



MARE MIO

Signature Cocktails

Grappa Passionata 11

Grappa combined with passion fruit, litchy, lime, ginger and italian aperitif

Sambuca Fresca 12

Sambuca paired with London dry Gin, green apple, cucumber, basil and ginger beer

Tiramisu 12

The Italian Legendary desert transformed into a cocktail based on, Vodka, Amaretto, coffee, mascarpone foam and cocoa powder

Negroni Sbagliato Nostro 11

A Negroni made by mistake with Campari, sweet Vermouth, Prosecco and strawberries

Dirty Thirty 12

Our twist on the iconic Dirty Martini based on Gin made in Greece, French Vermouth, thyme and an olive sphere that explodes in the mouth

Early Drinks

Vino & Tonic 10

White wine combined with cucumber & basil tonic and green apple

Limoncello Spritz 11

Limoncello, prosecco, fresh lemon cordial and chilled soda

Amaro Pineapple 11

Italian Amaro, roasted pineapple soda and chocolate

Not a Hugo 11

Moscato d'Asti, elderflower, peach liqueur and champagne acids

Perfect Bellini 12

Fine sparkling wine, juicy peach and mint

Aperol Spritz 10

Aperol, prosecco, soda

Classic

Gin Pesto 10

Gin, basil, sugar, lemon

Negroni 10

Gin, Campari, Vermouth Rosso

Amaretto Sour 10

Amaretto di Saronno, lemon, sugar, aromatic bitters, egg white (optional)

Godfather 10

Scotch Whisky, Amaretto di Saronno

Mojito 10

Cuban Style Rum, lime, sugar, mint, soda water

Daiquiri 10

Cuban Style Rum, lime, sugar

Caipirinha 10

Cachaca, lime, sugar

Mai Tai 12

Aged Rum blend, orange curacao, orgeat, lime and aromatic bitters

Moscow Mule 10

Vodka, ginger beer, lime

Espresso Martini 11

Vodka, coffee liqueur and espresso

Don Julio Margarita 12

Don blanco, Triple sec, lime juice and sea salt

Don Julio Paloma 12

Don Julio blanco, pink grapefruit soda, lime juice and sea salt



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Mocktails

Innocence

10

A virgin Italian Spritz based on bitter cordial, non alcoholic champagne acids and chilled soda water

Lady P.

10

Gin 0% alcohol, elderflower, fresh lime cordial and foam

Belli.No

10

A reimagined version of the classic Bellini

Wine & Champaign

White

Two Heroes, Sauvignon Blanc - Thrapsathiri, Charalampakis, Crete 6 28

Château Julia, Chardonnay, Domaine Costa Lazaridi, Drama 40

Ferngreen, Sauvignon Blanc, New Zealand, Vintage 2022 48

La Farra Pinot Grigio, Dry Wine, Treviso Italy 29

Rose

Two Heroes, Liatiko Merlot, Charalampakis Crete 6 24

Mati Fortuna, Agjorgitiko, Merlot, Astir X, Peloponnese 6 28

Rosé, Merlot - Agjorgitiko - Grenache, Domaine Costa Lazaridi, Drama 45

Chateau Miraval, Cinsault, Grenache Rouge, Syrah, Rolle, Provence France 56

Red

Two Heroes, Syrah - Kotsifali, Charalampakis Greece-Crete 6 24

Sparkling Wines

Cinzano Prosecco D.O.C. Glera, Pinot Bianco & Chardonnay, Italy 8 32

Brut Dargent, Ice Demi Sec Chardonnay, France 32

Brut Dargen, Ice Rose Demi Sec Pinot Noir, Demi Sweet, France 32



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Salads

Caesar

11

Mixed fresh lettuce, cherry tomatoes, croutons, Parmesan, pomegranate, bacon, chicken, and classic Caesar dressing

Rucola and Gruyere

11.5

Fresh baby arugula, Gruyère cheese, cherry tomatoes, Parmesan, hazelnut crunch, walnuts, dried figs, and aged balsamic dressing

Roman Salad

10.5

Tomato, cucumber, tricolor peppers, onion, capers, olives, watermelon pickles, feta mousse, extra virgin olive oil, and fresh oregano

Primavera

12

Mixed fresh lettuce, cherry tomatoes, pomegranate, croutons, fresh strawberries, anothyro cheese, sunflower seeds, and yogurt dressing

Appetizers

Bruscetta

Toasted bread with garlic butter, Gouda, mozzarella, tomato, and basil leaves 6

Toasted bread with garlic butter, Gouda, mozzarella, prosciutto, and arugula 8

Toasted bread with garlic butter, Gouda, mozzarella, sea bass, capers, and arugula 9

Salmon Roll

10

Smoked salmon roll filled with a mix of Italian cheeses and herbs

Carpaccio Di Manzo

17

Thinly sliced beef with Parmesan, arugula, salt, oil, and balsamic

Carpaccio Lavracki

18

Thinly sliced fresh sea bass with oil, salt, lemon zest, watercress, and lemon juice

Caprese

14

Burratina with truffle, colorful cherry tomatoes, basil leaves, and basil oil



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Appetizers

Prosciutto e Melone

13

Fresh slices of melon with mozzarella, prosciutto, and basil leaves

Arancinil

8

Fried rice balls filled with gorgonzola and yogurt sauce

Formaggi e Miele

13.5

Selection of Italian cheeses with pecorino, provolone dolce, gorgonzola, Parmesan with honey and walnuts, homemade breadsticks, and fruits

Aniseed Pears with Mussels

18

Fresh mussels and quinces with fresh herbs, mustard, and lemon juice

Fiocchi

11.5

Fried fresh pasta filled with ricotta, Parmesan, and pear

Potato Croquettes

8

Potato croquettes with truffle and black mayonnaise

Pastas

Chicken Penne

14

Penne with chicken, tri-color bell peppers, and Parmesan cream

Carbonara

15

Carbonara with linguine, guanciale, egg, pecorino, and freshly ground pepper

Pesto Genovese

13

Caserecce with fresh pesto and colorful cherry tomatoes

Black Pasta (Pasta Nera)

18

Black spaghetti with seafood broth, tomato, mussels, and quinces

Fresh Ravioli

19

Fresh ravioli filled with sea bass, caperberry, and cheese sauce



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Pastas

Mushroom Pasta

16

Penne with a variety of fresh mushrooms, truffle oil, and Parmesan cream

Fresh Truffle

24

Linguine with butter, asparagus, and fresh truffle

Shrimp Macaronada

19

Linguine with fresh tomato sauce, shrimp, and herb pesto

Tortellini

19

Fresh black tortellini filled with ricotta, smoked salmon, thyme, and tomato sauce

Calamarata Pasta

21

Calamarata pasta with salmon, artichokes with herbs, and cheese cream

Nioki Guanciale

15

Nioki gnocchi with Parmesan cream and crispy guanciale

Risotto

Shrimp Risotto

17

Risotto with squid ink, asparagus, shrimp, and crayfish cream

Mushroom Risotto

16

Risotto with a variety of fresh mushrooms and truffle oil

Chicken Risotto

15

Risotto with chicken, multicolored peppers, pear, and saffron cream



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Main Courses

Osompouko (Osobuko) 	24
Cooked using the brézé technique with caps filled with eggplants and cheeses	
Artisan Porchetta	22
Handmade roast pork cooked in the oven, with roast sauce and Milanese friggola	
Chicken Fillet	16
Greek chicken fillet grilled with asparagus, couscous, and lemon oil	
Cotoletta Di Maiale 	23
Breaded pork cutlet with panko and spices, served with potatoes	
Beef Fillet	35
Grilled beef fillet with asparagus and smashed baby potatoes, with pepper sauce	
Beef Tailiata	30
Beef flank tailiata with Parmesan, arugula, and baby potatoes	
Italian Burger	16
Pinsa bread bun with Hannibal sauce, arugula, cherry tomatoes, Black Angus creta beef patty, Parmesan, served with fries	
Sea Bass Fillet	20
Fresh filleted sea bass grilled with asparagus, couscous, and lemon oil	
Salmon Fillet 	22
Fresh salmon fillet grilled with a quinoa crust, served with asparagus, baby potatoes, and lemon oil	



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Pizza

Margherita

10

Fresh Neapolitan dough with tomato sauce, mozzarella with Gouda, and basil leaves

Pepperoni

13

Fresh Neapolitan dough with tomato sauce, mozzarella with Gouda, and spicy pepperoni

Prosciutto

13.5

Fresh Neapolitan dough with tomato sauce, mozzarella with Gouda, prosciutto, and arugula

Pesto & Artichoke Cream (Cream Friarielli)

10.5

Fresh Neapolitan dough with pesto sauce, mozzarella, artichoke cream, and baby arugula

Mushroom & Truffle

14

Fresh Neapolitan dough with tomato sauce, mozzarella with Gouda, fresh mushrooms, and truffle oil

Foraggi

14

Fresh Neapolitan dough with parmesan sauce, mozzarella, gorgonzola cream, arugula, and extra virgin olive oil

Mortadella & Pistachio

14.5

Fresh Neapolitan dough with tomato sauce, mortadella, mozzarella, and pistachio cream

Guanciale

13.5

Fresh Neapolitan dough with parmesan sauce, crispy guanciale, multicolored cherry tomatoes, and arugula

Roman

12

Fresh Neapolitan dough with tomato sauce, peppers, olives, cherry tomatoes, feta mousse, and extra virgin olive oil with fresh oregano

Mare Mio

15.5

Fresh Neapolitan dough with parmesan sauce, smoked salmon, arugula, and lemon zest — priced unspecified



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Desserts

Tiramisu 10
Ladyfinger biscuits flavored with espresso, fluffy mascarpone cream, and cocoa

Pistachio 13.5
Cheese cream with crispy kataifi, hazelnut praline, pistachios, and pistachio cream

Lemon Cannoli 9
Cannoli filled with lemon cream



MARE MIO

Brunch (served until 15:00)

MUSHROOM OMELETTE

9.5

3-egg omelet with fresh mushrooms, mozzarella inside focaccia, side salad with cherry tomatoes and mixed greens

CHICKEN OMELETTE

10.5

3-egg omelet with multicolored peppers, chicken, mozzarella inside focaccia, and side salad with cherry tomatoes and mixed greens

SCRAMBLED SANDO

10

Scrambled eggs inside a Sando bread roll with black mayonnaise and Parmesan

ITALIAN BURGER

16

Pinza bread bun with Hannibal sauce, arugula, cherry tomatoes, Black Angus creta beef patty, Parmesan, served with fries

FOCACCIA

Baked focaccia with cherry tomatoes, olives, arugula, and prosciutto

9

Focaccia with cherry tomatoes, olives, arugula, mortadella

9.5

PINZA

9

Pinza with fresh tomato sauce (pomodoro), mozzarella, basil oil, and basil leaves

SANDWICH SANDO

12

Lobster brioche roll sandwich with pesto, cherry tomatoes, arugula, and porchetta

CLUB SANDWICH

10.5

Club sandwich on focaccia with black mayonnaise, chicken, mozzarella, cherry tomatoes, lettuce, and fries



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Consumer Information

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- Prices include VAT of 13% and 24%.
- The establishment has a complaint book.
- If you have allergies or intolerances, please inform the staff.
- Some products may be frozen or have undergone freezing processes.
- Seafood and fish may contain bones.

Declared Allergens (according to EU Regulation 1169/2011):

1. Gluten - Wheat, barley, rye, etc.
2. Crustaceans - e.g., shrimp, crayfish
3. Eggs - In doughs, mayonnaise, cakes
4. Fish - e.g., tuna, seabass
5. Peanuts (arachis) - e.g., sauces or sweets
6. Soy - e.g., tofu, sauces
7. Milk & Lactose - Cheeses, creams, butter
8. Nuts - Walnuts, hazelnuts, almonds
9. Celery - e.g., in soups, sauces
10. Mustard - Dressings, sauces
11. Sesame - e.g., in focaccia, sprinkles
12. Sulfur dioxide & sulfites - Wines, dried fruits
13. Lupins - Flours, pasta
14. Molluscs - Calamari, octopus, mussels



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