

# VOLKAN

# T R A T T O R I A

## STARTERS

### Garlic Bread 10€

Garlic bread with parmesan and wild rocket

### Cheese & Cured Meats Platter 20€

Selection of Italian cheeses and cured meats

### Bruschetta Trilogy 15€

#### Greek

Cherry tomatoes, stracciatella cream, extra virgin olive oil, wild Greek oregano

#### Mushroom

Sautéed mushrooms with thyme, white wine & Parmesan cheese

#### Prosciutto

Prosciutto crudo, silky cheese cream & fig

## SALADS

### Grilled Shrimp Caesar Salad 18€

Crispy romaine lettuce, grilled shrimps, Parmesan shavings, croutons, classic Caesar dressing

### Burrata Salad 17€

Burrata, mixed green leaves, cherry tomatoes, balsamic dressing

## PASTA & RISOTTO

### Carbonara 18€

Fresh rigatoni, Guanciale, egg and parmesan cream

### Pappardelle with Mushrooms 18€

Fresh pappardelle, Butter, Parmesan, black truffle aroma

### Risotto alla Milanese 16€

Kozani saffron, pastrami chips and sage

### Sea Bass Tartare Risotto 19€

Sea bass tartare, vodka, lemon, microgreens, extra virgin olive oil

## PIZZA

### Margherita Volkan 18€

Tomato sauce, mozzarella, fresh basil, cherry tomatoes, extra virgin olive oil

### Pepperoni 19€

Tomato sauce, mozzarella, spicy salami

### Prosciutto & Funghi 22€

Tomato sauce, mozzarella, mushrooms, prosciutto

### Quattro Formaggi 19€

Mozzarella, gorgonzola, Parmesan, Greek graviera, arugula

### Caesar Pizza 18€

Cream base, yellow cheese, chicken, corn, Parmesan, Caesar dressing

### Funghi & Tartufo 20€

Mozzarella, mushrooms, Parmesan, black truffle aroma

### Salsiccia / Potato / Rosemary 20€

Mozzarella, Italian sausage, thinly sliced potato, rosemary

### Santorini 19€

Tomato sauce, mozzarella, cherry tomatoes, Kalamata olives, capers, oregano

### Prosciutto Crudo / Burrata / Fig 24€

Tomato sauce, mozzarella, prosciutto crudo, burrata, fig

## DESSERT

### Tiramisu 15€

Mascarpone cream, coffee namelaka, cocoa, espresso

### Panna Cotta 15€

Silky vanilla panna cotta topped with a vibrant strawberry coulis

# D R I N K S

## BEER

Our selection of craft and traditional santorini beers highlights local ingredients, unique flavors, and the spirit of the island.

Volkan Santorini Blonde 330ml 6€

Volkan Santorini Black 330ml 6€

Volkan Santorini White 330ml 6€

## WINE LIST

Carefully selected Greek wines to pair beautifully with our Italian-inspired pizzas.

### W H I T E

	€	€
Canava Nomikos Winery, Malagouzia	8	40
Canava Nomikos Winery, Assyrtiko	8	40
Sima Oeno P Winery, Assyrtiko / Athiri / Aidani	11	55
Aspros Iagos, Vidiano	-	50
Thema Pavlidis, Sauvignon blanc / Assyrtiko	-	50
Mantinia Tselepos, Moschofilero	-	55
Hatzidakis Familia, Assyrtiko	-	85

### R O S É

Canava Nomikos Winery, Agiorgitiko	8	40
Barafaka Winery, Semi-dry	8	40
Kyathos estate, Cinsaut	-	45
Gkirlemis, Limnio	-	55
Magoutes Winery, Xinomavro	-	55

### R E D

Canava Nomikos Winery, Agiorgitiko	8	40
Kyathos Winery, Merlot	-	45
Gaia Wines, Agiorgitiko	-	45
Gentilini Eclipse, Mavrodaphne	-	50
Dougos estate, Limniona	-	50

### O R A N G E

Venetsanos Theory, Assyrtiko / Aidani	-	65
---------------------------------------	---	----

### S P A R K L I N G

Martini Prosecco	8	45
Martini D'Asti	8	45
Karanika Brut cuvee white	-	45

### C A N A V A N O M I K O S W I N E R Y

wine flight

Our suggestion: try all three! 16€

A sample of our wines, curated by us!

### B Y O C

Bring Your Own Wine 10€

## OUZO / TSIPOURO

Greek Ouzo 5€ (glass) / 10€ (100ml)

Greek Tsiouro 5€ (glass) / 10€ (100ml)

## COCKTAILS

Our cocktails celebrate the meeting point of Italy and Greece — crafted with Mediterranean spirits, fresh local ingredients and classic Italian inspiration.

A blend of two cultures, shaken into one glass.

Peach mi vicino 15€

Four roses bourbon, lime, peach, cardamon

Italicus spritz 15€

Italicus rosolio di bergamotto, martini prosecco, soda, olives

Gin&tonic all'italiana 15€

Malfy Gin, Aegean tonic, lemon, rosemary

Margarita d'amalfi 15€

Cazadores tequila, mandarin, spicy syrup, lemon, triple sec, pepper

Jasmine crush 15€

Bombay sapphire Gin, jasmine syrup, martini prosecco

Sunset voyage 15€

Bombay sunset Gin, Martini bianco, Aperol, orange bitters

## C O F F E E

"Freshly brewed, just for you."

Espresso single **single 3.5€ / double 4.5€**

Cappuccino **single 5€ / double 6.5€**

Espresso Macchiato **single 3.5€ / double 4.5€**

Latte 5.5€

Freddo Espresso 4.5€

Freddo Cappuccino 5.5€

Nescafe Frappé 4€

Greek Coffee single **single 4€ / double 4.5€**

## C H O C O L A T E

"Warm, sweet, and comforting."

Classic chocolate 5.5€

White chocolate 5.5€

Strawberry chocolate 6€

Lemon pie chocolate 6€

Hazelnut chocolate 6€

## T E A

"Slow down, sip, relax."

Green tea bali 4.5€

Herbs & honey 4.5€

Spiced chai 4.5€

English breakfast 4.5€

Oriental apple 4.5€

White peach 4.5€

## S O F T D R I N K S

Soft Drinks 5€

(Fanta, Sprite, Coca Cola regular / zero / zero kaffeine)

Premium Soft Drinks 6€

(Pink Grapefruit, Cherry Soda, Aegean Tonic, Ginger Beer)

Still Water 1L 4€

Sparkling Water Avra 330ml 5€

Sparkling Water Avra 750ml 8€

PLEASE INFORM OUR STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES YOU MAY HAVE.

HEALTH INSPECTION OFFICER: ILIAS ZAFIROPOULOS / PRICES INCLUDE ALL LEGAL CHARGES / CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT INVOICE THE ESTABLISHMENT MUST BE EQUIPPED WITH PRINTED FORMS, PLACED IN A SPECIFIED LOCATION NEXT TO THE EXIT, FOR THE REPORTING OF ANY COMPLAINTS WHATSOEVER.)