SU e GIÙ

PIZZERIA - RISTORANTE

di susanna rizzi

Please ask for our exclusively vegan menu!

STARTERS

FRESH MUSSELS 14,00
Our well known, traditional fresh mussels in garlic sauce, a dish that recalls the Italian Riviera!

CRISPY, BREADED FRIED PRAWNS 14,00
served with 2 dips

FRANCO APPASARINHO 12,00
Chicken nuggets-style breaded fried chicken breast served with dips

CHICKEN WINGS 11,00
Chicken wings spicy, served with dips

ROLLINI AL TARTUFO 15,00
Refined cold starter of bresaola rolls stuffed with truffle sauce, ricotta and rucola

MOUSSE AL SALMONE DI MAMMA RITA 15,00
A homemade salmon cream, Susanna's mother recipe, served with grilled bread or focaccia (+1€)

(V) **LA VENERE LUMINOSA** NEW 12,00
Delicious, milfoil-structured, cold appetizer with kinoa, black olive spread, parsley, rocket, corn mousse, cottage cheese and sundried tomatoes

TEMPTATION FOR TWO NEW 16,00
Breaded fried camambert bites, tzatziki, mini pork snitzels, dips, small rusk bread tidbits with feta, tomato and olive paste, french fries, haloumi and cherry tomato stick

(V) **LA VENERE NERA** BEST SELLER FOR WOMEN 12,00
juicy and tasty appetizer with black rice, marinated avocado and smoked tuna carpaccio

PIATTO DELICATESSEN 16,00
A range of classics among Italian charcuterie: raw ham, Speck, salami, mortadella, bresaola

TRIPUDIO COSMICO 18,00
A huge plate for 2 people with traditional focaccia, dips, Parma ham, Parmesan cheese, Caprese salad (with buffalo mozzarella +2€)

(V) **PIATTO BOFÒ** BIG RE-ENTRY 12,00
Big hot cheese dip served with soft, tasty pastry puffs. On request, we serve tossed chicken and / or cherry tomatoes, peppers, carrots (+2€)

ANTIPASTINO 16,00
Big plate for two with tzatziki, Parmesan, Naxos Graviera, Brie, Gorgonzola, served with Naxian honey, garlic bread, olives, chicken wings, tossed mushrooms and dips

(V) **MUSHROOMS A LA CRÈME** 7,50

(V) **TOSSED MUSHROOMS WITH GARLIC AND PARSLEY** 7,50

(V) **VEGAN VEGGIE PLATE** 16,00
Avocado pané, mushrooms soté, triangle veggie patties, chili nuggets with jalapeño, cauliflower pané, falafel selection

SOUPS

(V) Tomato soup or Minestrone or mushroom-veloute or peas-veloute with mint or butter, all served with croutons. 7,50

(V) Chickpeas soup with ginger, curcuma and rosemary, served with croutons NEW 7,00

(V) **SEAFOOD SOUP** 16,00
''Italian style'', served with grilled bread

FOCACCIA

Focaccia bread, our yummy pizza bread, freshly made every day, with no preservatives or additives served with dips:

(V) **TRADIZIONALE** 7,30
With garlic and oregano

(V) **ROSMARINO** 7,30
With rosemary

(V) **SALVIA** 7,70
With melted butter, sage and Parmesan flakes

(V) **GORGO** 7,70
With Gorgonzola cheese and walnuts

BRUSCHETTA

The traditional Italian starter: 2 toasted bread slices ON REQUEST GLUTENFREE +1€

(V) **POMODORO E BASILICO** 7,00
With tomato, basil, garlic

(V) **BUFALINA** 8,20
Tomato, basil, garlic, buffalo mozzarella (cold)

NORVEGESE 8,20
Smoked Salmon, Mascarpone cheese, parsley

(V) **TARTUFATA** 9,00
Truffle sauce, fresh mushrooms, Brie cheese and parsley

(V) **VANGELIO´** RE-ENTRY 8,20
Black Olive spread, tomato, white brined cheese, garlic and oregano

BRUSCHETTA MIX NEW 16,00
Mix of bruschettas (5 pieces, one of each)

R•U•A•CARPACCIO•TYPE?

CARPACCIO DI BRESAOLA 16,00
With apple, lemon, basil, rucola, Parmesan flakes & extra virgin olive oil, cherry tomatoes

SMOKED TUNA OR SWORDFISH CARPACCIO 16,00
With pinekernels, rucola, black sesame seeds, orange & extra virgin olive oil

OCTOPUS CARPACCIO 16,00
in vinaigrette, with black pepper, garlic, parsley, green peppers, cherry tomatoes & extra virgin olive oil

TRIS NEO 16,80
Smoked tuna, smoked swordfish and octopus carpaccio

KIDS MENU

...ICE CREAM OR A LOLLIPOP FREE INCLUDED!

(V) **MINIPIZZA** 7,00
Choose one of our pizzas, except seafood ones, and you'll have it in your mini size! With Parma ham, Speck or salmon +2€

MINISCHNITZEL (breaded fried pork escalope) **OR CHICKEN NUGGETS OR FISHSTICKS** 7,00
with french fries, rice or pasta

(V) **MINI PASTA** 7,00
Our younger customers are always welcome to try our pasta recipes in a half portion version. We apologize for not extending this to either our risotto range or seafood pasta

SALADS

Our Salads are big to share as starter or perfect as maincourse!

CAESAR 11,50
Lettuce, croutons, sweet corn, grated Parmesan cheese, Caesar dressing. With either bacon, chicken or both

(V) **BORGOVECCHIO** 10,50
Lettuce, rucola, tomato, cherry tomato and sun dried tomato, Parmesan cheese flakes, honey- and balsamic-dressing. As an alternative, strong ricotta

(V) **RED CARPET** NEW 10,50
Juicy and Tasty! Grinded carrot and beetroot in honey-and balsamic-dressing, Parmesan cheese flakes, black and natural sesame seeds

INGRID 12,00
Refined, dotted with European tastes: lettuce, rucola, Speck, Brie, walnuts, dry figs, honey-and balsamic-dressing

SUPERDOOPER 12,00
One of our beloved classics! Lettuce, rucola, cherry tomato, olives, tossed chicken and bacon, grated Parmesan cheese, sun dried tomato, honey- and balsamic-dressing

(V) **LA LENTICCHIA** NEW 10,50
Freshy & filling! Lentils, peppers, onions, kinoa, mint, tomato, parsley, olive oil, ginger, lemon, rusk bread

(V) **COSÌFANTUTTE REVISED** 10,50
Crunchy and juicy! Lettuce, cabbage, carrot, pine kernels, and ground ginger.
Dressed and ready with a special Naxos honey-and balsamic-sauce!

(V) **INSALATA DEL BUONUMORE** 11,50
Good mood guaranteed with our healthy seed-and superfruit-salad in a balsamic-and honey-dressing! Cracked wheat, rucola, cherry tomato, green peppers, carrots, Cranberry, Gogi berry, Poppy seeds, pumpkin seeds, flax seeds, sunflower seeds, apple

(V) **ORZOSPACA´** BEST SELLER 11,50
Surprisingly intriguing, this dressed and ready salad combines filling-up ingredients with the fresh aromatic touch of orange, mint and ginger!
Bulgur, olives, peppers, onions, tomato, cherry tomato, capers, cucumber, orange, honey-and balsamic-dressing, sun dried tomatoes, mint, grinded ginger

(V) **HALUMI** 11,50
Again a warmish salad, with the fantastic touch of grilled halumi cheese on a lettuce bed, with rucola, sun dried tomato, peppers, olives, carrot & capers, honey-and balsamic-dressing

(V) **GRECA** 10,00
Our beloved Greek salad! Tomato, cucumber, peppers, onions, olives, white brined cheese, oil, oregano

(V) **CAPRESE** 11,00 / 14,00
Mozzarella or buffalo mozzarella and tomato slices, oregano, olive oil

SALMON SALAD 13,50
Elegant and intriguing salad with lettuce, cherry tomato,
ricotta, avocado smoked salmon, parsley, kinoa, honey-and balsamic-dressing

GUNILLA 14,00
Wonderful contrast of fresh avocado and apple with hot tossed shrimps in garlic sauce, rusk bread tidbits, tomato, lettuce, rucola, red pepper grinds, honey- and balsamic-dressing

MEAT PLATES

TAGLIATA 24,00
Sliced tender and juicy veal fillet on a bed of rucola and cherry tomato

VEAL FILLET WITH: 25,00
-GREEN PEPPER
-VEAL FILLET WITH GORGONZOLA AND WALNUTS
-VEAL FILLET WITH MUSHROOMS
-VEAL FILLET WITH BRIE CHEESE, SPECK AND WALNUTS
All Served with Naxian potato puree

VEAL FILLET WITH TRUFFLE SAUCE, 28,00
traditionally and refined. Served with Naxian potato puree

SCHNITZEL (PORK) 18,00
With French fries

SCHNITZEL A LA CRÈME 19,50
With mushrooms a la crème and French fries

CHICKEN A LA CRÈME 18,00
With mushrooms, a classic! With French fries

CHICKEN BREAST IN ORANGE SAUCE 18,00
Fruity, beautiful! Served with Naxian potato puree

CHICKEN BREAST WITH CAMEMBERT AND PISTACHIOS 18,00
Creamy and embracing sauce, served with spinach ala crème

LENA'S CHICKEN! 18,00
Tasteful and colourful is this chicken breast in beer-mustard-sauce and caramelized onions served with Naxian potato puree

GRILLED SALMON FISH 18,00
With mixed salad

BURGER 14,00
With brioche bread, beefburger, cheddar, bacon, caramelized onions, mayo, BBQ sauce, lettuce, served with french fries

FRENCH BURGER NEW 15,00
With brioche bread, beefburger, sunny side up egg, gouda cheese, fresh tomato, lettuce, bacon, french sauce, served with french fries

VEGAN BURGER NEW 15,00
With vegan bread, vegan-nobeefburger, vegan cheese, avocado, caramelized onions, tomato, pink garlic sauce, lettuce, served with french fries

sweet up your salad with fresh mango!

SU e GIÙ
Wi-Fi code: 2285029029

ΖΥΘΟΣ ΠΟΙΟΤΗΤΟΣ ΜΑΜΟΣ ΠΑΤΡΑΪΣ

1961 ΑΛΦΑ ΖΥΘΟΙ

In our kitchen we use virgin olive oil and vegetable oil. Prices include services, VAT & Taxes / Surety: Susanna Rizzi
Consumer is not obliged to pay if the notice of payment has not been received (Receipt – Invoice)
In case you suffer from any allergy, please inform your waiter so you can check together the exact ingredients of the recipe you are interested in. Our prices are in euro (€)
VEGETARIAN recipes are marked with (V) Please ask your waiter for further VEGAN combinations.
According to the current European Legistation (EC 1169/2011)
the ingredients that can cause allergies are the following:
1. Cereals containing gluten (ie wheat, barley, oats rye etc.) and products based on these cereals. 2. Eggs and egg-based products 3. Fish and fish products 4. Peanuts and products thereo 5. Soya and its products 6. Milk and milk products including lactose 7. Nuts in shell (such as almonds, walnuts, pecans, peanuts, etc.) and products thereof 8. Celery and celery products 9. Mustard and products derived thereof 10. Sesame and sesame products 11. Sulfur dioxide and sulphites 12. Shellfish and shellfish products 13. Lupine (leguminous plant) and its products 14. Molluscs (octopus, squid, etc.) and products thereof.
The following products are frozen: Shrimps and prawns, squids, salmon-stuffed tortellacci.

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FRESH PASTA

NEW

TAGLIATELLE FUNGHI E TARTUFO 18,00
Elegant and tasteful fresh, homemade tagliatelle with mushrooms and black truffle

CLASSIC PASTA AND MORE!

ON REQUEST GLUTENFREE + 1€

AMATRICIANA 12,00
Linguine with tomato sauce, chilli, bacon, caramelized onions. With guanciale +1 Euro

RAGU' ALLA BOLOGNESE 12,00
Spaghetti, minced meat-and tomato sauce

LASAGNE 13,00
The famous baked pasta with Bolognese sauce!
A detail for our Swedish friends: there is no salad included

CARBONARA 12,00
Spaghetti with bacon, egg and with or without cream.
With guanciale +1 Euro

MAMMAROSA 12,00
Penne with a pink, delicious sauce of tomato, ham and cream, with the aromatic touch of rosemary

PENNE CESCO 13,00
Another pinky pasta! Cream and tomato are here enriched by raw ham, mushrooms and caramelized onions NEW

PAPPARDELLE WITH SUSANNA'S GOULASCH 13,00
Embracing & strong: with beef tidbits in sweet paprika sauce

PASTARICCA 12,50
Penne in a cheese triumph enriched by bacon and mushrooms

LINGUINE BEPPE 13,00
with bolognese sauce, curry, mushrooms, bacon and a drop of cream

BRACCIO DI FERRO 12,50
Creamy spinach and spicy bacon characterize a strong Gorgonzola sauce which can also be changed into a sweeter Gouda cheese version! Preferably penne

LINGUINE MAURI NEW 13,70
Tasty, "mysteriously" spiced up beef fillet chunks with red and yellow peppers sauce

TEUTONICA BEST SELLER Nº 1 SINCE 2014 13,00
With penne: once a customer asked for it and it turned out yummy! Caramelized onions and chicken in a cheesy sauce

PIUPPEPERONIPETTUTTI! BEST RED SAUCE PASTA 12,50
All the Italian "temperamento" is shown in this red, tasty spaghetti recipe with peppers sauce, bacon and mushrooms, pine kernels and almonds. (Not spicy!)

NOW!!! You can order any of our pasta sauces with fresh tagliatelle (+2€), risotto, gnocchi or pappardelle (+1€)

OUR GNOCCHI are homemade !!!

POMODORO FRESCO E BASILICO 11,00
Spaghetti with fresh tomato and basil

LINGUINE MYKONOS BEST SELLER Nº 2 16,00
Light and pleasantly balanced Linguine with black truffle sauce, cherry tomato, rucola, Parmesan, walnuts

VEGETARIANA 11,50
It's veggie time! Linguine with tomato, spinach, mushrooms, peas, eggplants, zucchini and peppers, with a touch of Parmesan cheese

PENNE MEDITERRANEE 12,00
Beautiful balance between a strong Pesto and sun dried tomatoes and the velvet touch of ricotta

PASTA ALLO SCOGLIO SEAFOOD BEST SELLER 21,00
Seafood spaghetti with squids, mussels, prawns and shrimps with a bit of tomato

PESTO E GAMBERETTI 18,00
Spaghetti with shrimps in Pesto sauce, with or without a drop of tomato sauce

SPAGHETTI ALLE COZZE RE-ENTRY 18,00
With Fresh Mussels: light, typical, with a full sea taste in garlic sauce!

PENNE DELICATE 18,00
In this delicate and refined recipe, saffron cream is sweetened by zucchini, shrimps & prawns

ZANZIBAR 18,00
Light, simple and effective is this spaghetti recipe with shrimps, prawns and ginger + a touch of garlic

PENNE SALMONE E SPINACI 18,00
A creamy classic of smoked salmon with the add of spinach

RISOTTO

RISOTTO DEI MONTI 13,00
Rich and tantalizing combination of spinach, Gorgonzola cheese and Speck

PAELLA STYLE RISOTTO 33,00
For Two people. Ole'! Have it all! This fantastic rich dish let's you travel to Spain and back! It is a risotto with peppers, peas, sausage, chicken, mussels, shrimps, squids, cumin and saffron

RISOTTO AI FUNGHI 13,00
A classic: mushrooms and Parmesan cheese

RISOTTO AL TARTUFO NERO 18,00
Elegant and delicate, with black truffle and mushrooms

RISOTTO DI MARE 18,50
A classical seafood triumph, with shrimps, prawns, squids, fresh mussels, with or without tomato sauce

RISOTTO AL NERO DI SEPPIA NEW 18,00
All the Aegean sea taste and its shades of deep blue in this black risotto

OUR PIZZAS

Our pizzas are either for one person or 2 to 3 people!

MARGHERITA 10,00 / 16,80
Tomato, mozzarella, oregano

PARMA 14,00 / 25,00
Tomato, mozzarella, raw ham

PROSCIUTTO 12,00 / 18,00
Tomato, mozzarella, ham, oregano

PROSCIUTTO E FUNGHI 12,00 / 19,00
Tomato, mozzarella, ham, mushrooms, oregano

PIZZA PORCHETTA 13,00 / 21,00
Cream, mozzarella, smoked pork roll, rosemary

DIAVOLA 13,00 / 20,00
Tomato, mozzarella, spicy salami, oregano

QUATTRO STAGIONI (SEPARATE IN 3) 13,00 / 20,00
Tomato, mozzarella, ham, mushrooms, artichokes, oregano

QUATTRO FORMAGGI 13,00 / 20,00
Tomato, mozzarella, Gouda, Parmesan, Gorgonzola, oregano

CALZONE (STUFFED) 14,00
Tomato, mozzarella, Parmesan, ham, cottage cheese, mushrooms

VERDURE 13,00 / 21,00
Tomato, mozzarella, zucchini, eggplants, peppers, mushrooms, spinach, oregano

POLLASTRELLA NEW 13,00 / 21,00
Cream, mozzarella, chicken, caramelized onions, gouda, smoked cheese and parmesan

HAWAII 13,00 / 21,00
Tomato, mozzarella, oregano, ham and pineapple

GRECA BEST SELLER FOR WOMEN 13,00 / 21,00
Tomato, mozzarella, fresh tomato, onions, olives, peppers, white brined cheese, oregano

PIZZA SAPORE DI MARE 18,00 / 30,00
Tomato, mozzarella, squids, shrimps, prawns, mussels, parsley, garlic

SPECIAL 13,00 / 21,00
Tomato, mozzarella, mushrooms, peppers, bacon, ham, oregano

PUGLIESE 12,50 / 19,00
Tomato, mozzarella, onions, olives, capers, anchovies, oregano

VEGAN
Cheese available

Buffalo mozzarella (after cooking) 3/5 euros

PIZZA DELLE ALPI RE-ENTRY 16,00 / 25,00
Mozzarella, cream, Speck, mushrooms, walnuts, Brie

PIZZA TARTUFO 18,00 / 30,00
Cream, mozzarella, truffle, mushrooms, Brie, parsley

PIZZA SALMONE 16,80 / 28,00
Cream, mozzarella, smoked salmon and parsley

ASIATICA 14,00 / 22,00
Curry, cream, mozzarella, chicken, oregano, mushrooms and peppers

ALLAFACCIA 14,00 / 22,00
Tomato, mozzarella, mushrooms, eggplants, peppers, spinach, zucchini, onions, Gorgonzola, spicy salami, oregano

CARNASSA BEST SELLER FOR MEN 14,00 / 22,00
Tomato, mozzarella, bacon, ham, wiener sausage, spicy salami, oregano

PIZZA DELLA CAPA 13,00 / 22,00
Tomato, mozzarella, eggplants, onions, pepper sauce, ricotta, olives, spicy salami, oregano

DANIELINA 15,00 / 27,00
Tomato, mozzarella, raw ham (or bresaola, on request) rucola and Parmesan

REALE 15,00 / 25,00
Tomato, mozzarella, oregano + rucola, cherry tomatoes and buffalo mozzarella all added after cooking

PESTAPIZZA NEW 12,50 / 19,00
Mozzarella, basil pesto and cherry tomatoes

DESSERTS

TIRAMISU, HOMEMADE! 7,00

PANACOTTA 6,00
with chocolate, caramel, wild cherries, strawberry syrup or forest fruits

CHOOSE YOUR MILFOIL:
- forest fruits 7,00
- chocolate NEW 7,00
- pistacchio NEW 7,00

CREMA CATALANA 7,00

CHOCOLATE SOUFLE 7,00
with Vanilla Ice Cream

SEMIFREDDO 7,00
with Caramelized Almonds & Amaretto

HOT AND CRUNCHY HOMEMADE FOCACCIA 9,00
with Nutella and Vanilla Ice Cream (FOR 2 PEOPLE)

"DRUNK" MANGO BITES 8,00
with Grand Marnier and Vanilla Ice Cream

As a typical backpacker, Susanna came to Naxos for the first time at the beginning of the 90s and it was love at first sight! She moved here in 1999 aiming to combine her beloved family recipies, the Italian tradition of fresh mussels and seafood spaghetti with the amazing local products and the recent common awareness of health issues.
Her latest creation "Su e Giù", carries the double meaning of "up and down", as her place is on two floors, and that of the typical "strolling on the promenade" as well.