

Build Your Own Gyros

Traditional Greek Gyros served with Greek salad.
8.99 Per Person

Lamb - Chicken - Fire Roasted Vegetables
served with tzatziki sauce, romaine lettuce, tomatoes,
red onions and pita bread

Sandwich Wraps

Served with pasta salad, Greek bean salad, or spinach-feta tabouleh.
8.99 Per Person

CLASSIC ITALIAN

Sliced ham, pepperoni, turkey & salami oven-roasted in a
tomato-basil wrap with mozzarella cheese, black olives, lettuce,
tomato, banana peppers & Italian dressing.

BALSAMIC HAM & PROVOLONE

Hardwood-smoked ham and provolone cheese in a grilled
garlic-herb wrap with lettuce, tomato & balsamic vinaigrette.

TURKEY & BRIE

Grilled turkey breast with spinach, Brie cheese, cranberry-apple
chutney & caramelized onions in a grilled garlic-herb wrap.

CHICKEN SALAD

Fresh made chicken salad, roma tomatoes and romaine
lettuce in a tomato-basil wrap.

HUMMUS & ROASTED VEGETABLE

Fire roasted squash, portabellas, eggplant & red bell peppers with
our homemade hummus dip in a tomato-basil wrap with fresh
baby spinach and Yiayia's Greek dressing.

**Wraps offered as individual boxed lunches with choice
of side & cookie for 9.99 per person**

Salads

Your choice of Greek, Ceasar, Garden or Village salad
along with one of the following:

Grilled Chicken 8.99
Sugarcane Skewered Shrimp 8.99
Wild Alaskan Salmon 10.99
Soup & Salad 8.99
-Fasolatha (traditional Greek Bean Soup) available everyday-
-additional choices available upon request-

Menu selections and prices are subject to change.

Pastas

Served with salad and bread
lunch portions available until 3:30pm

PENNE ALA VODKA

Marinated chicken breast sautéed in olive oil and garlic tossed
with prosciutto ham, sundried tomatoes, fresh basil
and penne pasta in a vodka tomato cream sauce.
Lunch 8.99 Dinner 12.99

POLLO ALFREDO

Marinated chicken breast sautéed in olive oil
and garlic with fresh broccoli then tossed with bowtie pasta
in a fresh herb and parmesan cream sauce.
Lunch 8.99 Dinner 12.99

ZEOLI RAVIOLI

Ravioli stuffed with goat cheese and roasted red peppers tossed in
your choice of a light tomato cream or pesto cream sauce.
Lunch 9.99 Dinner 13.99

PESTO PRIMAVERA

Fresh asparagus, portabella mushrooms, red bell peppers, grape
tomatoes and summer squash sautéed in olive oil and tossed
in a light basil pesto sauce with penne pasta; topped with fresh
mozzarella, asiago cheese and toasted pine nuts.
Lunch 8.99 Dinner 12.99

EGGPLANT PARMESAN

Layers of breaded eggplant topped with pomodoro sauce
and mozzarella cheese, served with a side of linguine.
Lunch 8.99 Dinner 12.99

SPAGHETTI BOLOGNESE

Ground beef and Italian sausage simmered in
pomodoro sauce, served over freshly cooked spaghetti.
Lunch 8.99 Dinner 12.99

FOUR CHEESE LASAGNA

Layer upon layer of fresh mozzarella, romano, parmesan,
and ricotta cheeses with our own homemade pomodoro sauce.
Large pan 140.00 - with bolognese sauce 160.00

Additional Sides

Greek Bean Salad ~ Pasta Salad ~ Parmesan Risotto
Basmati Rice Pilaf ~ Garlic Mashed Potatoes
Fire Roasted Vegetable Medley ~ Grilled Asparagus
Rosemary Roasted Potatoes ~ Parmesan Polenta Cakes
Tabouleh ~ Sautéed Hericots Vert

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Signature Entrees

Served with salad and bread
lunch portions available until 3:30pm

CHICKEN MARSALA

Tender breast of chicken, lightly dusted with flour and sautéed
with garlic, caramelized onions and mushrooms in a sweet
marsala wine sauce. Served with garlic mashed potatoes.
Lunch 10.99 Dinner 15.99

PORCO DI PARMA

Marinated pork tenderloin, oven roasted then topped
with a fresh sage-prosciutto cream sauce.
Served with garlic mashed potatoes.
Lunch 10.99 Dinner 15.99

CHICKEN CACCIATORE

Braised boneless chicken slow cooked in red wine with roma
tomatoes, carrots, portabella mushrooms, julienne onions, bell
peppers and fresh garlic. Served with savory basmati rice pilaf.
Lunch 10.99 Dinner 15.99

SOLOMOS ME LEMONI

Grilled wild Alaskan salmon encrusted with fresh herbs,
drizzled with a lemon-herb beurre blanc.
Served with spinach risotto.
Lunch 11.99 Dinner 16.99

CHICKEN NOSTIMON

Grilled marinated chicken breast topped with goat cheese,
sundried tomatoes and kalamata olives then drizzled with lemon-
herb beurre blanc. Served with garlic mashed potatoes.
Lunch 11.99 Dinner 16.99

Desserts

Cookies 8.99 dz. or .90 ea.
Espresso Brownies 9.99 dz. or .99 ea.
Tiramisu 30.00 Small Pan 50.00 Large Pan
Baklava 1.99 ea.
Mocha Kahlua Bread Pudding 2.99 ea.
Apple Crustata 14.99 Small Pan 27.99 Large Pan
Dessert Sampler 3.99 Per Person
Chocolate Cheesecake Bites, Lemon Bars, Brownie Bites
-other dessert options available with advance notice-

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