



TO START

FOCACCIA

FOCACCIA, ROMESCO DIP, MARINATED OLIVES

STUFFED ZUCCHINI FLOWERS

ZUCCHINI FLOWERS STUFFED WITH SANTORINI CHLORO CHEESE, TOMATO-GARLIC DIP

BRUSCHETTA, TOMATO AND GREENS

SOURDOUGH BREAD, SANTORINI TOMATO PASTE, SEASONAL GREENS, ROASTED GARLIC, RICOTTA, CAPERS

GRILLED ZUCCHINI AND STRACCIATELLA

GRILLED BABY ZUCCHINI, STRACCIATELLA, MINT, CAPERS, LEMON, PINE NUTS

ARANCINI ROOSTER RAGÙ

ARANCINI ROOSTER PASTITSADA, PARMESAN CREAM

BEEF CARPACCIO

BEEF CARPACCIO, SHALLOT CREAM, PINE NUTS, ARUGULA, CAPERS, AGED PARMESAN

MEATBALLS WITH TOMATO SAUCE

BEEF MEATBALLS, TOMATO SAUCE, PARMESAN, BASIL

GRILLED OCTOPUS

GRILLED OCTOPUS, HAZELNUT ROMESCO, OLIVE & CAPER GREMOLATA

SEA BASS TIRADITO

THINLY SLICED RAW SEA BASS, CUCUMBER DRESSING, JALAPEÑOS

FRIED LASAGNA

CRISPY FRIED LASAGNA, SLOW-COOKED BEEF RAGÙ, PARMESAN CREAM

SALADS

BURRATA

SELECTION OF CHERRY TOMATOES, GRILLED PEACHES, BASIL, PINE NUTS, AGED BALSAMIC VINEGAR

SANTORINI SALAD

SANTORINI CHLORO CHEESE WITH FLORINA PEPPERS, CHERRY TOMATOES, CUCUMBER, KALAMATA OLIVES, CAPER LEAVES, OREGANO, CAROB RUSK

SUMMER GARDEN

SUMMER HARVEST LAMB'S LETTUCE, GRILLED MANOURI, MELON, HAZELNUTS, MARJORAM, OXYMELI DRESSING

GRILLED SHRIMP SALAD

GREEN SALAD, MARINATED SHRIMP, FENNEL, AVOCADO, PINK GRAPEFRUIT, PUMPKIN SEEDS, CITRUS DRESSING

PIZZA

MARGHERITA

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, PECORINO, BASIL

MILANO

MOZZARELLA FIOR DI LATTE, TALEGGIO, TRUFFLE CREAM, MUSHROOMS, 24-MONTH-AGED PARMIGIANO REGGIANO

CALABRIA

SAN MARZANO TOMATO SAUCE, SALAME PICCANTE, SMOKED SCAMORZA, RED ONION, HONEY, FRESH CHILI

EMILIA-ROMAGNA

FIOR DI LATTE, MORTADELLA FROM BOLOGNA, STRACCIATELLA, BASIL PESTO, PISTACHIO DOP

PUGLIA

SAN MARZANO TOMATO SAUCE, PROSCIUTTO DI PARMA, BURRATA, ARUGULA, PINE NUTS

SANTORINIOZA

SAN MARZANO TOMATO SAUCE, ONION, ROASTED EGGPLANT, TINOS ARTICHOKE, FLORINA PEPPERS, SANTORINI CHLORO CHEESE, BASIL

ADD TO YOUR PIZZA

FRESH SUMMER TRUFFLE | KALAMATA OLIVES | ANCHOVIES | BRESAOLA | MUSHROOMS | STRACCIATELLA | SALAMI PICCANTE

PASTA

GNOCCHI IN WOOD-FIRED OVEN

WOOD-FIRED BAKED GNOCCHI, SAN MARZANO TOMATO SAUCE, CONFIT SANTORINI CHERRY TOMATOES, MOZZARELLA, BASIL, PARMESAN

AL LIMONE

SPAGHETTI, LEMON BUTTER CREAM, FENNEL, 24-MONTH-OLD PARMIGIANO REGGIANO

CARBONARA

SPAGHETTI, GUANCIALE, PECORINO ROMANO, EGG YOLK

PESTO

FRESH RIGATONI, GENOVESE BASIL PESTO, STRACCIATELLA, PINE NUTS

LINGUINE WITH SHRIMP

LINGUINE, GRILLED SHRIMP, ZUCCHINI, SHRIMP BISQUE, LEMON

PAPPARDELLE WITH LAMB RAGÙ

FRESH PAPPARDELLE, LAMB RAGÙ BIANCO, PARMESAN CREAM, ROSEMARY

MAINS

GRILLED CHICKEN

GRILLED HALF FREE-RANGE CHICKEN, PARSLEY, CAPERS, LEMON

GRILLED SEA BASS

GRILLED SEA BASS, SEASONAL GREENS, CLAMS, FENNEL, CONFIT TOMATOES

FISH OF THE DAY FRICASSEE

SEASONAL GREENS, EGG-LEMON SAUCE, BOTARGA

BLACK ANGUS RIBEYE 300G

BLACK ANGUS RIBEYE, BAROLO JUS

PICANHA STEAK 300G

BLACK ANGUS PICANHA STEAK

SIDES

GREEN SALAD | GRILLED BABY VEGETABLES | FRENCH FRIES

DESSERTS

TIRAMISU

MASCARPONE CREAM, COFFEE CREAM, SAVOIARDI, COCOA

SWEET PIDE BRÛLÉE

WOOD-FIRED SWEET PIDE, VANILLA CUSTARD, FRESH FRUIT

CHOCOLATE

CHOCOLATE & HAZELNUT CREAM, FRESH STRAWBERRIES, CRUNCHY PISTACHIO PRALINE

MADAGASCAR VANILLA GELATO

HOUSE-MADE MADAGASCAR VANILLA GELATO WITH CONDIMENTS

CHOCOLATE GELATO

HOUSE-MADE CHOCOLATE GELATO WITH CONDIMENTS

FOOD INFORMATION

GLUTEN-FREE  | VEGETARIAN 

PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.
PRODUCTS MARKED WITH AN ASTERISK (*) ARE FROZEN OR HAVE BEEN PREVIOUSLY FROZEN.

WE USE OLIVE OIL IN SALADS AND COOKING. SUNFLOWER OIL IS USED FOR FRYING.

LEGAL NOTICE

ALL PRICES ARE IN EURO AND INCLUDE TAXES (VAT). THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT/INVOICE). COMPLAINT FORMS ARE AVAILABLE UPON REQUEST.

RESPONSIBLE ACCORDING TO THE LAW: GEORGE PAPARRODOPOULOS



KALLISTI

SANTORINI
CUCINA MEDITERRANEA

KALLISTI FUSES ITALIAN ARTISTRY WITH MEDITERRANEAN FLAVOURS, BLENDING ITALIAN CULINARY HERITAGE WITH THE CHARACTER OF SANTORINI. A MEETING OF TWO MEDITERRANEAN SOULS, BOTH ROOTED IN RESPECT FOR SEASONALITY, INGREDIENT, AND PLACE.

KALLISTI TAKES ITS NAME FROM THE ANCIENT NAME OF SANTORINI, “KALLISTI”, MEANING “THE MOST BEAUTIFUL.” A TRIBUTE TO THE ISLAND’S TIMELESS BEAUTY, LIGHT, AND ELEMENTAL ENERGY, FROM ANTIQUITY TO TODAY.

