

LUNCH



ANTIPASTI

SAGANAKI - Opa! Traditional Greek cheese brandy flambéed table side, fresh lemon juice and toasted pita points. 9-

CALAMARI FRITTA - Breaded calamari, sweet balsamic marinade, tomatoes and banana peppers. 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-

BRUSCHETTA AL POMODORO - Garlic crostinis, sundried tomato and fresh basil pesto, Roma tomatoes, fresh mozzarella, basil infused olive oil and balsamic reduction. 7-

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

SOUPA

AVGOLEMENO SOUP - Classic Greek soup with fresh lemon juice, eggs, chicken broth and rice. Cup 4.50 Bowl 6-

SOUP OF THE DAY - cup 4.50 bowl 6-

SOUP & SALAD - Greek or Caesar salad and homemade soup. 8-
(Add: Grilled Chicken 4-, Grilled Wild Alaskan Salmon 6-, Grilled Shrimp 4-)

SALATA

Add to any salad, Grilled Chicken 4- / Grilled Wild Alaskan Salmon 6- / Grilled Shrimp 5-

GREEK SALAD - Romaine, arugula, baby spinach, feta, Kalamata olives, cucumbers, tomatoes, pepperoncinis, red onions and Yiayia'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-

SPANAKOPITA SALAD - Spinach, feta, parmesan cheese, fresh herbs baked in filo dough served over a Greek salad. 9-

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

PIZZA & SALAD FOR TWO - Medium pizza with two toppings and two side Greek or Caesar salads. 19-

GREEK PIZZA - Feta, mozzarella, spinach, artichoke hearts, tomatoes, basil and red onions. Medium 17- Large 20-

MAMMA MIA - Mozzarella, pepperoni, mushrooms, black olives, red onions, bell peppers and Italian sausage. 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-

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

- ANGELINA PUTTANESCA** - Angel hair pasta, zesty red wine tomato sauce with garlic, capers, kalamata olives and fresh oregano. 8- (Shrimp Puttanesca 13-)
- PASTA ATHENA** - Pan seared sea scallops, tiger shrimp, mussels, Kalamata olives, grape tomatoes, homemade linguine, baby spinach, feta, lemon and white wine sauce. 14-
- SPAGHETTI BOLOGNESE** - Italian sausage, ground beef, simmered in pomodoro sauce over freshly cooked spaghetti. 9-
- LINGUINE & CLAMS** - Sautéed clams with pancetta, white wine, garlic, shallots, fresh oregano and crushed chilis tossed with homemade linguine. 13-
- FOUR CHEESE LASAGNA** - Mozzarella, romano, parmesan and ricotta cheeses, fresh pasta and pomodoro sauce. 9- (Add Bolognese Sauce 2.50)
- EGGPLANT PARMESAN** - Breaded eggplant, pomodoro sauce, mozzarella cheese and homemade linguine. 11-

SANDWICHES

Served with your choice of seasoned fries, pasta salad or spinach-feta tabouleh
Substitute side item for Greek or Caesar salad or cup of soup \$1.49 - eggplant fries for \$.99

- PANCETTA GORGONZOLA SLIDERS** - Hand pattied ground beef, Italian pancetta, gorgonzola cheese, lettuce, tomato and roasted garlic aioli. 8-
- TURKEY AND BRIE** - Roasted turkey breast, caramelized onions, brie cheese, baby spinach, green apple and cranberry chutney in a tomato-basil wrap. 8-
- HUMMUS & VEGETABLE WRAP** - Fire roasted vegetables, hummus, fresh arugula and Yiayia's Greek dressing in a tomato-basil wrap. 7-
- ITALIANO CLASSICO** - Ham, pepperoni, turkey, Proscuitto di Parma, mozzarella, black olives, lettuce, tomato, banana peppers and Italian dressing on a toasted Italian roll. 9-
- GYROS (LAMB OR CHICKEN)** - Spiced lamb or grilled chicken, tomatoes, red onions, romaine lettuce and Greek tzatziki sauce wrapped in a toasted pita. 8-
- CHICKEN SALAD WRAP** - Roasted chicken salad, sweet bell peppers, roma tomatoes, red onions and romaine lettuce in a tomato-basil wrap. 7-
- PANINO DEL SALMONE** - Grilled Wild Alaskan Salmon, fresh arugula, roma tomatoes and a lemon-caper remoulade on toasted Italian roll. 11-
- BISTECCA PEPERONATA** - Sliced Black Angus sirloin, caramelized onions, bell peppers, grape tomatoes, provolone cheese and horseradish aioli on a toasted Italian roll. 9-

LUNCH PLATES

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

- TROTA PICCATA** - Sautéed Rainbow Trout, garlic, lemon, capers, white wine sauce, angel hair pasta and fire-roasted vegetables. 11-
- CHICKEN NOSTIMON** - Grilled chicken, goat cheese, sundried tomatoes, Kalamata olives, lemon-herb beurre blanc, rosemary roasted potatoes and fire-roasted vegetables. 10-
- MOUSAKA** - Casserole of spiced ground lamb, potatoes, eggplant, grilled zucchini, romano cheese, fresh herb and parmesan béchamel. 12-
- CHICKEN MARSALA** - Sautéed chicken breast, caramelized onions, mushrooms, sweet marsala wine, angel hair pasta and fire-roasted vegetables. 10-