

DINNER



ANTIPASTI

- CALAMARI FRITTA** - Breaded calamari, sweet balsamic marinade, tomatoes, banana peppers. 9-
- SAGANAKI** - Opa! Traditional Greek cheese brandy flambéed table side, fresh lemon juice and toasted pita points. 9-
- MUSSELS MÉ OUZO** - Fresh Prince Edward Island Mussels simmered in a light lemon-ouzo cream sauce with Roma tomatoes, green onions, feta and fresh garlic. 10-
- GREEK NACHOS** - Baked pita chips, feta cheese, garbanzo beans, tomatoes, cucumbers, onions, Kalamata olives, banana peppers, tzatziki and roasted red pepper hummus. 8-
- ELATHA TRIA** - Three classic Mediterranean dips; htipiti (roasted red pepper-feta), hummus and tzatziki with toasted pita points. 8-
- BRUSCHETTA AL POMODORO** - Garlic crostinis, sundried tomato and fresh basil pesto, Roma tomatoes, fresh mozzarella, basil infused olive oil and balsamic reduction. 7-
- SPANAKOPITA** - Spinach, eggs, feta, parmesan cheese, fresh herbs baked in filo dough. 8-

SALATA

- Add to any salad, Grilled Chicken 4- / Grilled Wild Salmon 6- / Grilled Shrimp 5-
- GREEK SALAD** - Romaine, arugula, baby spinach, feta, Kalamata olives, cucumbers, tomatoes, pepperoncinis, red onions and Yiyia's Greek salad dressing. Small 6- Large 8-
- CAESAR SALAD** - Romaine, garlic croutons, parmesan Caesar dressing. (add anchovies .69) Small 6- Large 8-
- SALATA GAMBERO** - Grilled skewered shrimp, mixed greens, goat cheese, roasted beets, red bell peppers, artichoke hearts, toasted almonds and basil-pesto vinaigrette. 14-

SOUPA

- AVGOLEMENO SOUP** - Classic Greek soup with eggs, fresh lemon juice, chicken broth and rice. Cup 4.50 Bowl 6-
- SOUP OF THE DAY** - cup 4.50 bowl 6-

PIZZA

- All Pizzas are available with Traditional or Whole Wheat Crust
Add a side Greek or Caesar salad or cup of soup for \$2.69
- GREEK PIZZA** - Feta, mozzarella, spinach, artichoke hearts, tomatoes, basil and red onions. Medium 17- Large 20-
- MARGHERITA** - Vine ripened tomatoes, fresh basil, garlic, olive oil, parmesan and mozzarella. Medium 17- Large 20-
- SALSICCIA PEPPERONATA** - Italian sausage, rustic peperonata, herbed goat cheese and mozzarella. Medium 17- Large 20-
- MAMMA MIA** - Mozzarella, pepperoni, mushrooms, black olives, red onions, bell peppers and Italian sausage. Medium 17- Large 20-

CREATE YOUR OWN

PERSONAL 8~ MEDIUM 13~ LARGE 15~
TOPPINGS

Fresh Mushrooms - Tomatoes - Black Olives - Sundried Tomatoes - Red Onions - Banana Peppers - Feta Cheese
Ham - Italian Sausage - Pepperoni - Anchovies - Fresh Jalapeño Peppers - Artichoke Hearts - Bell Peppers - Baby Spinach - Pineapple

Personal 1.10 Medium 1.70 Large 1.90

Gratuity of 18% will be added to parties of eight or more.



PASTA

Add a side Greek or Caesar salad or cup of soup for \$2.69

PASTA ATHENA - Pan seared sea scallops, tiger shrimp, mussels, Kalamata olives, grape tomatoes, homemade linguine, baby spinach, feta, lemon and white wine sauce. 18-

ANGELINA PUTTANESCA - Angel hair pasta, zesty red wine tomato sauce with garlic, capers, Kalamata olives and fresh oregano. 13- (Shrimp Puttanesca 17-)

LINGUINE & CLAMS - Sautéed clams with pancetta, white wine, garlic, shallots, fresh oregano and crushed chilis tossed with homemade linguine. 17-

SPAGHETTI BOLOGNESE - Italian sausage, ground beef, simmered in pomodoro sauce over freshly cooked spaghetti. 13-

POLLO ALFREDO - Sautéed chicken breast, broccoli, homemade tagliatelle pasta in a fresh herb and parmesan cream sauce. 15- (Shrimp Alfredo 17-)

FOUR CHEESE LASAGNA - Mozzarella, romano, parmesan and ricotta cheeses, fresh pasta and pomodoro sauce. 13- (Add Bolognese Sauce 2.50)

CAPPA SANTA GORGONZOLA - Seared sea scallops, pancetta, red bell peppers, sweet green peas, red chilis, creamy gorgonzola sauce and homemade tagliatelle pasta. 18-

EGGPLANT PARMESAN - Breaded eggplant, pomodoro sauce, mozzarella cheese and homemade linguine. 15- (Veal 19- / Chicken 15-)

ENTRÉES

Served with your choice of a Greek or Caesar salad or a cup of homemade soup

TONNO CON BASILICO - Peppercorn encrusted seared Ahi tuna, basil-pesto angel hair pasta, fire roasted Roma tomato and balsamic reduction. 18-

BRIZOLA ME SYKA - Bone in pork chop seared with Mediterranean spices, olive oil mashed potatoes and butter braised broccolini with a fig demi-glace. 19-

ARNAKI STA KARVOUNA - Grilled New Zealand lamb chops, fresh mint pesto, balsamic reduction, with sundried tomato, fresh arugula and artichoke risotto. 23-

CHICKEN NOSTIMON - Grilled chicken, goat cheese, sundried tomatoes, Kalamata olives, lemon-herb beurre blanc, sautéed spinach and rosemary roasted potatoes. 18-

VEAL PICCATA - Sautéed veal scaloppine, garlic, lemon, capers, white wine sauce, butter braised broccolini and angel hair pasta. 22-

CHICKEN MARSALA - Chicken breast, caramelized onions, mushrooms, sweet marsala wine, olive oil mashed potatoes and fire roasted vegetables. 17- (Veal Marsala 22-)

FILET GORGONZOLA - Grilled beef tenderloin, gorgonzola cheese, rosemary roasted potatoes, butter braised broccolini an a Chianti demi-glace. 23-

SOLOMOS ME LEMONI - Grilled wild Alaskan salmon, sautéed spinach, parmesan risotto with a lemon-herb beurre blanc. 18-

MOUSAKA - Casserole of spiced ground lamb, potatoes, eggplant, grilled zucchini, romano cheese, fresh herb and parmesan béchamel. 17-

ADDITIONAL SIDES

Fire Roasted Vegetables - Olive Oil Whipped Potatoes - Butter Braised Broccolini
Sautéed Spinach - Rosemary Roasted Potatoes - Parmesan Risotto 4-

BEER

LOCALLY BREWED

French Broad Wee-Heavy-Er Scotch Ale (22 oz) 7.75
 French Broad 13 Rebels ESB (22 oz) 7.75
 Highland Black Mocha Stout (12 oz) 4.50
 Highland Gaelic Ale (12 oz) 4.50

DOMESTIC

Michelob Ultra Light - Bud Light - Miller Lite - Coors Light 3.75

IMPORTS & CRAFT BEERS

Mythos (Greece) - Sierra Nevada Pale Ale
 New Belgium Fat Tire Amber Ale - Stella Artois
 Clausthaler (non-alcoholic) 4.50

BEERS ON TAP

Peroni, Italy
 Highland Brewing Company, Asheville (rotating selection)
 Asheville Brewing Company Shiva IPA
PINT 4.65 ~ PITCHER 14

SIGNATURE MARTINIS

THE DIRTY GREEK

Absolute Vodka, dry vermouth, peperoncini juice
 and feta stuffed olives.

PAMA~TINI

Pama Pomegranate liqueur, Skyy vodka and
 orange liqueur with a lemon twist.

PEPPERED OLIVE

Absolut Peppar vodka, dry vermouth
 and olive juice.

BLEU GOOSE

Grey Goose vodka, dry vermouth and bleu
 cheese stuffed olives.

OLD BLUE EYES

Ketel One vodka, Blue Curacao,
 sour mix with a lemon twist.

LIMONCELLO MARTINI

Caravella Limoncello, Skyy vodka, sour mix
 with a lemon twist.

GODIVA CHOCOLATE MARTINI

Godiva Dark Chocolate liqueur,
 Skyy vodka and cream.

BEVERAGES

SOFT DRINKS & TEA

Coke - Diet Coke - Sprite - Mr. Pibb - Lemonade
 Sweet Tea - Unsweet Tea - Hot Tea 2.39

COFFEE

COFFEE (fresh ground, fair trade organic) 2.39
ESPRESSO 2.50
CAFÉ MOCHA 4.50
CAPPUCCINO 3.99
 Mocha, Hazelnut or Vanilla add 50 cents

PREMIUM NON-ALCOHOLIC

FIJI WATER (1 ltr) 4.50
FIJI WATER (500 ml) 3.00
SAN PELLEGRINO SPARKLING WATER (1 ltr) 4.50
SAN PELLEGRINO SPARKLING WATER (500 ml) 3.00
ARANCIATA orange sparkling beverage 2.39
LIMONATA lemon sparkling beverage 2.39

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