

AGIOLI

RESTO - BAR

SALADS



POTATO & TUNA SALAD

A refreshing blend of tender tuna, hearty potatoes, olives, onions, and capers, perfect for a light and satisfying starter.

10



GREEK SALAD

A vibrant medley of ripe tomatoes, crisp cucumbers, onions and olives crowned with feta cheese and a drizzle of extra virgin olive oil and Greek oregano, a refreshing taste of the Aegean.

11



CAESAR'S SALAD

Crisp romaine lettuce tossed with golden croutons, freshly grilled chicken, grated parmesan, and a classic Caesar dressing, creating a timeless and satisfying salad.

11



SMOKED SALMON SALAD

Smoked Salmon, Iceberg Avocado

12

APETIZERS



PEPPERONATA

Sautéed vegetables gently glazed with our house-made balsamic strawberry syrup, offering a harmonious blend of sweat and tangy Mediterranean flavors.

11



DOLMADAKIA

Tender vine leaves filled with a savory mixture of rice, onion, and fresh green herbs, providing a taste of Greek tradition.

8



SALMON ROLLS

Succulent salmon enveloped in luxurious cream cheese and delicately wrapped with thin slices of refreshing cucumber, offering a decadent yet light treat for seafood enthusiasts.

11

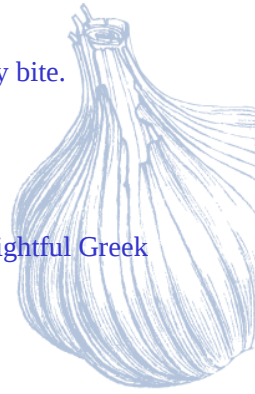


AROMATIC MEATBALLS ON PAN

Juicy meatballs served alongside golden potato straw and traditional Greek tzatziki, a comforting and satisfying dish for any occasion.

11





GRILLED SHRIMPS

Succulent grilled shrimps served with a bold chimichurri sauce, delivering a dynamic fusion in every bite.

15

GREEK CHEESEBALLS

Crispy on the outside, gooey on the inside, these cheeseballs made from Greek traditional cheeses are a delightful Greek indulgence.

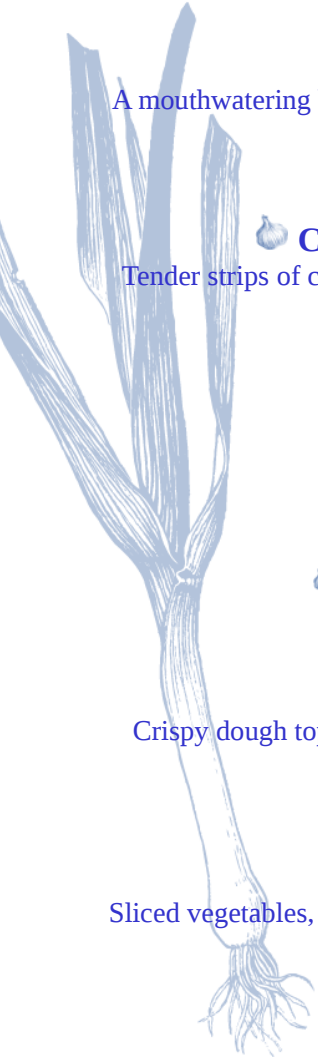
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GREEK MEZE

Indulge in a flavorful spread featuring creamy tzatziki, smoky eggplant salad, juicy tomatoes, briny capers, olives, and traditional pita bread, a true taste of Greek hospitality.

10

MAINS



AGIOLI BURGER WITH FRENCH FRIES

A mouthwatering blend of beef and pork topped with rocket, bacon jam, truffle mayo and Parmesan, served with crispy French fries for the ultimate burger experience.

15

CHICKEN STRIPES WITH LIME, CAPER AND CHERRY TOMATO

Tender strips of chicken delicately prepared with fresh lime, capers, and cherry tomato, offering a bright and flavorful Mediterranean dish.

15

LAMP CHOPS WITH POTATO CHIPS AND BBQ SAUCE

Greek style Tender Lamp chops with potato chips, cherry tomato and bbq sauce

19

GRILLED OCTOPUS WITH FAVA

 Grilled octopus with fava puree flavored with truffle, capers and fresh spring onions

19

PINSA SALAMI

Crispy dough topped with savory salami, melted cheese, and tangy Napoli sauce, a satisfying slice of pizza-inspired goodness.

12

PINSA VEGETARIAN

Sliced vegetables, gooey cheese, and flavorful Napoli sauce atop crispy dough, providing a fresh and wholesome option for vegetarians

11

 PASTA FRUTI DI MARE

A variety of seafood with perfectly cooked pasta and a bisque of shrimps, creating a symphony of flavors that capture the true taste of the Mediterranean coast.

16

 SPAGGETI ALL' AMARTICIANA

Crispy Bacon with garlic, Napoli sauce and chilly flakes

13

 PASTA RIGATONI WITH WILD MUSHROOMS

Portobello and San Beggion Mushrooms

14

 CARPACCIO BEEF

Thinly sliced, tender beef delicately seasoned and served raw, offering a simple yet elegant dish for meat lovers.

15

 DISH OF THE DAY

Please ask our staff about today's special dish, thoughtfully prepared by our chef. Kindly ask our waitress for details and current pricing.

 CHEESE PLATTER

A curated selection of fine cheeses paired with crispy breadsticks and tangy chutney sauce, perfect for sharing or enjoying as a solo indulgence.

14

DESSERTS

 ICE CREAM

Cool off with a scoop of creamy ice cream to satisfy your cravings for sweetness.

6

 CHOCOLATE SOUFFLE WITH ICE CREAM

Indulge in the decadence of a warm, rich chocolate soufflé paired with a scoop of creamy ice cream, a heavenly dessert to end your meal on a sweet note.

9

 MILLE-FEUILLE WITH HOMEMADE CREAM

Delicate layers of crisp, flaky pastry filled with luscious homemade cream topped with light whipped cream, a refined dessert that balances texture and sweetness.

9

