβασιλείου – Chardonnay\_\_\_- | 40€  
Chardonnay

Poggio Al Tesoro – Solo Sole\_\_\_- | 45€  
Vermentino

Pio Cesae – Piodilei\_\_\_- | 65€  
Chardonnay

**Red Wines - Vini Rossi** 150ml | 750ml

Luigi Leonardo – Rubicone IGT\_\_\_5,50€ | 27,00€  
Sangiovese - 2021

Oenops – Apla\_\_\_6,50€ | 32,00€  
Limniona – Mavroudi – Xinomavro - 2021

Akriotou Estate – Orivatis\_\_\_6,00€ | 30,00€  
Pinot Noir – 2020

Casa Botter - Todercolle Montepulciano  
D' Abruzzo Riserva\_\_\_6,00€ | 30,00€  
Montepulciano – 2018

Oenops - XinomavRAW\_\_\_6,50€ | 33,00€  
Xinomavro | Unfiltered, No Sulfites Added – 2021

Baglio Del Sole – Nero D'Avola\_\_\_7,00€ | 35,00€  
Sangiovese – 2020

Frattoria Selvepiana – Chianti “Rufina”\_\_\_- | 40,00€  
Sangiovese – Colorino – Canaiolo – Malvasia Nera

Anatolikos Vineyards – LIMNIO Wild Ferment\_\_\_- |  
42,00€  
Limnio – 2018

Dievole – Chianti Classicov\_\_\_- | 42,00€  
Sangiovese – Canaiolo – Colorino – 2019

Roberto Mazzi – Valpolicella Classico Superiore\_\_\_- |  
44,00€  
Corvina – Molinara - Rondinella – 2019

Dougos Winery – Rapsani Palaia Klimata\_\_\_- | 44,00€  
Krasato – Xinomavro – 2018

Skouras– Grande Cuvee Nemea\_\_\_- | 45,00€  
Agiorgitiko – 2017

Allegrini Estates – Palazzo Della  
Torre Valpolicella\_\_\_- | 48,00€  
Corvina – Rondinella – Sangiovese – 2018

Batatsiolo – Barolo DOCG\_\_\_- | 62,00€  
Nebbiolo - 2018

Ceretto – Barbaresco BIO\_\_\_- | 83,00€  
Nebbiolo - 2018

Pio Cesare – Barolo\_\_\_- | 95,00€  
Nebbiolo – 2018

*“I'd rather eat pasta and  
drink wine than be a sze zero.”*

*- Sophia Loren*

# SIGNŌRA

## Rosé Wines - Vini Rosati 150ml/750ml

Oenops – Apla\_\_\_6.00€ | 30.00€  
*Limniona – Mavroudi – Xinomavro*

Akriotou Estate – Tupee\_\_\_5.50€ | 27.00€  
*Syrah – Merlot | Semi Sweet*

Lalikos - Variete\_\_\_- | 30.00€  
*Grenache Rouge | Semi Sweet*

Batatsiolo – Piemonte Rosato DOC\_\_\_6.50€ | 32.00€  
*Barberra – Dolcetto - Nebbiolo*

Maseria Surani - Negroamaro\_\_\_- | 39,00€  
*Manduria – Negroamaro*

Chateau Des Marres - Prestige\_\_\_- | 55,00€  
*Cinsault – Grenache – Syrah – Tibouren*

## Natural Sparkling Naturalmente Frizzante

Chatzivariti Winery – Migma Pet Nat\_\_\_-- | 49,00€  
*Xinomavro – Negoska | Natural Sparkling*

## Prosecco 125ml / 750ml

Casa Botter – Todercolle\_\_\_5,50€ | 27,00€

L'Antica Quercia – Di Conegliano Matiu\_\_\_6,50€ |  
32,00€'

## Moscato D'Asti

Cuvage Piemonte – Dolce Oro\_\_\_6,00€ | 30,00€

## Franciacorta

Brut Marchese Antinori DOCG\_\_\_- | 65,00€

## Dessert Wines - Vini Dolci 40ml

Estate Alpha- Omega\_\_\_6,50€  
*Gewurztraminer – Malagouzia*

Estate Alpha- Omega 10 Y.O.\_\_\_8,50€  
*Xinomavro*

## Non-Alcoholic Wines Vini Analcolici

Cantine Scarzi Luigi – Zero Zero 5,50€ | 27,00€  
*Semi Sweet*

Cantine Scarzi Luigi – Maracuja 5,50€ | 27,00€  
*Semi Sweet – Frizzante*



# SIGNORA

## Spritz

Aperol Spritz\_\_6,50€

*Aperol | Prosecco | Soda Water*

Campari Spritz\_\_7,00€

*Campari | Prosecco | Soda Water*

Veneziano Spritz\_\_7,00€

*Select Aperitivo | Prosecco | Soda Water*

Amaro Spritz\_\_7,00€

*Amaro Montengro | Prosecco | Polara Limonata*

El Greco\_\_7,00€

*Italicus Rosolio | Rose Wine | Polara Mandarin Al Limone*

## Aperitivi Cocktails

Americano\_\_7,00€

*Campari | Sweet Vermouth Blend | Soda Water*

Bloody Mary\_\_8,00€

*Finlandia Vodka | Naked Tomato | Fermented Tomato Water*

*Lemon Cordial | Spices*

Dry Martini\_\_8,00€

*Bulldog London Dry Gin | Cocchi Extra Dry Vermouth | Olive or Lemon  
zest*

Milano – Torino\_\_7,00€

*Campari | Sweet Vermouth Blend*

Negroni\_\_8,00€

*Bulldog London Dry Gin | Campari | Sweet Vermouth Blend*

Montenegroni\_\_8,00€

*Bulldog London Dry Gin | Amaro Montenegro | Sweet Vermouth Blend*

White Negroni\_\_8,00€

*Bulldog London Dry Gin | Cocchi Americano | Luxardo Bitter Bianco*

## SIGNŌRA

**Grappa** 20ml | 40ml

Berta Valdavi\_\_\_4,00€ | 8,00€

*Moscato*

Berta Nibbio\_\_\_4,50€ | 9,00€

*Barbera*

Berta Giulia\_\_\_4,50€ | 9,00€

*Chardonnay*

Berta Elisi\_\_\_4,50€ | 9,00€

*Barbera | Nebbiolo***Gin** 50ml

Bickens London Dry\_\_\_7,50€

Bulldog London Dry\_\_\_8,00€

Hendrick's\_\_\_9,00€

Votanikon\_\_\_8,00€

**Vodka** 50ml

Finlandia\_\_\_7,50€

Belvedere\_\_\_10,00€

**Vermouths** 25ml | 50ml

Cinzano Rosso\_\_\_3,00€ | 6,00€

Carpano Antica Formula\_\_\_4,00€ | 8,00€

Cocchi Americano\_\_\_3,50€ | 7,00€

Cocchi Storico Di Torino\_\_\_4,00€ | 8,00€

Otto's Athenian Vermouth\_\_\_3,00€ | 6,00€

**Amari** 25ml | 50ml

Averna\_\_\_3,50€ | 7,00€

Amaro Montenegro\_\_\_3,50€ | 7,00€

Campari\_\_\_3,50€ | 7,00€

Fernet Branca\_\_\_3,50€ | 7,00€

**Liqueurs** 25ml | 50ml

Aperol\_\_\_3,00€ | 6,00€

Disaronno Amaretto\_\_\_3,50€ | 7,00€

Disaronno Velvet\_\_\_3,50€ | 7,00€

Luxardo Limoncello\_\_\_3,50€ | 7,00€

Mastiha Skinos\_\_\_3,50€ | 7,00€

Majuni Greek Herbal Liqueur\_\_\_3,50€ | 7,00€

Select Aperitif\_\_\_3,50€ | 7,00€

**Beers - Birre**

Moretti\_\_\_5,00€

*Quality Lager*

Salonikia\_\_\_6,00€

*Honey Pilsner*

Alfa Alcohol Free\_\_\_4,50€

*0% Alc.***Non-Alcoholic - Analcolico**

Maracuja Spritz\_\_\_6,50€

Passion Fruit Frizzante | Lemon | Polara Aranciata

Zero Zero\_\_\_5,50€

Non Alcoholic Semi Sweet Wine

Maracuja Frizzante\_\_\_5,50€

Passion Fruit Non Alcoholic Frizzante

**Soft Drinks - Bebidas**

Coca Cola 250ml\_\_\_3,00€

Coca Cola Zero 250ml\_\_\_3,00€

Polara Limonata 275ml\_\_\_3,50€

Polara Aranciata 275ml\_\_\_3,50€

Polara Gassosa 275ml\_\_\_3,50€

**Water - Acque***Natural Mineral*

Ioli 1lt\_\_\_2,00€

Acqua Panna 1lt\_\_\_2,50€

*Sparkling*

San Pellegrino 0.75lt\_\_\_4,50€

# SIGNORA

## Antipasti

### **Focaccia Toscana**\_\_6,00

*Warm Focaccia with nduja and butter with pine honey, tomato vinegar, lavender and pollen.*

### **Caprese Mozzarella**\_\_12,00 / **Burrata**\_\_16,00

*Cherry tomatoes, tomatoes, basil pesto, carob powder, basil, extra virgin olive oil and aged balsamic vinegar.*

### **Bruschetta Vitello Tonnato**\_\_13,00

*Veal eye of round cooked in 60°C, tuna sauce, arugula, capers, samphire, lemon confit and smoked olive oil.*

### **Insalata**\_\_12,00

*Mesclun Bio, Aegina's pistachio, parmigiano Reggiano aged 24 months, melon, prosciutto, cherry tomatoes and dressing from white balsamic vinegar.*

### **Calamari Fritti**\_\_10,00

*Baby squids breaded with semolina, chilly pickles and parsley mayonnaise.*

### **Tagliere di Formaggi e Salumi**\_\_14,00

*Variety of cold cuts and sausages, cheeses, antipasti and fig marmalade.*

## Primi

### **Gnocchi e Gorgonzola**\_\_13,00

*Gorgonzola cream sauce, caramelized fig, walnut, sage oil and roe Trikalinos.*

### **Bucatini all' Amatriciana**\_\_12,00

*Sauce from San Marzano tomatoes, Tuscan pancetta, chilly, pecorino Romano and extra virgin olive oil.*

### **Fettucce alle Vongole**\_\_16,00

*Fresh clams, garlic, white wine, parsley, tomato, butter and extra virgin olive oil.*

### **Rigatoni Cacio e Pepe**\_\_12,00

*Riesling wine, Taleggio, parmigiano Reggiano aged 24 months and 4 types of peppers.*

### **Risotto Tartufo**\_\_15,00

*Carnaroli rice, wild mushrooms, white truffle cream, parmigiano Reggiano aged 24 months, butter and arugula.*

TRATTORIA

# SIGNORA

## Pizza

**Margherita**\_\_\_10,00 +**Prosciutto**\_\_\_3,50

*San Marzano sauce, fresh mozzarella, basil  
and extra virgin olive oil.*

**Diavola**\_\_\_12,00

*Pumpkin cream, smoked provolone, salsiccia picante, chilly, and  
yoghurt with herbs.*

**Marinara**\_\_\_10,00

*San Marzano sauce, olives, cherry tomatoes,  
anchovies, caper, oregano and extra virgin olive oil.*

**Bianca**\_\_\_13,00

*Sage cream, artichokes, fresh mozzarella, coppa,  
arugula and parmigiano Reggiano aged 24 months.*

**Tartufo**\_\_\_14,00

*White truffle cream, smoked provolone,  
Tuscan pancetta, porto bello, egg and arugula.*

## Secondi

**Escalope Milanaise**\_\_\_16,00

*Boneless strip loin from veal breaded in Panko,  
with fresh salad and gremolata.*

**Bistecca di Vitello**\_\_\_26,00

*T-bone from veal, with baby potatoes and mustard  
with mustard seeds.*

**Bistecca alla Fiorentina**\_\_\_7,00/100gr

*T-bone from Italian beef Angus, with baby potatoes  
and mustard with mustard seeds.*

## Dolce

**Tiramisu**\_\_\_9,00

*Traditional tiramisu with handmade savoiyard, espresso,  
mascarpone cream and cocoa.*

**Cannoli**\_\_\_9,00

*Handmade cannoli filled with cream from ricotta and Aegi-  
na's pistachio, Callebaut chocolate mousse,  
sauce from red fruits and orange confit.*

"Everything you see  
I owe to spaghetti."

- Sophia Loren

Market Manager: **Ioannis Mitrakos**

Chef: **Spiros Kamariotidis**

The establishment has certified point of sales terminal for payment with cards.

Please inform the establishment's staff of any allergies or intolerances you may have. Our menu may contain traces of allergenic substances, which may cause you an allergy or intolerance.

Consumer is not obliged to pay if the notice of payment has not been received (Receipt-Invoice).

Consumption of alcohol is forbidden to persons under 17 unless accompanied by parent or guardian.

Prices are in euro (€) VAT and include all legal charges. The establishment reserves the right to change prices without notice.