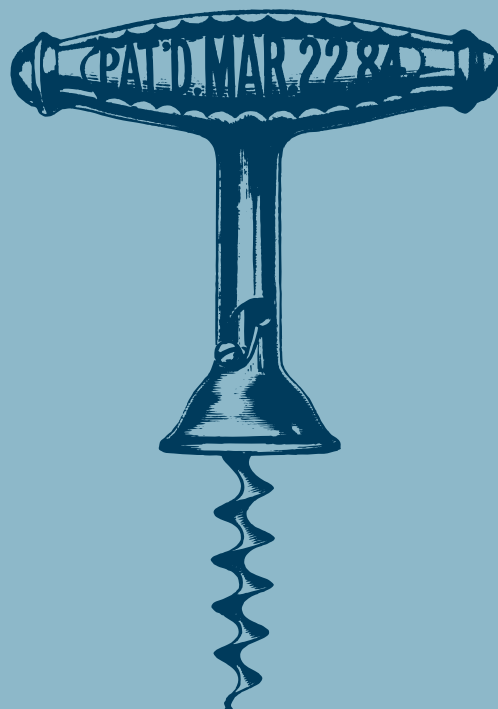




# Giacomo

CUCINA E VINO





## COCKTAIL LIST

### CENZINA 12€

Prosecco, peach juice, grenadine

### ROMANELLA 13€

Vodka, passion fruit purée, lime juice, vanilla,  
ginger syrup, top-up ginger beer

### ANCHILLINA 15€

Hendrick's Gin, cucumber, ginger syrup,  
lime juice, basil, top-up ginger beer

### UBERTINA 13€

Rum blend, passion fruit purée, lime juice,  
homemade vanilla syrup, orange bitters

### SANDARELLA 12€

Mastiha liqueur, green apple, lime juice, honey, cinnamon

## CLASSIC COCKTAILS 12€

## APERITIVO

### APEROL SPRITZ 12€

Aperol, Prosecco, Soda Water

### NEGRONI 12€

Campari, Vermouth, Gin

PLEASE INFORM US OF ANY ALLERGIES

## WINES BY THE GLASS (150 ml)

### SPARKLING WINES

**Moscato D' Asti "San Giorgio", Arione.** 8€  
Muscat. Piedmont, Italy.

**Prosecco "Divici", Botter.** 8€  
Glera. Veneto, Italy.

### WHITE WINES

**Sauvignon "Linea Sottovoce", Anno Domini.** 8€  
Chardonnay. Piedmont, Italy.

**Santorini "Cuvée Monsignori", Estate Argyros.** 16€  
Assyrtiko. Santorini, Greece.

### ROSÉ WINES

**La Vieille Ferme Rosé, Famille Perrin.** 8€  
Syrah – Cinsault - Grenache Rouge. Rhône, France.

**Miraval, Château de Miraval - Famille Perrin.** 14€  
Provence blend. Provence, France.

### RED WINES

**Barbera d' Alba "Egidio", Luca Bosio.** 9€  
Barbera. Piedmont, Italy

**Chianti Classico "Riserva", Agricola Querciabella.** 18€  
Sangiovese. Tuscany, Italy.

## WINES BY THE BOTTLE (750 ml)

### SPARKLING WINES

**Moscato D' Asti "San Giorgio", Arione.** 33€  
Muscat. Piedmont, Italy.

**Moscato Spumante "Rosé", Sperone.** 33€  
Muscat. Piedmont, Italy.

**Prosecco "Divici", Botter.** 33€  
Glera. Veneto, Italy.

### CHAMPAGNES

#### BRUT

**Perrier-Jouët "Grand Brut".** 128€  
Chardonnay - Pinot Noir - Pinot Meunier. Champagne, France.

#### BLANC DE BLANCS

**Philipponnat "Blanc de Blancs".** 195€  
Chardonnay. Champagne, France.

#### ROSÉ

**Perrier-Jouët "Blason Rosé".** 142€  
Chardonnay - Pinot Noir - Pinot Meunier. Champagne, France.

**Laurent-Perrier "Cuvée Rosé Brut".** 230€  
Champagne blend. Champagne, France.

## WINES BY THE BOTTLE (750 ml)

### WHITE WINES – GREECE

<b>Mantinia "Blanc de Gris", Tselepos Wines.</b> Moschofilero. Mantinia.	<b>39€</b>
<b>"Paros" White, Moraitis Winery.</b> Monemvassia. Paros.	<b>37€</b>
<b>Lenga, Avantis Estate.</b> Gewürztraminer. Evia.	<b>37€</b>
<b>Sauvignon Blanc, Alpha Estate.</b> Sauvignon Blanc. Florina.	<b>50€</b>
<b>Malagousia, Ktima Gerovassiliou.</b> Malagousia. Epanomi.	<b>46€</b>
<b>"Apla" White, Oenops Wines.</b> Malagousia – Assyrtiko - Roditis. Drama.	<b>37€</b>
<b>"Thema" White, Ktima Pavlidis.</b> Assyrtiko - Sauvignon Blanc. Drama.	<b>42€</b>
<b>Tesseris Limnes, Ktima Kir–Yianni.</b> Gewürztraminer - Chardonnay. Florina.	<b>44€</b>
<b>"Ovilos" White, Ktima Biblia Chora.</b> Assyrtiko - Sémillon. Pangeon.	<b>64€</b>
<b>Assyrtiko "Idisma Dryos", Wine Art Estate.</b> Assyrtiko. Drama.	<b>48€</b>
<b>Santorini "Cuvée Monsignori", Estate Argyros.</b> Assyrtiko. Santorini.	<b>78€</b>
<b>Viognier, Ktima Gerovassiliou.</b> Viognier. Epanomi.	<b>53€</b>
<b>Roussanne "Nostos", Manousakis Winery.</b> Roussane. Crete.	<b>69€</b>

## INTERNATIONAL WHITE WINES

<b>Pinot Grigio, Lis Neris.</b> Pinot Grigio. Friuli, Italy.	<b>50€</b>
<b>White Heaven, Two Rivers.</b> Sauvignon Blanc. Marlborough, New Zealand.	<b>48€</b>
<b>Sancerre, Jean-Paul Balland.</b> Sauvignon Blanc. Loire, France.	<b>72€</b>
<b>Château Bonnet, André Lurton.</b> Sauvignon Blanc – Sémillon - Muscadelle. Bordeaux, France.	<b>50€</b>
<b>Villa Antinori Bianco, Marchesi Antinori.</b> Trebiano – Malvasia - Pinot Blanc - Pinot Grigio - Riesling. Tuscany, Italy.	<b>39€</b>
<b>Sauvignon "Linea Sottovoce", Anno Domini.</b> Chardonnay. Piedmont, Italy.	<b>42€</b>
<b>Côtes du Rhône Reserve Blanc "Les Crus", Famille Perrin.</b> Grenache blanc- Marsanne-Viognier-Roussanne. Rhône, France.	<b>44€</b>
<b>Riesling Grand Cru "Rosacker", Domaine Christophe Mittnacht.</b> Riesling. Alsace, France.	<b>88€</b>
<b>Bourgogne Blanc "Cuvée Edmé", Maison Champy.</b> Chardonnay. Burgundy, France.	<b>68€</b>
<b>Chablis 1er Cru "Montmains", Domaine Louis Michel &amp; Fils.</b> Chardonnay. Burgundy, France.	<b>98€</b>
<b>Batàr, Querciabella.</b> Chardonnay - Pinot Blanc. Tuscany, Italy.	<b>175€</b>
<b>Puligny-Montrachet 1er Cru "Vieilles Vignes", Jean Chartron.</b> Chardonnay. Burgundy, France.	<b>165€</b>

## ROSÉ WINES – GREECE

<b>Merlot Rosé, Domaine Costa Lazaridi.</b> Merlot. Drama.	<b>49€</b>
<b>Alpha Estate Rosé.</b> Xinomavro. Amyndeon.	<b>48€</b>
<b>"Apla" Rosé, Oenops Wines.</b> Xinomavro - Limniona - Mavroudi. Drama.	<b>52€</b>
<b>Techni Alipias, Wine Art Estate.</b> Nebbiolo, Sangiovese, Syrah. Drama.	<b>38€</b>
<b>Peplo, Domaine Skouras.</b> Agiorgitiko - Syrah - Mavrofilero. Peloponnese.	<b>48€</b>

## INTERNATIONAL ROSÉ WINES

<b>La Vieille Ferme Rosé, Famille Perrin.</b> Syrah - Cinsault - Grenache Rouge. Ventoux, Rhône, France.	<b>40€</b>
<b>Prestige, Château des Marres.</b> Provence blend. Côtes de Provence, France.	<b>68€</b>
<b>Miraval, Château de Miraval - Famille Perrin.</b> Provence blend. Côtes de Provence, France.	<b>68€</b>
<b>Rosé des Marres, Château des Marres.</b> Provence blend. Côtes de Provence, France.	<b>44€</b>
<b>"Sof" Campo di Sasso, Tenuta di Biserno, Lodovico Antinori.</b> Cabernet Franc - Syrah. Tuscany, Italy.	<b>72€</b>
<b>Cuvée Symphonie Cru Classé, Château Sainte Marguerite</b> Provence blend. Côtes de Provence.	<b>98€</b>



## RED WINES – GREECE

<b>Naoussa "Gi kai Ouranos", Thymiopoulos.</b> Xinomavro. Naoussa.	<b>48€</b>
<b>Limnio "Wild Ferment", Anatolikos Vineyards.</b> Limnio. Avdhira.	<b>52€</b>
<b>Avaton, Ktima Gerovassiliou.</b> Limnio - Mavroudi - Mavrotragano. Epanomi.	<b>58€</b>
<b>Merlot "Château Julia", Domaine Costa Lazaridi.</b> Merlot. Drama.	<b>48€</b>
<b>Driopi "Reserve", Ktima Driopi.</b> Agiorgitiko. Nemea.	<b>46€</b>
<b>"Thema" Red, Ktima Pavlidis.</b> Syrah - Agiorgitiko. Drama.	<b>46€</b>
<b>Syrah, Avantis Estate.</b> Syrah. Evia.	<b>38€</b>
<b>Magic Mountain, Château Nico Lazaridi.</b> Cabernet Sauvignon, Cabernet Franc. Drama.	<b>78€</b>

## INTERNATIONAL RED WINES

<b>Côtes du Rhône Reserve Rouge "Les Crus", Famille Perrin.</b> Grenache- Syrah- Mourverde. Southern Rhône. France.	<b>42€</b>
<b>Nuits Saint George, David Duband.</b> Pinot Noir. Côtes de Nuits, Burgundy, France.	<b>145€</b>
<b>Valpolicella Classico, Allegrini Estates.</b> Valpolicella blend. Veneto, Italy.	<b>42€</b>
<b>Barbera d' Alba "Egidio", Luca Bosio.</b> Barbera. Piedmont, Italy.	<b>45€</b>
<b>Rioja "Corriente", Telmo Rodriguez.</b> Tempranillo - Graciano - Garnacha. Rioja, Spain.	<b>48€</b>
<b>Chianti Classico "Riserva", Agricola Querciabella.</b> Sangiovese. Tuscany, Italy.	<b>94€</b>
<b>Malbec "A", Zuccardi.</b> Malbec. Mendoza, Argentina.	<b>46€</b>
<b>Barolo, Domenico Clerico.</b> Nebbiolo. Piedmont, Italy.	<b>130€</b>
<b>Brunello di Montalcino, Poggio San Polo.</b> Sangiovese Grosso. Tuscany, Italy.	<b>145€</b>
<b>Sondraia, Poggio Al Tessoro.</b> Bordeaux blend. Bolgheri, Tuscany.	<b>155€</b>

## MAGNUM BOTTLES (1,5 L)

### WHITE WINES

**"Ovilos" White, Ktima Biblia Chora.** 132€  
Assyrtiko - Sémillon. Pangeon, Greece.

**Sancerre, Jean-Paul Balland.** 145€  
Sauvignon Blanc. Loire, France.

### ROSÉ WINES

**Alpha Estate Rosé.** 95€  
Xinomavro. Amyndeon.

**Miraval, Château de Miraval - Famille Perrin.** 132€  
Provence blend. Côtes de Provence, France.

### RED WINE

**"Thema" Red, Ktima Pavlidis.** 90€  
Syrah - Agiorgitiko. Drama, Greece.

## DESSERT WINES & DIGESTIVES

### BY THE GLASS (50ml)

**Samos "Grand Cru", UWC Samos.** 8€  
Muscat of Samos. Samos, Greece.

**Vinsanto "4 Years Barrel Aged", Estate Argyros.** 13€  
Aidani – Athiri - Assyrtiko. Santorini, Greece.

**Grappa Vite d' Oro "Classica", Bepi Tosolini.** 12€  
White Grappa. Veneto, Italy.

**Grappa Vite d' Oro "Barrique", Bepi Tosolini.** 13€  
Aged Grappa. Veneto, Italy.

**"Dark Cave", Tsilili Distillery.** 14€  
5-Year-Old Aged Tsipouro. Thessaly, Greece.



### BEERS

Peroni bottle 330ml	6€
Moretti bottle 330ml	6€
Fix alcohol-free	5€

### SOFT DRINKS

	3€
Pink grapefruit soda	4,5€

### SPIRITS

Regular	11€
Special	14€
Premium	16€

### WATER

Zagori still water 1lt	4€
S. Pellegrino 250ml	3€
S. Pellegrino 750ml	6€

### COFFEE

Espresso	2,8€
Espresso double	3,2€





# Giacomo

CUCINA E VINO

MARKET INSPECTION MANAGER: DIMOSTHENIS STASINOPOULOS

PRICES INCLUDE VAT AND ALL LEGAL CHARGES

COMPLAINT SHEETS ARE AVAILABLE WITHIN A SPECIAL BOX AT THE RESTAURANT'S EXIT

THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT IS NOT RECEIVED (RECEIPT-INVOICE)

THE RESTAURANT HAS CERTIFIED POINT OF SALES TERMINALS FOR PAYMENT WITH CARDS