

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

Zuppa del giorno 21.00 €
Soup of the day

Bruschetta di pomodoro e ricotta 22.00 €
Bruschetta with chopped tomatoes, olives, ricotta, oregano and fresh basil

Antipasto platter 25.50€
Italian cold cuts and cheeses served with pickled cucumbers,
toasted nuts and homemade jam

Arancini di riso e salsiccia 21.00€
Fried rice balls stuffed with mozzarella and ground pork sausage
served with marinara sauce

Carpaccio di manzo 29.50€
Beef carpaccio, rocket leaves, 18 m.o. Grana Padano D.O.P., extra virgin olive oil

Vitello tonnato 25.50€
Roasted veal slices, tuna sauce, rocket leaves, caper berries

Salads - Insalate

Caprese di buffalo 24.00€
Buffalo milk mozzarella, tomatoes, basil pesto, extra virgin olive oil

Misticanze di verdure 17.50€
Mixed green salad with seasonal vegetables, balsamic vinegar
and 24 m.o. Grana Padano D.O.P.

Insalata di carciofi 20.50€
Raw artichoke salad with avocado, lemon and Grana Padano

Pizza - Pizze

Margherita e pomodorini 21.00€

Tomato sauce, mozzarella, cherry tomatoes, fresh basil

Capricciosa 26.00€

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

Diavola 26.00€

Tomato sauce, mozzarella, spicy salami di Napoli

Parma 26.00€

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

Bianca broccoli e pancetta 26.50 €

White pizza with broccoli, caramelized onion, pancetta, mozzarella and pecorino

Quarto formaggi 26.50€

Mozzarella, taleggio, gorgonzola, ricotta

Napolitana 25.00€

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

Pasta and Risotto - Primi Piatti

Lasagne alla bolognese 28.50€

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

Spaghetti alle vongole con bottarga 34.00€

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

Fettucchine ai funghi e tartufo 29.00€

Fettuccine with mushrooms, garlic, parmesan sauce and fresh truffle

Linguine al Pesto 24.00€

Linguine with Genoa-style basil pesto sauce

Risotto alla milanese con gamberi e asparagus 30.50€

Saffron risotto with shrimp, asparagus and lime

Penne all'amatriciana 27.50€

Penne with sautéed pancetta, pecorino, onion in a spicy tomato sauce

Pappardelle con ragu di manzo e porcini 31.00€

Pappardelle with beef ragout, porcini mushrooms and shaved parmesan

Spaghetti alla carbonara 27.00€

Spaghetti with sautéed pancetta and creamy egg sauce

Please advise us of any allergies or dietary requirements

Main Course - Secondi Piatti

Seafood - Pesci

Branzino con riso di venere e verdure 38.50€
Grilled sea bass fillet with Venere rice, vegetables and lemon, garlic, herb sauce

Gamberi alla griglia 35.00€
Grilled shrimps, mixed green and avocado salad, lemon dressing

Meats - Carni

Scaloppine al limone 39.00€
Veal scaloppini in butter - lemon sauce with spaghetti butter and parsley

Tagliata di manzo 43.00 €
Grilled beef "tagliata", with steamed spinach and potatoes with rosemary



Side Plates – Contorni

Mashed potatoes 8.50€

Roasted potatoes 10.00€

Focaccia with herbs 8.50€

Focaccia with pesto and fresh tomatoes 8.50€

Garlic bread with mozzarella 8.50€

Green salad 7.50€

Health Inspector: Christos Plevritis

Chef: Nikolaos Dimitriou

The prices include all legal taxes

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Desserts - Dolci

Tiramisu 14.00€

Coffee soaked "savoardi" biscuits, layered with mascarpone cheese cream and cocoa

Fondente al cioccolato 13.50€

Warm chocolate soufflé with hazelnut ice cream

Pizza di mele 14.50€

Warm apple pie pizza with vanilla ice cream

Gelati e sorbetti 4.00€

Ice cream and fruit sorbets (per scoop)

Coffee

Espresso Illy	5.90€
Cappuccino	6.60€
Latte Macchiato	6.60€
Irish Coffee	10.50€
'Affogato'	11.00€
Espresso Martini	16.00€

Italian Beverages

Martini Bianco./ Rosso	12.00€
Limoncello	11.50€
Sambuca Romana	12.50€
Amaretto	12.50€
Averna/Amaro del capo	12.00€
Grappa Bianca	13.50€
Grappa Riserva	13.50€
Grappa Bonolo honey & thyme	15.50€
Grappa Berta Chardonnay	
Giulia	13.50€

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Macaroni Kids Menu

It's time to take Little Guests on a taste adventure!

There's so much to explore at Sani Resort, including our world-class kids food – EXCLUSIVELY designed by global food expert and bestselling children's cookery author Annabel Karmel, MBE. From super-fuel starters and fun bites to flavour-packed mains and perfect puds, it's time to hit the taste trail and try something new with Annabel's award-winning recipes.

Starters & Salads

Giant couscous salad with rainbow vegetables and mozzarella EF, NF, V 11.00€

Vegetable puree assortment DF, GF, NF, EF, V 9.50€

Broccoli, chicken & potato bites NF 11.00€

Mediterranean tomato & vegetable soup V EF NF GF 10.50€

Mains

Margarita pizza with choice of: ham or mushrooms or salami NF, EF 13.50€

Rigatoni with tomato, basil and mozzarella NF, EF, V 13.00€

Hidden vegetable Bolognese NF, EF 14.00€

Mini chicken nuggets with chips NF 15.50€

Crunchy lemon fish with sweet potato chips and garlic dip NF 16.50€

Desserts

Chocolate fridge cake NF, EF, V 9.00€

Ice creams and fruit sorbets (per scoop) GF, EF, V 4.00€

Frozen berries with white chocolate sauce NF, V 10.00€

- vegetarian
NF - nut free

V option – can be made vegetarian
EF - egg free

DF - dairy free
GF - gluten free



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