

The lesson

Variety's the very spice of life.



That gives it all its flavor.

Lesson #00

One cannot think well, love well, sleep well, if one has not dined well.

Appetisers

Bread 0.50

Bruschetta with tomato and oregano 4.50

Bruschetta pesto 6.50

(with mozzarella, pesto and arugula)

Bruschetta mozzarella - prosciutto 7.50

(with arugula, mozzarella, prosciutto and tomatoes)

Small chicken rolls 6.50

Past a mixture of cheese Philadelphia, parmesan and sweet paprika, wrapped with prosciutto

Kataifi nests 6.50

with spinach, Philadelphia, Gruyere and Parmesan

Bresaola 6.00

with olive oil, lemon and fresh pepper

Savory cheesecake 7.00

handmade carob biscuit with cream cheese, tomato jam and crispy prosciutto

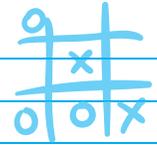
Funghi trifolati al vino 6.00

white mushrooms cooked with fresh thyme, rosemary, garlic oil, in vegetable broth finished with white wine

Cheese variety 11.00

Cold cuts variety 12.00

Cheese and cold cuts variety 14.00



Salads

Burrata

8.50

Fresh buffalo mozzarella with tomatoes, olive oil and basil pesto

Rucola & Gorgonzola

8.50

Arugula, spinach, sundried tomatoes, walnuts, gorgonzola vinaigrette and orange

Di pollo

9.00

Green salax mix, grilled chicken, cherry tomatoes, carrots, croutons, parmesan flakes and balsamico vinaigrette

Verde

8.50

Mix green salad with grilled chicken, tomato, carrot, croutons, parmesan flakes and balsamico vinaigrette

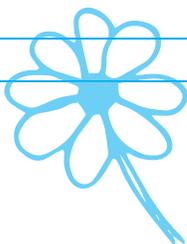
Insalata con carne

9.00

Lola green, arugula, pork chops, cherry tomatoes and parmesan flakes

Lesson #01

«At all events, the perfect
dinner necessarily includes the
perfect salad»



Pizza



Margherita

8.50

Tomato sauce, mozzarella, fresh basil

Bianca

13.00

Mozzarella, Parmesan cheese, bresaola, fresh tomatoes, arugula, truffle oil

Speciale

10.00

Tomato sauce, mix cheese, bacon, peppers, mushrooms, fresh tomato

Caprese

11.00

Tomato sauce, mozzarella, fresh tomato, fresh basil and fresh mozzarella after baking

Prosciutto

12.00

Tomato sauce, mozzarella, prosciutto, fresh tomato, basil

Spicy

11.00

Tomato sauce, mix cheese, spianata piccante (spicy Italian sausage), stringento (spicy Italian sausage), optional for lovers of spicy, extra chili pepper

Mushroom

12.00

Tomato sauce, mozzarella, oyster mushrooms, white mushrooms, genuine Italian pancetta affumicato, garlic oil and parsley

Mortadella

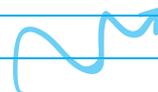
9.50

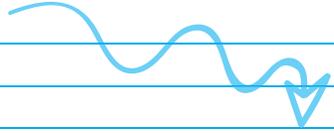
Tomato sauce, mozzarella, green pepper and italian mortadella

Frescesca

11.00

Tomato sauce, mozzarella, high quality roasted pork gourmet, mushrooms and fresh arugula





Tacchino 11.00

Tomato sauce, mozzarella, high quality roasted turkey gourmet and parmesan

Salcisia 13.00

Tomato sauce, mozzarella, fresh onion, handmade Italian sausage, cherry tomatoes, smoked cheese and metsovone carpaccio black truffle

Vegetarian 9.50

Tomato sauce, mozzarella, green, red, yellow pepper, mushrooms, onion

Di pollo 11.00

Tomato sauce, mozzarella, chicken, green peppers, bacon

Dolce calzone 7.50

Chocolate, banana, biscuits

**...and for not so good students,
two new courses in American...**

The meat lovers 10.00

Tomato sauce, mix cheese, bacon, smoked ham, sausage and cheddar

The bbq project 11.00

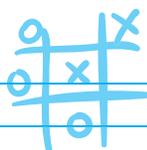
Tomato sauce, mix cheese, pork chops, bbq sauce and red chili pepper

Lesson #02

«I am a huge pizza and pasta lover.

I can eat those every single day.»

Pasta



Amatriciana

10.00

The classic recipe with guanzale onion and Nduja (mixture of hot spices). From Amatrice, the Italian village that was hit by the earthquake early in September.

We donate 1€ from every dish for rebuilding

Siciliana

8.00

Linguine with pancetta affumicato, cherry tomatoes, olive oil and arugula, finished with white wine

Carbonara

10.00

Linguine, egg, fresh pepper, parmesan and guanciale

Tritato

11.00

Linguine with minced beef, fresh tomatoes, cream and truffle oil

Pesto

9.00

Penne with basil pesto, sun-dried tomatoes, pine nuts and parmesan

Rigatoni con carne

10.00

Rigatoni with pork chops, sour cream and fresh sage

Tagliatelle al salsiccia

10.00

Tagliatelle with cherry tomatoes, minced meat made of Italian sausage (salsiccia) and aromatic estragon

Tagliatelle vitello

12.00

Tagliatelle with slow cooked casserole veal, porcini mushrooms and fresh coriander

Broccoli Supreme

10.00

Penne with sour cream, bacon, chicken, mushrooms and broccoli



Porcini

11.00

Linguine with oyster mushrooms, porcini mushrooms and white mushrooms, thyme, rosemary and black truffle oil

Risotto



Risotto al pollo

10.00

Rice with chicken, in chicken broth, saffron and parmesan

Risotto funghi & carotte

10.00

Rice with oyster mushrooms, white mushrooms, carrot, in chicken broth and finished with truffle oil

Risotto carne macinata

10.00

Rice with minced meat, pine nuts and, mushrooms, in vegetable broth

Gnocchi

Gnocchi di gorgonzola

10.00

Fresh potato gnocchi, pumpkin, onion fresh, chicken, cherry tomatoes and gorgonzola piccante

Desserts

Nonna's cheesecake 6.00

Handmade Wild Cherry cheesecake with crushed biscuit digestive, served in Grandma's jar

Lila Pause 6.00

Rich chocolate with layers of strawberry and blackberry

Chocolate souffle 7.00

Milk chocolate Souffle, 2 scoops of french vanilla

Ice Cream



Ice cream serving 4.00

French Vanilla - Chocolate with chocolate pieces - Strawberry

Ice cream serving consists of two scoops

“As much as I eat, either more or less,
I feel no pleasure, if I don't finish my meal with
a dessert.”





School Cocktails

Gin Basil Smash 9.00

Bombay Sapphire Gin, lemon, brown sugar, basil

British Margarita 9.00

Bombay Sapphire Gin, agave, lime, pink grapefruit

Mango Cucumber 9.00

Bombay Sapphire Gin, mashed mango, brown sugar, lime juice, mashed cucumber

Zombie 9.00

Bacardi Carta Blanca Rum, Triple-sec, lemon juice, orange juice, lime juice, pineapple juice and grenadine

Aperol Spritz 9.00

Aperol, Martini Prosecco, soda and squeezed orange

Bellinis 9.00

Eristoff Vodka, Chambord, lemon, ginger, brown sugar, pepper

Strawberry Mastiqua 9.00

Eristoff Vodka, Mastiha spirit, brown sugar, lime, kiwi and strawberry puree

Summer Wine 9.00

Eristoff Vodka, white wine chardonnay, brown sugar, lime, litchi puree

Pepe 9.00

Cazadores Tequila Reposado, agave, espresso, lime

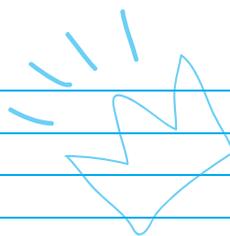
Passion Aid 9.00

White-black rum, pineapple, passion fruit, lime, triple sec, cherry brandy

Melograno 9.00

Whiskey, Mastiha spirit, pomegranate, ginger, lime

Greek Wines



White

Methea 4.00 20.00

Moderate lemon green color, fresh nose combining fruit avors such as citrus and stone fruits. The mouth is dry with balanced acidity and moderate in length, fruity aftertaste

Vivlia Chora 6.00 30.00

With varietal composition of 40% Assyrtiko and Sauvignon blanc 60%, pale greenish yellow color with provocative clarity. Its taste is rich, refreshing with excellent equilibrium, pleasant acidity and great aromatic aftertaste

9 (Ennea) 5.00 25.00

Open bright greenish color, with delicious aromas of apricot, lemon, peach and white fruit. The full avor and pleasant aftertaste combined with balanced acidity complete a superb wine

Malagouzia Alfa Estate 5.00 25.00

Crystal and bright with pale yellow color with light greenish hues. The mouth is filled with excellent balance and essence coolness

White semi-sweet

Piccolo Mondo 5.00 25.00

From the variety Mosho lero, with elegant aromas of yellow fruits and citrus blended with those of honey and aromatic herbs touches

Lesson #04

«We are all mortal until the first kiss
and the second glass of wine.»

Red

Methea 4.00 20.00

Moderate in intensity, ruby color with aromas of fresh red fruits and rose. Dry in the mouth with low intensity tannins, relatively light body and fruity aftertaste

Nemea Tselepou Estate 5.00 25.00

Wine accessible from its early age, with abundant aromas of fruit and nuts. dry, soft and velvety taste. It has aging potential from three to five years

Vivlia Chora 6.00 30.00

With varietal composition of Cabernet sauvignon 50% and Merlot 50%, with a deep purple color, it is aged for 12 months in oak barrels. Complex and fresh flavor of ripe red fruit, caramel, cedar, chocolate with some notes of spice on the finish

Rose



Akres 5.00 25.00

Indigenous Greek varieties, cultivated in the mountains of the Peloponnese, give us this explosive packed wine with aromas of red fruit (strawberry, wild berries) and rose petals with rosy color, round, full of freshness in the mouth

AMUSE 5.00 25.00

Dry, with varietal composition of 90% Sauvignon Blanc & 10% Mouhtaro. A pale peach colour, the nose is lively and fruity. The fruit comes through to the taste and has a rounded palate. A nice long finish brings out additional flavour

Italian Wines



White

Caruso 4.00 20.00

Variety 50% chardonnay, 25% verduzzo, 25% pinot bianco.
Bright yellow with green highlights, sweet, delicate, velvety
and fruity taste with hints of apple. Ideal for accompanying
sweets

Pinot Grigio 5.00 25.00

Variety 100% pinot grigio garganega. Light yellow color
with soft and rounded flavors. Notes of apple and vanilla.
Refresh- ing, light and fruity

Red

Caruso 4.00 20.00

Variety 50% merlot 50% cabernet. Color ruby red with violet
hues. Delicate, intense nose highlighting red berries, currant
and strawberry. Light aftertaste of blackberry and spices

Sangiovese Rubicone 5.00 25.00

Variety 100% sangiovese. Intense ruby color, lively, fresh and
fruity aroma with perfect harmony in taste

Sangria 4.50

Grape Essences 40ml 200ml

**Ouzo Plomari-
Isidorou Arvanitou** 4.00 11.00

Tsipouro Tsilili 3.50 10.00

Lesson #05

«He was a wise man who invented beer»

Spirits	50ml	700ml
Simple	7.00	70.00
Special	9.00	90.00
Premium	12.00	120.00
Super Premium	14.00	140.00
Shot	3.00	

Sparkling Wine	120ml	750ml
Martini Asti	5.00	26.00
Prosecco	6.00	30.00
Moscato d'asti	5.00	26.00

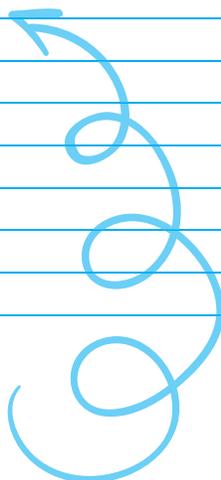
Beers	330ml	500ml
Kaiser	4.00	5.00
Carlsberg	4.00	5.00
Grimbergen Blanche	5.50	
Grimbergen Double (red)	5.50	
Mythos bottle 330ml	4.00	
Mythos Radler bottle 330ml	4.00	
PIKRI bottle 330ml	5.50	
Unpasteurized, Un Itered Greek Microbrewery		
Corona bottle 355ml	5.00	
Guinness can 440ml	5.00	

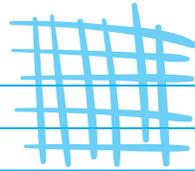




Coffee and beverages

Espresso	2.00
Espresso double	3.00
Espresso Decafeine	2.00
Espresso Macchiato	2.20
Espresso con Panna	3.00
Capuccino	3.00
Capuccino double	4.00
Caffe Latte	4.00
Fredoccino	4.50
Espresso Freddo	3.50
Capuccino Freddo	3.70
Nescafe Frappe	3.00
Ice-cream Frappe	4.00
Frappe Baileys	5.00
Nescafe	3.00
Greek coffee	2.00
Double Greek coffee	3.00
Filter coffee	3.00
Chocolate Cold/Hot	4.00
Chocolate Viennois	5.00
Chocolate with flavours	4.50
Tea	4.00
Tea with cognac	4.00





Milkshakes

Vanilla, Chocolate, Strawberry 4.50

Smoothies

Strawberry, Mango, Peach 4.50

Soft Drinks & Juices

Fresh orange juice 4.00

Fresh mixed juice 5.00

Sorbets 4.00

(strawberry, peach, mango)

Soft drinks 3.00

Amita 3.00

(orange, lemon, peach, pineapple, mixed, cranberry)

Arizona Tea 475 ml 4.50

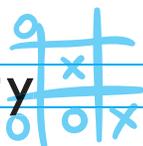
(green tea with ginseng, green tea with pomegranate,
green tea with honey, black tea with lemon, black tea
with peach flavor)

Souroti sparkling water 250 ml 2.50

Mineral water 0,5lt - 1lt 0.50-1.00



Glossary



Prosciutto

Piece of pork loin with slow maturation and high quality

Parmesan

The worldwide king of cheese with maturation 18- 24 months

Gorgonzola

Italian spicy cheese which adds peppery flavour and taste

Bresaola

Premium beef sausage free of fat

Guanciale

Pork cheeks rich in collagen for rich tied sauces

Porcini

Premium mushroom giving great taste and flavouring

Pansetta affumicata

Smoked pork loin with special flavour

Mozzarella: is a soft Italian cheese rich in flavour, perfect for pizzas

Stringetto

Italian sausage with spicy peppery aftertaste

Spianata picante

spicy sausage with a rich flavour and slightly spicy

Burrata

mozzarella from buffalo milk and creamy heart

The prices listed above are in € and include all taxes.

The consumer has no obligation to pay if he does not receive the legal document (receipt or invoice).

School
pizza bar

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School Pizza Bar

HIGH SCHOOL
pizza bar

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