

DINNER

Starters

Fresh Baked Bread A loaf of our fresh baked bread with herbs and imported Greek olive oil. 1.5

Cauliflower Speziato Fried spicy batter dipped cauliflower with a bleu cheese dipping sauce. 8-

Piatio Mezzé Spanakopita, dolmathes, spinach-feta tabbouleh, tzatziki sauce, hummus and pita points. 10-

Feta Fire Shrimp Breaded shrimp tossed in a spicy feta and roasted red pepper sauce, house pickled carrots and onions. 11-

Saganaki Opa! Traditional Greek cheese brandy flambéed table-side, fresh lemon juice and toasted pita points. 10-

Bruschetta Fresca Garlic crostinis, basil pesto, mozzarella, Roma tomato salsa and balsamic reduction. 8.5

Eggplant Parm Rollatini Fried eggplant rolls with spinach, artichokes, cream cheese, pomodoro sauce and mozzarella. 8.5

Calamari Fritta Breaded calamari, sweet balsamic marinade, lemon, tomatoes and banana peppers. 10.5

Keftédes Roasted meatballs with pomodoro and Parmesan cream sauce. 7.50

Soupa kai Salata

Bowl of Soup 5.5

Avgolemeño - Eggs, fresh lemon, chicken broth and rice.

Tomato-Basil Bisque - Vine-ripened Roma tomatoes, cream and fresh basil.

Beet Salad Roasted red and golden beets, herb goat cheese, toasted almonds, arugula and a red wine vinaigrette. 11.5

*Add Grilled Chicken 5- / *Grilled Wild Salmon 6.5 / *Grilled Steak Skewers 6.5*

Winter Kale Salad Fresh chopped kale and spinach, roasted sweet potatoes, gorgonzola cheese, candied walnuts and an apple cider vinaigrette. 11.5

*Add Grilled Chicken 5- / *Grilled Wild Salmon 6.5 / *Grilled Steak Skewers 6.5*

Greek Salad Romaine, arugula, spinach, feta, Kalamata olives, cucumbers, tomatoes, pepperoncini, onions and Yiayia's Greek dressing. 9-

*Add Grilled Chicken 5- / *Grilled Wild Salmon 6.5 / *Grilled Steak Skewers 6.5*

Caesar Salad Romaine, garlic croutons, parmesan Caesar dressing. 9-

*Add Grilled Chicken 5- / *Grilled Wild Salmon 6.5 / *Grilled Steak Skewers 6.5*

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



Main

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

Porco Veloce Espresso rubbed grilled boneless pork chop, garlic mashed potatoes, braised kale and a Highland Oatmeal Porter demi glace. 17.5

Mousaka A Greek casserole of spiced ground beef, potatoes, eggplant, grilled zucchini, fresh herbs and a Parmesan béchamel sauce. 17-

Paella di Mare Seared sea scallops, shrimp, mussels, Italian sausage, garlic, sweet peas, Roma tomatoes, red bell peppers and risotto simmered in a lobster-saffron stock. 22-

Arnaki Sta Karvouna* Grilled New Zealand lamb loin chops, mint pesto with roasted artichoke, tomato and arugula risotto.

Two chops 17- - Three chops 21-

Scallops Risotto Pan seared sea scallops, apple-wood smoked bacon and sweet pea risotto with a spicy saffron aioli. 20-

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. 21-

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

**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 - **Cannolis** 7.5

Chocolate Espresso Mousse 7.5

Chocolate-Amaretto Bread Pudding with Coffee Ice Cream 8-

Pasta

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

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

Chicken Bruschetta Seared chicken breast, mozzarella, tomatoes, basil, olive oil and balsamic vinegar over angel hair pasta tossed in a Parmesan cream sauce. 15-

Spaghetti Bolognese Italian sausage and ground beef simmered in pomodoro sauce over freshly cooked spaghetti. 13.5
(Add Meatballs 4.5)

Tuna Basilico* Peppercorn encrusted seared Ahi Tuna, angel hair tossed in an basil pesto cream sauce with a fire roasted Roma tomato and balsamic reduction. 17.5

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. 14.5 *Add Bolognese Sauce 3-*

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

Penne Alaodka A vodka-tomato cream sauce with garlic, Parmesan, sundried tomatoes and fresh basil tossed with penne pasta. 14.5
with Chicken 16.5 / Spicy Italian Sausage 17.5

Pizza

Available with Traditional or Whole Wheat (12" Gluten Free add \$2)

Greek Pie Feta, mozzarella, spinach, artichoke hearts, Roma tomatoes, basil and red onions. 17.5 / 21-

Salsiccia Peperonata Italian sausage, rustic peperonata, herbed goat cheese and mozzarella. 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 - Fresh Jalapeños
Artichoke Hearts - Bell Peppers - Spinach - Fresh Pineapple - Garlic

Personal 1.10 Medium 1.70 Large 1.90
add Chicken to any pizza 3.50