

Pizza Specialist



Cuore Rosso

Parikia - Paros



WHY "CUORE ROSSO" (RED HEART)?...

Did you notice that symbol on the bar counter at the entrance?
Just think, it was already here before we arrived.
So, what could our name have been, if not this!

The history of Italy and its excellent products belong to us, that's why our passion
and enthusiasm to share it with you, combines tradition with evolution.

Relax and enjoy this evening.
Welcome to a small Authentic corner of Italy.
Welcome to Cuore Rosso,

FROM CHIARA, MARTINO AND ALL THE STAFF

MENU

COME WITH ME

The Aperitif according to Cuore Rosso, a journey among flavours and excellent wines... Pamper your palate and enjoy the experience.

Each proposal is enhanced by our recommended wine, but feel free to choose the one that you prefer!



CARPACCI & CHEESE



Black Angus Fumè

Served with arugula, Paros cherry tomatoes, Parmigiano Reggiano DOP shavings, citronette with extra virgin olive oil. 19

Glass of Primitivo rosso 6

Bresaola

Bresaola served with arugula, Parmigiano Reggiano DOP shavings, citronette with extra virgin olive oil. 17

Glass of Rodi di Paros rosé 7.5

La Bufala DOP



Buffalo Mozzarella (250gr) Paros cherry tomatoes, Peloponnese olives, basil, salt, extra virgin olive oil. 16.5

Glass of white Müller Thurgau 9.5

Burrata tartufata

Burrata with truffle (250gr) served with dried tomatoes, Genoese Pesto DOP, Paros cherry tomatoes. 17.5

Glass of white Chardonnay 9.5

Gnocco Fritto Mortadella & Pistacchio 9

Glass of Prosecco Valdobbiadene DOCG 8.5

COCKTAILS

Ideal for an aperitif

Spritz

Aperol, prosecco, soda water. 9

Cuore Rosso Spritz

Aperol, prosecco, pomegranate juice. 10

Negroni Sbagliato

Campari, prosecco, red Martini. 9

Non-alcoholic Spritz

Alcohol-free bitter, orange juice, soda water. 8

* Basket of bread 2€

Vegetarian

Vegetarian and vegan

Spicy

PLATTERS



Benvenuti in Toscana

Wild Boar Salami, Roast Pancetta, Salami with Fennel Seeds, Peppered Raw Ham, all accompanied by our fried Italian dumplings. 16

Fuori porta a Piacenza

Parma Ham, Coppa, Cooked Ham, Salami, all accompanied by our fried Italian dumplings. 16

Add to each one our selection of Italian and Greek cheeses. +5

For both, glass of red Chianti 9

VICES AND WHIMS

Treat yourself to small pleasures ... You've come to the right place!

Farinata Bio

Rectangles of organic chickpea flour and water baked in the oven. The flavour is enhanced with freshly ground black pepper. 6

Gnocco Fritto in Love (Fried Italian Dumplings)



We know, they're moreish. Giving in is the answer!

Rectangles of Italian wheat flour and water, fried in olive oil, served with homemade tomato sauce with basil. 6

Cuore Rosso Homemade Chips

Fresh Paros Potatoes, cut into rings and fried in olive oil, served with dips 5.5



LIMITED EDITION PIZZAS

We like to offer special pizzas, while always satisfying even the most demanding palates, accompanied by our recommended wines.

There is, however, one detail, or rather two: they are not always available and are limited in number... that's right, they soon run out!

Sofia Loren



Mozzarella fiordilatte, sautéed porcini mushrooms, white spring truffle carpaccio, saffron pistils. 25.5

Glass of white Müller Thurgau 9.5

Boom



Also available as a calzone

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, mild gorgonzola, spicy Ventricina (salami), 'nduja (spicy pork spread), sautéed red onion. 19.5

Glass of red Chianti 9

Delicious

Homemade San Marzano DOP tomato sauce, fresh DOP buffalo mozzarella from Campania, Culatello ham, Paros cherry tomatoes, basil, extra virgin olive oil. 20

Glass of Rodi di Paros rosé 7.5

Timone

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, tuna fillet, artichoke hearts, black olives. 21

Glass of white Chardonnay 9.5

THE CUORE ROSSO PIZZAS SELECTION

Our most popular pizzas, ones that make us proud.

Choosing the recommended wine, brings out the best in their aromas and flavours.

Salmone Norvegese

Mozzarella fiordilatte, Norwegian smoked salmon, lemon slices, parsley cream, dill, extra virgin olive oil. 19

Glass of Rodi di Paros rosé 7.5

Parma

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, Parma ham, arugula, Parmigiano Reggiano DOP shavings, extra virgin olive oil. 17

Glass of Rodi di Paros rosé 7.5



Raffinata

Mozzarella fiordilatte, burrata cheese with Truffle, sautéed porcini mushrooms, truffle oil. 17.5

Glass of Prosecco Valdobbiadene DOCG 8.5

Cocciuta

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, cooked ham, artichoke hearts, fresh champignon mushrooms, black olives. 17

Glass of red Chianti 9

Gioconda

Homemade San Marzano DOP tomato sauce, fresh buffalo mozzarella from Campania DOP, Paros cherry tomatoes, basil, extra virgin olive oil. 16

Glass of Prosecco Valdobbiadene DOCG 8.5

SIGNATURE PIZZAS

White Pizzas - without tomato sauce -

Dalla

Mozzarella fiordilatte, mortadella, Pistachio cream, Parmigiano Reggiano DOP shavings, extra virgin olive oil. 17

Gaber

Mozzarella fiordilatte, mild gorgonzola, taleggio cheese, Parmigiano Reggiano DOP. 16

Mameli

Genoese Pesto DOP, fresh buffalo mozzarella Campana DOP, Paros cherry tomatoes, basil, extra virgin olive oil. 16.5

De André

Genoese Pesto DOP, mozzarella fiordilatte, fresh champignon mushrooms, pine nuts, basil, Parmigiano Reggiano DOP shavings. 16.5



LIGHT PIZZAS... SOUTHBOUND

Red Pizzas - without mozzarella -

Sicilia

Homemade San Marzano DOP tomato sauce, anchovies, capers, black olives, extra virgin olive oil. 15.5

Mediterranea

Homemade San Marzano DOP tomato sauce, arugula, Paros cherry tomatoes, pine nuts, extra virgin olive oil. 14.5

Libera

Homemade San Marzano DOP tomato sauce, black olives, capers, artichoke hearts. 14.5

ALL TIME FAVOURITES



Carpe diem

Homemade San Marzano PDO tomato sauce, mozzarella fiordilatte, Tuscan sausage with Chianti, sautéed Porcini mushrooms. 16.5

🍷 Glass of red Chianti 9

Profumo d'Estate

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, arugula, Paros cherry tomatoes, Parmigiano Reggiano DOP shavings, extra virgin olive oil. 15.5

🍷 Glass of white Chardonnay 9.5

Tirolese

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, Speck from Trentino (dry-cured, lightly smoked ham), arugula, Parmigiano Reggiano DOP shavings, extra virgin olive oil. 16

Saporita

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, Speck from Trentino (dry-cured, lightly smoked ham), mild gorgonzola, sautéed red onion. 16

Arrabbiata

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, spicy Ventricina (salami), Apulian chili pepper served separately. 15

Regina

Homemade San Marzano DOP tomato sauce, baked buffalo mozzarella DOP from Campania, basil, extra virgin olive oil. 14

LASAGNE

Layers of flat Italian egg pasta.

A contemporary version of a medieval dish.

Tartufata

Filled with homemade bechamel sauce, Burrata cheese with truffles, sautéed champignon mushrooms, Parmigiano Reggiano DOP. 15

🍷 Glass of white Chardonnay 9.5

Bolognese

Filled with San Marzano DOP tomato sauce, Homemade meat sauce and bechamel, mozzarella fiordilatte and Parmigiano Reggiano DOP. 15

🍷 Glass of red Chianti 9

Ricca - double the flavour -

Half Bolognese portion and half Truffle portion. 15

🍷 Of your choosing, ask our staff.

Campagnola

Also available as a calzone

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, cooked ham, fresh champignon mushrooms. 15.5

Atleta Speciale

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, smoked bacon, frankfurters, cooked ham, fresh champignon mushrooms, grilled peppers, sautéed red onion. 16

Mangiafuoco

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, spicy Ventricina (salami), fresh champignon mushrooms, sautéed red onion, Apulian chili pepper served separately. 16

Rita

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, basil, extra virgin olive oil. 12

Peter Pan

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, salame Piacentino DOP, black olives. 15

Orto

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, Parmigiano Reggiano DOP, sautéed red onion, grilled courgettes, aubergines and peppers. 15

SALADS

Rena

Raw champignon mushrooms, Parmigiano Reggiano DOP shavings, arugula, seasoned with salt vinaigrette, extra virgin olive oil and lemon. 10

Delicata

Lettuce, arugula, Paros cherry tomatoes, red onion, poppy seeds, salt, extra virgin olive oil, balsamic vinegar of Modena. 9.5

Esotica

Lettuce, Paros cherry tomatoes, carrots, sweetcorn, fresh pineapple, graviera Naxos DOP cheese, extra virgin olive oil, salt, balsamic vinegar of Modena. 10

Responsible for market regulations: Cuore Rosso O.E.

The prices include all taxes and are expressed in Euros.

The customer is not obliged to pay if the receipt has not been received (receipt-invoice).

If you have food allergies, please inform your waiter, we will be happy to discuss any necessary changes.

Some purchased / processed foods may have undergone rapid blast chilling and freezing processes to preserve their organoleptic characteristics, or due to the lack of availability of fresh products.