

DINNER

Starters

Fresh Baked Bread A loaf of our fresh baked bread with herbs and imported Greek olive oil. 1-

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. 9.5

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. 9.5

Bruschetta Fresca Garlic crostinis, melted mozzarella, tomato-basil salsa and balsamic reduction. 8-

Eggplant Parm Rollatini Fried eggplant rolls with spinach, artichokes, cream cheese, pomodoro sauce and mozzarella. 8-

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

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-
Add Grilled Chicken 4.5 / *Grilled Wild Salmon 6.5 / *Grilled Steak Skewers 5.5

Spinach-Arugula Salad Fresh spinach and arugula, homemade raspberry vinaigrette, roasted red peppers, gorgonzola cheese and candied walnuts. 11-
Add Grilled Chicken 4.5 / *Grilled Wild Salmon 6.5 / *Grilled Steak Skewers 5.5

Greek Salad Romaine, arugula, spinach, feta, Kalamata olives, cucumbers, tomatoes, pepperoncini, onions and Yiayia's Greek dressing. 9-
Add Grilled Chicken 4.5 / *Grilled Wild Salmon 6.5 / *Grilled Steak Skewers 5.5

Caesar Salad Romaine, garlic croutons, parmesan Caesar dressing. 9-
Add Grilled Chicken 4.5 / *Grilled Wild Salmon 6.5 / *Grilled Steak Skewers 5.5



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. 16.5

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 16.5 - Three chops 20-

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. 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-)

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

**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-

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-

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- Add Bolognese Sauce 3-

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

Pizza

Available with Traditional, Whole Wheat or Gluten Free Crust.

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

Thai Chicken Pizza Thai peanut sauce, ginger-lime chicken, julienne carrots, green onions, mozzarella cheese and a sweet chili sauce. 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