

**MPO
TZIO**

Italian comfort food

LUNCH MENU

ANTIPASTI

Bruschetta al Pomodoro e Basilico

10

Toasted bread with fresh tomato & basil

Arancini alla Bolognese

12

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

Polpette al Sugo

11

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

Millefoglie di Verdure

11.5

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

Carpaccio di Manzo

14.5

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

Bresaola con Crema di Ricotta al Limone

14

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

Cheese & Charcuterie Platter

Serves 2 or 4

24 / 30

INSALATA

Caprese di Bufala	13
Fresh tomato, Mozzarella di Bufala & basil	
Panzanella alla Greca	13.5
Fresh tomato, cucumber, onion, Kytherian olive oil rusks & Parmigiano Reggiano flakes	
Verdure Di Prosciutto	14
Green salad with cherry tomatoes, dried figs, prosciutto crudo, walnuts & balsamic vinaigrette	
Caesar	13.5
Iceberg lettuce, chicken, croutons, pancetta, Parmigiano Reggiano & Caesar dressing	
Quinoa Super Salad 	14.5
Quinoa, mixed greens, cherry tomatoes, cucumber, avocado & lime vinaigrette	

PIZZA

EXTRAS:
Burrata 3.5 / Prosciutto 2.5

Margherita	12
San Marzano tomato sauce, Fior di Latte mozzarella & basil	
Prosciutto e Rucola	16
San Marzano tomato sauce, Fior di Latte mozzarella, rocket & prosciutto crudo	
Al Pistacchio	17.5
Pistachio pesto, Parmigiano Reggiano, mortadella, burrata di bufala & Aegina pistachios	
Amatriciana 	14
San Marzano tomato sauce, guanciale, caramelized onions, Parmigiano Reggiano & chili oil	
Ai Funghi 	13.5
San Marzano tomato sauce, mushrooms, rocket & truffle oil	

CLUB SANDWICH

Club Sandwich	12
With toasted sandwich bread, bacon, cheese, turkey, tomato, lettuce & mayonnaise. Served with French fries	

PASTA

Linguine al Pomodoro	13
Linguine with San Marzano tomato sauce, cherry tomatoes & basil oil	
Spaghetti alla Carbonara	15
Spaghetti with guanciale, egg yolk, Parmigiano Reggiano & Pecorino Romano	
Spaghetti Cacio e Pepe	14
Spaghetti with Pecorino Romano & freshly ground black pepper	
Paccheri al Ragù	16.5
Fresh paccheri with slow-cooked beef ragù, San Marzano tomato sauce, Parmigiano Reggiano & basil	
Linguine al Pollo	15.5
Linguine with chicken fillet, mushrooms & Parmigiano Reggiano cream, scented with truffle oil & freshly ground pepper	
Linguine ai Gamberi	18.5
Linguine with shrimp, aromatic bisque, San Marzano tomato sauce & basil oil	
Cerubini con Melanzane e Zucchine 	16
Stuffed fresh pasta with eggplant & zucchini, light San Marzano tomato sauce & basil oil	

SECONDI

Tagliata Black Angus	26
Black Angus flank steak with rocket, cherry tomatoes & Parmigiano Reggiano flakes	
Branzino Saltato con Verdure	22.5
Sautéed sea bass fillet with seasonal vegetables, pickled samphire & lemon-thyme sauce	
Filetto di Pollo	17.5
Chicken thigh fillets with mustard sauce scented with tarragon, served with buttered baby potatoes	
Trastevere Burger	16
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	

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.

SPECIALTY COFFEE*

***Specialty Coffee** is the freshly roasted coffee that results from excellent quality beans, which are grown in the perfect conditions and provide unique flavors.



TARESSO

Freddo Espresso	4.5	Freddo Cappuccino	4.8
Espresso single shot (Stretto / Normale / Lungo / Macchiato)	3.5	Espresso double shot (Normale / Lungo / Macchiato)	4
Cappuccino single shot	4.4	Cappuccino double shot	4.8
Americano	4	Filter coffee	4.5
Flat White (Cold / Hot)	4.8	V60 - Ethiopia	5
Latte (Cold / Hot)	4.8	Cold Brew	5.5
Espresso Affogato	7	Greek coffee (Single)	3.5
		Greek coffee (Double)	4

CHOOSE: Single variety coffee +€0.5 / Plant milk +€0.5

Our coffee is **100% Arabica** and is a blend of 4 different varieties of coffee,

CHOCOLATES & BEVERAGES

Ice Tea (Ask us about the flavors)	5.5
Hot Tea (Ask us about the flavors)	4.5
Chocolate (Cold/Hot)	5.5
Milkshake	7

JUICE

Fresh Orange Juice	5.5
Fresh Lemon Juice	6
Fresh Lemon - Ginger	6
Fresh Lemon Juice & Forest Berries	6
Sour Cherry juice Idiston	5

SMOOTHIES

Strawberry Power	7
Strawberry, banana, peach	
Love Berry	7
Raspberry, blueberry, banana, pineapple	
Melon Splash	7
Strawberry, mango, melon	
Fitness	7
Beetroot, raspberry, banana	
Green Energy	7
Broccoli, spinach, celery, banana, pineapple	

SOFT DRINKS

Water Lefka Ori 1lt	2.5
Aqua Panna – Natural Mineral Water 750ml	5
San Pellegrino – Sparkling Natural Mineral Water 750ml	7
Samaria Sparkling water 330ml	4
Carbonated drinks (Pepsi, IVI, 7up) 330ml	4
Lipton Ice Tea Peach / Lemon / Green	4

PREMIUM SOFT DRINKS (200ml)

Elderflower Tonic (Fever Tree)	5
Mediterranean Tonic (Fiver-Tree)	5
Ginger Beer (Double Dutch)	5

APÉRITIFS

Mpotzio Spritz	10
Mastiha Liqueur, Italicus Rosolio di Bergamotto, Prosecco, Soda Water	
Aperol Spritz	10
Aperol, Prosecco, Soda water	
Pink Spritz	10
Campari, Mastiha, Orange Bitters, Grapefruit Soda, Mint	
Hugo Spritz	10
St-Germain Elderflower, Prosecco, Soda water, Δυόσμος	

BEERS

DRAFT



Fischer 400ml, Pilsner, 5% Alc.

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 Toula 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

11

Ouzo Kazanisto 200ml

12

Ouzo Babatzim 200ml

11

Ouzo Hedoniko 200ml

11

Ouzo Matarelli 200ml

12

Tsipouro local 200ml

10

Tsipouro Mavro Rodo 200ml

11

Tsipouro Tsililis without anise 200ml

11

Tsipouro Tsililis with anise 200ml

11

Tsipouro Hedoniko 200ml

12

Tsipouro Agioneri 200ml

12

Ouzo or Tsipouro ποτήρι χύμα

4

Ouzo or Tsipouro καραφάκι χύμα

11

WINE LIST

WHITE - DRY

Glass of wine, Nikolaou wine cellar - Savatiano	5 / -
Iliopetra (Kytherian) - Assyrtiko, Monemvassia, Malagousia	6 / 26
Pelagios Zephyros (Kythera) - Roditis, Assyrtiko	6 / 26
Simeio Stixis White, Boutari - Moschofilero, Chardonnay	6 / 28
Magic Van Barafakas Estate - Moschoudi, Chardonnay	6 / 28
Ble Trakter, Kir-Yianni - Chardonnay, Assyrtiko, Viognier	7 / 34
Pinot Grigio Valdadige DOC Santa Margherita - Pinot Grigio	8 / 38
Samaropetra, Kir-Yianni - Sauvignon Blanc	38
Santorini, Sigalas - Assyrtiko	72
Malagousia, Gerovassiliou Estate - Malagousia	46
Vidiano, Boutari - Vidiano	38
Viognier, Gerovassiliou Estate - Viognier	52
Old Vines, Papagiannakos - Savatiano	32
Rawditis Oenops Wines - Natural Roditis (unfiltered)	42

RED - DRY

Glass of wine, Nikolaou wine cellar - Agiorgitiko	5 / -
Mavri Limni (Kythera) - Avgoustiatis	6 / 27
Paranga, Kir-Yianni - Merlot, Xinomavro, Syrah	6 / 29
Limniona, Zafeirakis - Limniona	48
Earth and Sky, Thymiopoulos - Xinomavro	44
Pèppoli Chianti Classico DOCG - Chianti Classico DOCG	9 / 46
Castellare di Castellina - DOCG 2023	55
Barolo Flori Araldica - Barolo DOCG 2019	12 / 56
Bava - Barbaresco DOCG	92
Le Volte dell'Ornellaia - Toscana IGT 2023	62
Casanova di Neri - Brunello di Montalcino DOCG 2019	124

ROSÉ

Glass of wine, Nikolaou wine cellar - Agiorgitiko	5 / -
Paranga Flowers, Kir-Yianni - Xinomavro, Merlot	6 / 26
Amuse, Mouson Estate - Mouchtaro, Sauvignon Blanc	38

SEMI-SWEET

Neraides, Barafakas Estate	
White (Assyrtiko, Malagousia, Moschofilero)	7 / 28
Three Witches, Barafakas Estate - Rosé (Agiorgitiko, Syrah)	7 / 30
Neraides, Barafakas Estate - Red (Agiorgitiko)	7 / 28

SPARKLING

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

PANCAKES

Pancakes with chocolate praline	10
Pancakes with chocolate praline & 1 scoop of ice cream	12.5
Pancakes with chocolate praline & bueno cream	11
Pancakes with walnuts & thyme honey	10.5

EXTRAS: +€0.5
Oreo / Biscuit / Banana / Forest Fruits

WAFFLE

Waffle with chocolate praline	10
Waffle with chocolate praline & 1 scoop of ice cream	12.5

EXTRAS: +€0.5
Oreo / Biscuit / Banana

ICE CREAM



1 scoop 3.7

Vanilla	Milk Chocolate	Pavlova
Kaimaki	Salted Caramel	Sorbet Strawberry
Cookies	Stracciatella	Sorbet Mango
Bueno		

DESSERTS

Tiramisu	9
Cannoli (2 pie.)	8
Orange pie	6.5 / with ice cream 8.5
Walnut pie	6.5 / with ice cream 8.5
Brownies	6.5 / with ice cream 8.5

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.