

CUORE ROSSO - GLUTEN FREE

COME WITH ME

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



CARPACCI & CHEESE



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

Glass of white Müller Thurgau 9.5

Tesori del Mediterraneo

Italian and Greek cheeses served with honey and homemade jam, accompanied by rice crackers. 16

Glass of Prosecco Valdobbiadene DOCG 8.5

COCKTAILS

Ideal for an aperitif

Spritz

Aperol, prosecco, soda water. 8

Negroni Sbagliato

Campari, prosecco, red Martini. 8

Non-alcoholic Spritz

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

PLATTERS



Fuori porta a Piacenza

Parma Ham, Coppa, Cooked Ham, Salami, all accompanied by rice crackers. 15.5

Add our selection of Italian and Greek cheeses. +5

Glass of red Chianti 9

VICES AND WHIMS

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

Organic Farinata

Rectangles of organic chickpea flour and water baked in the oven.

The flavour is enhanced with freshly ground black pepper. 6



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. 22

Glass of Rodi di Paros rosé 7.5

Gioconda

Homemade San Marzano DOP tomato sauce, fresh buffalo mozzarella from Campania DOP, Paros cherry tomatoes, basil, extra virgin olive oil. 19

Glass of Prosecco Valdobbiadene DOCG 8.5



Regina

Homemade San Marzano DOP tomato sauce, baked buffalo mozzarella DOP from Campania, basil, extra virgin olive oil. 17.5

Glass of white Chardonnay 7.5

Parma DOP

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, Parma ham, arugula, Parmigiano Reggiano DOP shavings, extra virgin olive oil. 20.5

Glass of Rodi di Paros rosé 7.5

Profumo d'Estate

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, arugula, Paros cherry tomatoes, Parmigiano Reggiano DOP shavings, extra virgin olive oil. 19

Glass of white Chardonnay 7.5

Rita

Homemade San Marzano DOP tomato sauce, mozzarella fiordilatte, basil, extra virgin olive oil. 15

Glass of Prosecco Valdobbiadene DOCG 8.5

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

Pomodorina

Paros cherry tomatoes, basil, oregano, salt, extra virgin olive oil, 7.5

DESSERTS

All strictly homemade.

You can never love yourself enough, indulge a bit more!

Dessert time is one of those moments to be savoured in every way ...

Satisfy your palate by following our suggestions and make the most of your experience in this corner of Italy!

OUR PROPOSALS

Nutellizza



Our hot Focaccia base covered with Nutella®, the most famous Italian hazelnut cream in the world ...

It's the Dessert that will touch your heart!

Among our most delicious desserts that exist in Paros! 14



Glass of Moscato D'Asti DOCG 8

Crème Brûlée

A crisp outer layer of caramelised sugar, hides a soft Vanilla flavoured heart. 7



Glass of Amaretto di Saronno 4.5

Grilled Pineapple

with honey and cinnamon. 6.5



Glass of Malvasia Paros 7

SARDINIAN MIRTO

One of the most loved liqueurs in Italy.



Glass of well-chilled Zedda Piras Mirto 4.5

Alc 32%

LA GRAPPA CAPOVILLA, SINCE 1974

One of the world's most famous Italian producers of excellent grappa and spirits, with over 40 years of experience.



Williams Pear Distillate
Alc 41%
11



Tobacco Grappa
100 % from Amarone pomace
Alc 46%
11



Ribolla Grappa
100% vine of Greek origin.
Alc 44%
11

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.

*Rice crackers 3€

Vegetarian: 

Vegetarian and vegan:  

Spicy: 