



(pictured)

# Pizza Delicious

[www.cuorerosso.gr](http://www.cuorerosso.gr)

Place your order by our website is quik and easy!

Michail Krispi 9, Paros (Greece)

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Hours: 18:00-24:00

Home delivery: €4 for orders under €40

# Pairings

*Look for the numbers and letters by the pizzas to find the perfect pairing with our beers!*

1



## Moretti Lager

33 cl 4,6% vol € 6

A low fermentation beer made from a blend of fine hops, giving it a pleasant, subtly bitter flavor balanced with floral notes.

2



## Menabrea Lager

33 cl 4,8% vol € 6

A well-balanced low fermentation beer revealing remarkable floral and fruity aromas thanks to the spiced yeasts used for its production.

3



## Jasmine

33 cl 6,2% vol € 7,5

Unfiltered & Unpasteurized Beer  
Not another IPA!  
Jasmine is as luscious as her label implies.  
It's super aromatic, with bright notes of tropical fruits and citrus and never fails to lift our mood up

4



## 56 Isles

33 cl 5,2% vol € 6,5

A Pilsner beer handcrafted by a small brewery in Paros. Blond, light with a thick head of foam provided by the Paros Barley that grows on the Aegean coast.

5



## Hay Joe

33 cl 5,2% vol € 7

Originated in Belgium, this BEER Style was specifically brewed for refresh farmers after a long day in the field. Lemony, dry, perfect after a long day under the sun!

6



## BrewDog Gluten Free

33 cl 5,2% vol € 8

Now available in gluten free after 15 years, here to prove that great beer is for everyone. This light, golden classic has been subverted with new world hops to create an explosion of flavour. Bursts of caramel and tropical fruit with an all-out riot of grapefruit, pineapple and lychee, precede a spiky bitter finish.

## Sofia Loren ⑤ ⑥

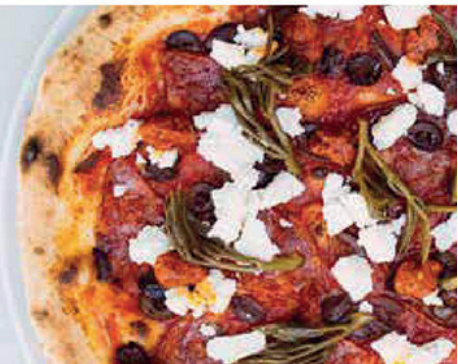
Fior di latte mozzarella,  
sautéed porcini mushrooms,  
spring white truffle carpaccio,  
Kozani saffron pistils

€ 25,5



## Kritamo ⑤ ⑩

Handmade San Marzano DOP tomato  
sauce, Niotiko Krotiri cheese from Ios  
(Slow Food presidium), spicy Ventricina  
salami, 'Nduja (spicy, spreadable  
sausage), black olives, wild sea fennel,  
extra-virgin olive oil € 23,5



## Deep Blue ③ ⑥

Melted DOP buffalo milk mozzarella from  
Campania, steamed King Crab leg meat,  
fava beans with capers from the island of  
Tinos, Smith green apples, Mikres olives  
from Crete, caper leaves from the island of  
Tinos, extra-virgin olive oil € 36





## Parma DOP ④ ⑥

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, Parma ham, rocket (arugula), shaved DOP Parmesan cheese, extra-virgin olive oil € 17



## Boom ③ ⑥

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, sweet gorgonzola, spicy Ventricina salami, 'Nduja (spicy, spreadable sausage), sautéed red Paros onion € 19,5



## Delicious ④ ⑥

Handmade San Marzano DOP tomato sauce, fresh chunks of DOP Buffalo Milk Mozzarella from Campania, Culatello cured ham, Paros cherry tomatoes, basil, extra-virgin olive oil € 20



## Gioconda ② ③

Handmade San Marzano DOP tomato sauce, fresh chunks of DOP Buffalo Milk Mozzarella from Campania, Paros cherry tomatoes, basil, extra-virgin olive oil € 16

## Cocciuta ③ ⑥

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, cooked ham, artichoke hearts, fresh champignon mushrooms, black olives € 17

## Salmon ④ ⑥

Fior di latte mozzarella, smoked Norwegian salmon, lemon slices, parsley cream, dill, extra-virgin olive oil € 19

## De Andre ① ⑥

DOP Pesto Genovese, fior di latte mozzarella, fresh champignon mushrooms, pine nuts, basil, shaved DOP Parmesan cheese € 16,5

## Raffinata ⑤ ③

Fior di latte mozzarella, truffled Apulian burrata, sautéed porcini mushrooms, white truffle oil € 17,5

## Dalla ⑤ ⑥

Fior di latte mozzarella, mortadella studded with pistachios, pistachio cream, shaved DOP Parmesan cheese, extra-virgin olive oil € 17

## Timone ③ ⑥

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, tuna fillets, artichoke hearts, black olives € 21

## Regina ② ①

Handmade San Marzano DOP tomato sauce, melted DOP Buffalo Milk Mozzarella from Campania, basil, extra-virgin olive oil € 14



## Atleta Speciale ③ ①

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, smoked flat pancetta, frankfurters, cooked ham, fresh champignon mushrooms, sautéed red Paros onion, grilled bell peppers € 16



## Carpe diem ③ ①

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, Tuscan sausage with Chianti, sautéed porcini mushrooms € 16,5

## Mangiafuoco ① ①

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, spicy Ventricina salami, fresh champignon mushrooms, sautéed red Paros onion, traditional Apulian chili pepper served separately € 16

## Profumo d'estate ④ ①

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, rocket (arugula), Paros cherry tomatoes, shaved DOP Parmesan cheese, extra-virgin olive oil € 15,5

## Arrabbiata ⑤ ①

Handmade San Marzano DOP tomato sauce, fior di latte mozzarella, spicy Ventricina salami, traditional Apulian chili pepper served separately € 15



# Lasagna € 15

Bolognese, Tartufata o Ricca (Double Taste)

*Strictly homemade!*

## Tagliere di salumi € 16

*Choose between either the "Tuscany" or  
"Piacenza" platters*

*+ Accompanied by a selection of cheeses € 5*

## Farinata Bio € 6

*Organic chickpea pancake*

## Gnocco Fritto € 6

*Fried Bread Dumpling with San Marzano DOP  
tomato sauce*

## Home made chips € 5,5

*Accompanied by sauces*

## Bufala DOP € 16,5

*DOP buffalo milk mozzarella served with Paros  
cherry tomatoes*

## Carpaccio di bresaola € 17

## Gnocco Gourmet € 9

*Fried Bread Dumpling with Mortadella and  
pistachio cream*

## Esotica insalata € 10

*Exotic salad*



# Salame di cioccolato

€ 7

Nutellizza € 10

Tiramisù sorpresa € 7,5



## Wine pairings

A



**Frascati**

**Superiore DOC**

Dry, velvety white wine

75 cl 13,5%

€ 18

B



**Chardonnay**

Dry white wine

75 cl 13,5%

€ 36

C



**Prosecco**

**Bortolomiol DOCG**

Sparkling white wine

75 cl 10,5-11%

€ 29,5

D



**Chianti dei**

**Colli Senesi**

Ruby red color

75 cl 12,5%

€ 25,5

E



**Primitivo**

Crisp red wine

75 cl 13%

€ 18,5

F



**Rodí**

Greek rosé wine

75 cl 11,5%

€ 28,5

**Chloe**

50 cl 5% vol € 7

*This is a true craft lager beer,  
unfiltered and unpasteurized!  
This is Chloe!  
Enjoy*



Still water (glass bottle) 1 l € 3

Beverages (glass bottles) 25 cl € 3

San Pellegrino (glass bottle) 75 cl € 5

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**CIRO® - The Original Pizza Box** -  
the patented carton box that,  
unlike cardboard:

Doesn't  
"boil"  
your pizza,  
ruining it

Isn't  
hazardous to  
your health

Doesn't pollute  
the environment  
since it's  
reusable and  
recyclable



**Promotion**

Pizza +

Special beer or wine +

Starter =

**FREE DESSERT**



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 us, 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.