

# trattoria vezene

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## «Gastronomy meets simplicity»

Crudo marinato Ionian King Scallop with chilled prosecco for aperitivo, steamed razor clams in a chive-jalapeno brodetto for antipasti, rare Kolohtypa lobster risotto with Anax Chardonnay for primi, and apple-gianduja martini for dolci, lounging on oversized pillows, mesmerized by the 1960's legend Ornella Vanoni until very late!

Trattoria Vezeze is a small, cozy northern Italian seafood restaurant, surrounded by jasmine, basil, and lavender, located on the inner square of Vathy port, in Meganisi Island, facing Onassis' Scorpios.

Operating from May to October, we seek hard to find ingredients from the earth and the sea, with the sole purpose to provide high gastronomy, in a casual elegant environment with attentive, practically invisible service.





### «Cucina»

We are a project of simple food and slow cooking from scratch. Our goal is to revisit traditional Italian recipes, blend them with fresh, local, seasonal products and introduce a whole new culinary approach that attempts to enhance the 6<sup>th</sup> sense aka the Umami effect!

### «Eco Sustainable Food Purchasing»

#### Meat, Dairy and Eggs

Exclusively from organic farms that breed Non-Hormone Antibiotic Free Tajima breed Wagyu beef. Butter comes from the cream of organic parmigiano reggiano and eggs from local free-range farms in Lefkada.

#### Produce

We primarily use local seasonal organic grown produce and own our own garden for all our herbs. We also produce our own olive oil.

#### Seafood

Selected from local eco-friendly fisheries safe for human consumption

#### Food Transport

We work with local producers on 80% of our products in order to reduce greenhouse gas emissions from food transport.

### «Wine»

Trattoria Vezene shares a specific vision on wine, and that's to keep it short and simple. For guests that desire a wine flight pairing, almost all of our labels are offered by the glass.

#### Made to measure:

For guests who require special attention and have specific needs in terms of a vineyard, label, year, or varietal that we do not stock, please note that we have the ability to special order within 24 to 48 hours.

### «Bespoke Yacht Delivery»

Stimulate your taste buds at your own privacy

A service we offer throughout all major ports of Meganisi with the ability to custom design menus according to guest needs such as allergies, gluten free pasta and/or vegan dishes.

### «Limo service»

For guests on board a yacht far from Vathy port that do not wish to arrive via their tender vessel, Trattoria Vezene offers limo service from and to the yacht, provided there is road access.



