



DINNER MENU

The name “Mpotzio” traces its roots to the Latin word **podium**, meaning a small elevation or platform. Over time became **poggio**, a word that evokes small hills, balconies, and places with a beautiful view.

Just like a little poggio, **Mpotzio** is where the heart of **Italian cuisine** meets **comfort food**. Here, you’ll enjoy simple, beloved flavors that awaken memories and bring genuine pleasure.

From mouthwatering appetizers and fresh, vibrant salads that complement every meal, to pasta dishes inspired by authentic Italian recipes and classic Neapolitan pizza, **Mpotzio** invites you on a journey of taste filled with love, quality, and warmth.

Pair your meal with a glass of carefully selected wine, and enjoy moments of relaxation and happiness—right here, on Avlemonas’ very own “**flavorful balcony**”.

Because at Mpotzio, every bite becomes a memory, and every meal is a warm embrace,
just as Italian comfort food should be.

Welcome!

ANTIPASTI

Bruschetta al Pomodoro e Basilico

Toasted bread with fresh tomato & basil

10

Arancini alla Bolognese

Crispy rice balls filled with beef ragù, creamy Italian cheeses,
Fior di Latte mozzarella & Pecorino Romano

12

Polpette al Sugo

Slow-cooked beef meatballs in San Marzano tomato sauce,
basil, Parmigiano Reggiano & olive oil

11

Millefoglie di Verdure

Warm vegetable millefoglie with layers of zucchini & eggplant,
San Marzano tomato sauce, Fior di Latte mozzarella & basil

11.5

Carpaccio di Manzo

Black Angus beef fillet carpaccio with rocket, Parmigiano Reggiano flakes,
sea salt, freshly ground pepper, lemon & olive oil

14.5

Bresaola con Crema di Ricotta al Limone

Bresaola with ricotta cream & lemon, Aegina pistachios, olive oil & freshly ground pepper

14

Cheese & Charcuterie Platter

Serves 2 or 4

24 / 32

INSALATE

Caprese di Buffala

Fresh tomato, Mozzarella di Bufala & basil

13

Panzanella alla Greca

Fresh tomato, cucumber, onion, Kytherian olive oil rusks & Parmigiano Reggiano flakes

13.5

Verde con Prosciutto

Green salad with cherry tomatoes, dried figs, prosciutto crudo, walnuts & balsamic vinaigrette

14

Caesar

Iceberg lettuce, chicken, croutons, pancetta, Parmigiano Reggiano & Caesar dressing

14.5

Quinoa

Quinoa, mixed greens, cherry tomatoes, cucumber, avocado & lime vinaigrette

14.5

PASTA

Linguine al Pomodoro

Linguine with San Marzano tomato sauce, cherry tomatoes & basil oil

13

Spaghetti Cacio e Pepe

Spaghetti with Pecorino Romano & freshly ground black pepper

14

Spaghetti alla Carbonara

Spaghetti with guanciale, egg yolk, Pecorino Romano & Parmigiano Reggiano

15

Conchiglie Ortolana

Pasta conchiglie with rich San Marzano tomato sauce, with sautéed zucchini & eggplant, flavored with basil & extra virgin olive oil

16

Paccheri al Ragù

Fresh paccheri with slow-cooked beef ragù, San Marzano tomato sauce, Parmigiano Reggiano & basil

16.5

Linguine al Pollo

Linguine with grilled pieces of chicken breast fillet, mushrooms & Parmigiano Reggiano cream, infused with truffle oil & freshly ground black pepper

15.5

Linguine ai Gamberi

Linguine with shrimp, aromatic bisque, San Marzano tomato sauce & basil oil

18.5



PIZZA

Margherita

San Marzano tomato sauce, Fior di Latte mozzarella & basil

12

Prosciutto e Rucola

San Marzano tomato sauce, Fior di Latte mozzarella, rocket, cherry tomatoes & prosciutto crudo

16

Al Pistacchio

Pistachio pesto, Parmigiano Reggiano, mortadella, burrata di bufala & Aegina pistachios

17.5

Amatriciana

San Marzano tomato sauce, guanciale, caramelized onions, Parmigiano Reggiano & chili oil

14

Ai Funghi

San Marzano tomato sauce, mushrooms, rocket & truffle oil

13.5

EXTRAS:

Burrata 3.5 / Prosciutto 2.5



Spicy



Vegan

SECONDI

Tagliata Black Angus

Black Angus flank steak with rocket, cherry tomatoes & Parmigiano Reggiano flakes

26

Branzino Saltato con Verdure

Fresh pan-seared sea bass fillet with seasonal vegetables, pickled samphire & lemon-thyme sauce

22.5

Straccetti di Pollo alla Griglia

Juicy strips of boneless chicken thigh, grilled & served

with an aromatic mustard & tarragon sauce.

Accompanied by sautéed baby potatoes with fresh butter

17.5

Trastevere Burger

Double smashed beef patty with provolone, prosciutto crudo, rocket, confit cherry tomatoes, caramelized onions & aioli mayo – in potato buns.

Served with country-style fries topped with grated Parmigiano Reggiano

16



DOLCI

Tiramisù al momento

Classic Italian tiramisù, freshly assembled upon order with light mascarpone cream, savoiardi soaked in cold brew & cocoa

10

Cannolo Siciliano al momento

Classic Sicilian cannolo, filled to order with aromatic ricotta cream, lemon zest & Aegina pistachios

8

Calzone Dolce

Calzone filled with praline, mascarpone cream & Amaretti biscuits.

Served warm with powdered sugar & ice cream

13

Avocado, shrimp, potatoes & Black Angus are frozen.

Extra virgin olive oil is used in salads & sunflower oil in frying.

Some of the above preparations may also include freshly frozen ingredients.

WINE SELECTION

WHITE - DRY



Glass of wine, Nikolaou wine cellar – Savatiano

5 / -

FRESH & AROMATIC

Iliopetra (Kytherian) - Assyrtiko, Monemvassia, Malagousia
Fruity and full-bodied wine with balanced acidity and citrus aromas.
An authentic expression of the Kytherian vineyard.

6 / 26

Pelagios Zephyros (Kythera) - Roditis, Assyrtiko
Cool and pleasant with soft fruity aromas and vibrant acidity.
A clean and direct taste of Kytherian freshness.

6 / 26

Simeio Stixis White, Boutari - Moschofilero, Chardonnay
Aromatic and fresh wine with notes of ripe melon, banana & citrus.
Lively acidity and a pleasant balance with a fruity aftertaste.

6 / 28

Magic Van Barafakas Estate - Moschoudi, Chardonnay
Aromatic and youthful white with floral, citrus & ripe fruit notes.
Fresh and friendly with crisp acidity and a light, easy finish.

6 / 28

Ble Trakter, Kir-Yianni - Chardonnay, Assyrtiko, Viognier
Fruity and refreshing blend with aromas of peach, citrus & white flowers.
Soft on the palate, with balanced acidity and a pleasant finish.

7 / 34

Samaropetra, Kir-Yianni - Sauvignon Blanc
Fresh and vibrant white with intense aromas of citrus, green fruits & white blossoms.
Crisp and lively on the palate, with great balance and a long lemony finish.

38

MINERAL & CRISP

Pinot Grigio Valdadige DOC Santa Margherita - Pinot Grigio
Dry and elegant Italian white with delicate aromas of apple, pear & citrus.
Cool and balanced on the palate, with a clean, refined finish.

8 / 38

Santorini, Sigalas - Assyrtiko
Mineral and structured wine from Oia, with citrus aromas and a hint of sea breeze.
High acidity, precision and a long, distinctive Santorini finish.

76

RICH & FRUITY

Malagousia, Gervassiliou Estate - Malagousia
Aromatic and expressive wine with notes of exotic fruits, white flowers & citrus.
Balanced on the palate, with freshness and a soft, delicate roundness.

46

Vidiano, Boutari - Vidiano
Aromatically complex, with peach, fresh herbs & hints of honey.
Full-bodied, with crisp acidity and rich mouthfeel.

38


Viognier, Gervassiliou Estate - Viognier
Apricot, peach & floral aromas in an opulent profile.
Lush and smooth, with mild acidity and a long, aromatic finish.

52

CHARACTERFUL & DISTINCTIVE

Old Vines, Papagiannakos - Savatiano
From old vines, with aromas of ripe fruits, almond & subtle minerality.
Full-bodied, with balanced acidity and a long, authentic finish.

32

Rawditis Oenops Wines - Natural Roditis (unfiltered) 
A natural orange wine from old vines, skin-fermented with no interventions.
Mandarin & herbal aromas, vegan, with gentle tannins and a pure, natural texture.

42

RED - DRY



Mavri Limni (Kythera) - Avgoustiatis Ruby red with a strong barrel presence on the nose, high tannins, black fruit, vanilla & oak.	6 / 27
Paranga, Kir-Yianni - Merlot, Xinomavro, Syrah Aromas of forest berries and cherry enhanced by subtle notes of rose. Balanced and rounded on the palate, with soft tannins and a fruity, aromatic finish.	6 / 29
Limniona, Zafeirakis - Limniona An emblematic red from Thessaly with aromas of red fruit, spices & delicate wood. Elegant and balanced, with fresh acidity, fine tannins & a long, harmonious finish.	48
Earth and Sky, Thymiopoulos - Xinomavro A landmark Xinomavro from Naoussa with aromas of red fruits, tomato & sweet spices. Balanced, with refined tannins, minerality and a long, complex finish.	44
Pèppoli Antinori - Sangiovese, Merlot, Syrah, Chianti Classico DOCG 2023 From the historic Antinori family. Bright aromas of cherry, strawberry & wild rose with delicate hints of violet and spice. Elegant and balanced, with crisp acidity, smooth tannins and a finish full of regional character and finesse.	9 / 54
Castellare di Castellina - Sangiovese, Chianti Classico DOCG 2023 An exceptional Sangiovese from a historic estate in Castellina in Chianti, with aromas of ripe cherry, plum & herbs. Expressive and refined, with lively acidity & balanced tannins.	9 / 55
Barolo Flori Araldica - Nebbiolo, Barolo DOCG 2020 Classic Barolo with aromas of dried rose petals, cherry & sweet spice. Structured and elegant on the palate, with firm tannins, minerality and a long finish.	10 / 56
Bava - Nebbiolo, Barbaresco DOCG 2019 A classic Nebbiolo from Piemonte, with aromas of red fruit, rose & sweet spice. Expressive, with tight yet ripe tannins, vibrant acidity & a long, elegant finish.	92
Le Volte dell'Ornellaia - Cabernet Sauvignon, Merlot, Sangiovese, Toscana IGT 2023 An iconic Super Tuscan blend from the historic Ornellaia estate. Aromas of black fruit, violet & spice, with rich body, structure & a velvety finish.	16 / 62
Casanova di Neri - Sangiovese, Brunello di Montalcino DOCG 2019 A grand wine from 100% Sangiovese, with deep aromas of black cherry, cocoa & sweet spice. Dense yet elegant, with firm tannins, complexity & an impressively long finish.	28 / 124

ROSÉ - DRY

Glass of wine, Nikolaou wine cellar - Agiorgitiko	5 / -
Paranga Flowers, Kir-Yianni - Xinomavro, Merlot Delicate rosé with aromas of strawberry, cherry & floral notes. Fresh and pleasant on the palate, with light acidity & a bright, clean finish.	6 / 26
Amuse, Mouson Estate - Mouchta ro, Sauvignon Blanc Elegant and aromatic rosé with notes of cherry, strawberry & lemon blossom. Balanced and refined, with refreshing acidity & a clean finish.	38

SEMI-SWEET

Neraides, Barafakas Estate - White (Assyrtiko, Malagousia, Moschofilero) Semi-sweet and pleasant white wine with aromas of rose petals, white fruits & citrus. Soft and fruity on the palate, with gentle sweetness & a refreshing finish.	7 / 28
Three Witches, Barafakas Estate - Rosé (Agiorgitiko, Syrah) Fruity and smooth rosé with aromas of red fruits & sweet spice. Rounded on the palate, with delicate sweetness & a refreshing, pleasant finish.	7 / 30
Neraides, Barafakas Estate - Red (Agiorgitiko) Soft and fruity red wine with aromas of red fruit, jam & sweet spice. Semi-sweet on the palate, with mellow tannins & an enjoyable, smooth finish.	7 / 28

SPARKLING



Bianco Nero Sparkling - Semi-dry, White or Rosé	8 / 24
Moscato d'Asti DOCG - Semi-sweet, White	8

OUR BEERS

DRAFT

Fischer 400ml, Pilsner, 5% Alc. 5.5

BOTTLE

Mamos 330ml, Pilsner, 5% Alc.	5
Norma 330ml, Mediterranean Lager, 5% Alc.	5
ALFA 330ml, Lager, 5% Alc.	5
Vizma 330ml, Easy IPA, 5.7% Alc.	8
Kiria Toulas Sourmena Brew 330ml, IPA 6% Alc.	8
Lagunitas 355ml, IPA, 6.2% Alc.	8
Strange Brew Dr. Haze 330ml, Double IPA 8% Alc.	9
Erdinger 330ml, Weiss, 5.3% Alc.	8
Ikariotissa 330ml, Honey Red Ale, 5% Alc.	8
Voreia Wit 330ml, Wit, 7% Alc.	8
Chios Wheat Mastic 330ml, Witbier, 5.5% Alc.	8
Liogerma 330ml, Gose, 4.8% Alc.	8
Sol 330ml, Exotic Lager, 4.5% Alc.	6
Heineken 0% 330ml, Lager, Alcohol Free Beer	6

SPIRITS

Ouzo Plomari 200ml	12
Ouzo Kazanisto 200ml	13
Ouzo Babatzim 200ml	12
Ouzo Hedoniko 200ml	12
Ouzo Matarelli 200ml	13
Tsipouro local 200ml	11
Tsipouro Mavro Rodo 200ml	12
Tsipouro Tsililis without anise 200ml	12
Tsipouro Tsililis with anise 200ml	12
Tsipouro Hedoniko 200ml	13
Tsipouro Agioneri 200ml	13
Ouzo or Tsipouro ποτῆρι χύμα	4
Ouzo or Tsipouro καραφάκι χύμα	11

SOFT DRINKS

Lefka Ori – Natural Mineral Water 1lt	2.5
Aqua Panna – Natural Mineral Water 750ml	5
San Pellegrino – Sparkling Natural Mineral Water 750ml	7
Samaria Sparkling water 330ml	4
Soft Drinks (Coca Cola, Pepsi, HBH, 7up) 250ml	4

Smoothies & Pancakes are frozen. For any allergy please contact our waiter.
The business has printed forms near the exit of the restaurant to record any complaints.
Consumption of alcoholic beverages by persons under the age of 18.
Consumer is not obliged to pay, in cash or by card, if he/she is not provided with a valid payment receipt.
Prices are in euros & include all legal charges.