

MACARONI ITALIAN TRATTORIA

Enjoy the authentic tastes of the trattoria with this selection that will please even the hungriest of diners in your party. Our deliciously creative menu brings you the tempting flavours of Italian classics and homemade pasta, together with a choice of our very popular pizzas baked in a traditional wood-fired oven. We also present Salumeria, our delicatessen offering an enticing selection of chilled wines and cold cuts.

Appetizers - Antipasti

Pasta e fagioli 22.10 €
Pasta, bean, vegetable soup

Bruschetta di pomodoro e ricotta 23.10 €
Bruschetta with chopped tomatoes, olives, ricotta,
oregano and fresh basil

Antipasto platter 26.80€
Italian cold cuts and cheeses served with pickled cucumbers,
toasted nuts and homemade jam

Melanzane alla parmigiana 21.00 €
Baked eggplant with tomato sauce, mozzarella,
parmesan and basil

Calamari e caponata di verdure 27.80€
Grilled calamari, vegetable stew, capers, olives, pine nuts, spicy herb oil

Carpaccio di manzo 31.00€
Beef carpaccio, rocket leaves, 18 m.o. Grana Padano D.O.P.,
extra virgin olive oil

Vitello tonnato 26.80€
Roasted veal slices, tuna sauce, rocket leaves, caper berries

Salads - Insalate

Caprese di buffalo 25.20€
Buffalo milk mozzarella, tomatoes, basil pesto,
extra virgin olive oil

Panzanella di pepperoni arrosto e burrata 25.20€
Burrata, roasted peppers, tomatoes, green olives, pickled onions, crispy focaccia

Misticanze di verdure 20.00€
Mixed green salad, vegetables, balsamic vinegar,
24 m.o. Grana Padano D.O.P.

Please advise us of any allergies or dietary requirements

Pizza - Pizze

Margherita e pomodorini 23.00€

Tomato sauce, mozzarella, cherry tomatoes, fresh basil

Capricciosa 27.30€

Tomato sauce, mozzarella, mushrooms, ham, spicy salami,
artichokes, black olives

Diavola 27.30€

Tomato sauce, mozzarella, spicy salami di Napoli

Parma 27.30€

Tomato sauce, mozzarella, 18 m.o. Grana Padano D.O.P.,
rocket leaves, prosciutto di Parma

Buffalina 27.30€

Buffalla milk mozzarella, san Marzano tomato sauce, fresh tomatoes and basil

Tartufo e funghi 28.90€

Truffle, mushrooms, mozzarella, rocket leaves, 18 m.o. Grana Padano D.O.P

Quattro formaggi 28.90€

Mozzarella, taleggio, gorgonzola, ricotta

Zucca, gorgonzola e pancetta arrotolata 27.30€

Butternut squash, gorgonzola, smoked pancetta, crispy sage

Napolitana 26.30€

Tomato sauce, mozzarella, anchovies, capers, oregano, extra virgin olive oil

Picante, gamberi con nduja 28.90€

Mozzarella, shrimps, spicy soft pork sausage, cherry tomato garlic sauce, ricotta, basil

Pasta and Risotto - Primi Piatti

Lasagne alla bolognese 29.90€

Beef and pork ragout, 18 m.o. Grana Padano

Spaghetti alle vongole con bottarga 35.70€

Spaghetti with clams, garlic, chili, fresh tomatoes and bottarga

Fettuccine con gamberi e pomodorini 34.00€

Fettuccine with shrimps, garlic, basil and cherry tomato sauce

Linguine al Pesto 25.20€

Linguine with Genoa-style basil pesto sauce

Risotto caccio e pepe ai carciofi 31.00€

Risotto Caccio e Pepe with artichokes and hazelnut

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Gnocchi ai funghi e tartufo 31.00€
Potato gnocchi with mushrooms, garlic, parmesan sauce and fresh truffles

Penne all' amatriciana 29.90€
Penne with sautéed pancetta, pecorino and onion in a spicy tomato sauce

Campanelle con ragu di manzo e porcini 32.60€
Campanelle with beef ragout, porcini mushrooms and shaved parmesan

Spaghetti alla carbonara 28.40€
Spaghetti with sautéed pancetta and creamy egg sauce

Spaghetti al pomodoro con burrata 29.00€
Spaghetti with tomato sauce, burrata and basil

Main Course - Secondi Piatti

Seafood - Pesci

Gamberi alla griglia 36.80€
Grilled shrimps, mixed green and avocado salad, lemon dressing

Meats - Carni

Scaloppine al limone 41.00€
Veal scaloppini in butter - lemon sauce with spaghetti butter and parsley

Guancia di manzo brasata 38.50€
Braised beef cheeks, saffron risotto and gremolata

Tagliata di manzo 45.20 €
Grilled beef "tagliata", steamed spinach and potatoes with rosemary

Side Plates – Contorni

Mashed potatoes 9.50€

Roasted potatoes 10.50€

Focaccia with herbs 9.50€

Focaccia with pesto and fresh tomatoes 9.50€

Garlic bread with mozzarella 9.50€

Side green salad 8.40€



Desserts – Dolci

Tiramisu 14.70€

Coffee soaked “savoardi” biscuits, mascarpone cheese cream, cocoa

Fondente al cioccolato 14.20€

Warm chocolate soufflé, hazelnut ice cream

Pizza di mele 15.20€

Warm apple pie pizza, vanilla ice cream

Semifreddo alla cassata Siciliana 14.70€

Ricotta semifreddo, candied fruits, almonds

Gelati e sorbetti 4.20€

Ice cream and fruit sorbets (per scoop)

Health Inspector: Christos Plevritis

Chef: Nikolaos Dimitriou

The prices include all legal taxes

The customer is not obliged to pay if the notice of payment (Receipt – Invoice) has not been received

We use extra virgin olive oil for all salads, sauces, pasta and pizzas

We use sunflower oil in deep-fried preparations

Please advise us of any allergies or dietary requirements

LITTLE GUESTS TASTE ADVENTURES

With Annabel Karmel



Little Guests! Are you ready for a taste adventure?

There's so much to explore at Sani Resort, including our world-class kid's food – EXCLUSIVELY designed by global food expert and bestselling children's cookery author Annabel Karmel, MBE.

From light bite starters to the tastiest mains and perfect puds, why not discover something deliciously new today with Annabel's famous recipes.



Kids Menu



Starters

Hummus with pita bread fingers	V EF NF	11.60€
Mediterranean tomato and vegetable soup	V EF NF GF	11.00€
Broccoli, chicken, and potato bites	NF SSF	12.10€



Main Courses

Margarita pizza with a choice of ham or mushrooms or salami	EF NF SSF	14.70€
Crispy chicken goujons with chips	NF	16.30€
Pasta with Annabel's famous tomato and mascarpone sauce	EF NF SSF	15.40€
Hidden vegetable Bolognese	EF NF SSF	15.80€
Crunchy lemon fish goujons with sweet potato and garlic dip	NF	17.30€



Desserts

Chocolate fridge cake	V NF SSF	10.00€
Ice creams and fruit sorbets (per scoop)	GF EF V	4.20€



In case the customer is allergic to any product, he is asked politely to contact the manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements. All our dishes may contain traces of nuts and sesame. We will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reactions that may occur.

GF Gluten free, V Vegetarian, EF Eggs free, DF Dairy free, NF Nut free SSF Sesame free

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Consultant Chef: Annabel Karmel

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