

## Pasta

Add a side Greek or Caesar salad or bowl of soup 3.5

**Chicken Bruschetta** Seared chicken breast, mozzarella, tomatoes, basil, olive oil and balsamic vinegar over angel hair pasta tossed in a Parmesan cream sauce. 14.5

**Spaghetti Bolognese** Italian sausage and ground beef simmered in pomodoro sauce over freshly cooked spaghetti. 13-

**Pasta Athena** Pan seared sea scallops, shrimp, mussels, Kalamata olives, tomatoes, linguine, spinach, feta, lemon and white wine. 20-

**Truffle Mushroom Ravioli** Wild Porcini mushrooms, white truffle, ricotta and Grana Padano cheese in a rosemary cream sauce. 14.5

**Four Cheese Lasagna** Mozzarella, romano, parmesan and ricotta cheeses, fresh pasta and pomodoro sauce. 14- *Add Bolognese Sauce 2-*

**Shrimp Alfredo** Sautéed shrimp, broccoli, linguine pasta in a fresh herb and parmesan cream sauce. 17- (*Chicken Alfredo 15-*)

**Penne Ala Vodka** A vodka-tomato cream sauce with garlic, Parmesan, sundried tomatoes and fresh basil tossed with penne pasta. 14- *with Chicken 16- / Spicy Italian Sausage 17-*

**Gluten-Free fusilli pasta is available to substitute for \$1**

## Soupa kai Salata

**Soup** Avgolemeno - eggs, fresh lemon, chicken broth and rice. 5.5  
Chef's homemade soup of the day. 5.5

**Beet Salad** Roasted red and golden beets, herb goat cheese, toasted almonds, arugula and a red wine vinaigrette. 11-

**Insalata Bistecca** Grilled beef tenderloin skewer over mixed greens tossed with a wild blueberry vinaigrette, gorgonzola cheese, Roma tomatoes, red onions, cucumbers, toasted almonds and sweet potato crisps. 15.5

**Greek Salad** Romaine, arugula, spinach, feta, Kalamata olives, cucumbers, tomatoes, pepperoncini, onions and Yiayia's Greek salad dressing. 9-  
*Add Grilled Chicken 4.5 / Grilled Wild Salmon 6.5 / Grilled Steak Skewers 6.5*

**Caesar Salad** Romaine, garlic croutons, parmesan Caesar dressing.  
*Add Grilled Chicken 4.5 / Grilled Wild Salmon 6.5 / Grilled Steak Skewers 6.5*

P O M O D O R O S  
GREEK & ITALIAN CAFÉ



## Starters

**Piatio Mezzé** Spanakopita, dolmathes, spinach-feta tabbouleh, tzatziki, hummus and pita 8.5

**Feta Fire Shrimp** Breaded shrimp tossed in a spicy feta and roasted red pepper sauce over a bed of romaine, house pickled carrots and onions. 10.5

**Saganaki** Opa! Traditional Greek cheese brandy flambéed table-side, fresh lemon juice and toasted pita points. 9.5

**Bruschetta Mirtilli** Garlic crostini topped with a cranberry-apple chutney, caramelized onions and brie cheese. 8.5

**Mussels Me Ouzo** Prince Edward Island Mussels, lemon-Ouzo cream sauce, tomatoes, green onions, feta and garlic. 10.5

**Eggplant Parm Rollatini** Fried eggplant rolls with spinach, artichokes, cream cheese, pomodoro sauce and mozzarella. 7.5

**Calamari Fritta** Breaded calamari, sweet balsamic marinade, lemon, grape tomatoes and banana peppers. 10-

## Pizza

Available with Traditional, Whole Wheat or Gluten Free Crust.  
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**Greek Pie** Feta, mozzarella, spinach, artichoke hearts, Roma tomatoes, basil and red onions. 17.5 / 21-

**il Giardino** Roasted garlic spread, mozzarella, spinach and fire-roasted vegetables, finished with pesto and toasted walnuts. 17.5 / 21-

**Margherita** Vine ripened tomatoes, fresh basil, garlic, olive oil parmesan and mozzarella. 17- / 20-

**Mamma Mia** Mozzarella, pepperoni, mushrooms, black olives, red onions, bell peppers and Italian sausage. 17.5 / 21-

CREATE YOUR OWN PIZZA  
PERSONAL 8~ MEDIUM 13~ LARGE 15~  
TOPPINGS

Mushrooms - Tomatoes - Black Olives - Sundried Tomatoes - Red Onions - Banana Peppers - Feta - Ham  
Italian Sausage - Pepperoni - Anchovies - Jalapeños - Artichoke Hearts - Bell Peppers - Spinach - Pineapple  
Personal 1.10 Medium 1.70 Large 1.90

## Main

Add a side Greek or Caesar salad or bowl of soup 3.5

**Porco Veloce** Espresso rubbed grilled pork tenderloin, garlic mashed potatoes, braised kale and a Highland Oatmeal Porter demi glace. 16.5

**Paella di Mare** Sautéed grouper, shrimp, mussels, Italian sausage, garlic, sweet peas, Roma tomatoes, red bell peppers and risotto simmered in a lobster-saffron stock. 21-

**Arnaki Sta Karvouna\*** Grilled New Zealand lamb loin chops, mint pesto with roasted artichoke, tomato and arugula risotto.  
*Two chops 16- - Three chops 19.5*

**Scallops Risotto** Pan seared sea scallops, apple-wood smoked bacon and sweet pea risotto with a spicy saffron aioli. 21-

**Melitzanes Papoutsakia** Breaded eggplant, artichokes, sundried tomatoes, cremini mushrooms, Kalamata olives, feta, pomodoro sauce and fried leeks. 17-

**Filet Nostimon\*** Grilled beef tenderloin, goat cheese, sundried tomatoes, Kalamata olives, lemon-herb butter, sautéed spinach and garlic mashed potatoes. 25- (*Chicken Nostimon 16.5*)

**Solomos Me Lemoni\*** Grilled wild Alaskan Sockeye salmon, spinach-Parmesan risotto and lemon-herb butter. 20-

**Veal Piccata** Fresh cut veal scaloppine, sautéed with garlic, lemon, capers, white wine sauce, grilled asparagus and angel hair pasta. 22- (*Chicken Piccata 16-*)

**Brasato** Chianti braised boneless beef short rib, garlic mashed potatoes, grilled asparagus and fresh gremolata. 20-

*\*These items are cooked to preferred temperature. Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness.*

## Sweets

**Baklava Crème Brûlée 7.5 - Tiramisu 7.5 - Chocolate Espresso Mousse 7.5**  
**Chocolate-Amaretto Bread Pudding** with Coffee Ice Cream 8-