



## Daily Lunch Features

Available 11:00 am - 3:30 pm

### MONDAY

**Chicken Marsala** Sautéed chicken breast, caramelized onions, mushrooms, sweet marsala wine sauce and garlic mashed potatoes. 10-

### TUESDAY

**Eggplant Parm Rollatini** Fried eggplant rolls with spinach, artichokes, cream cheese, pomodoro sauce and mozzarella with a side of fresh arugula. 10-

### WEDNESDAY

**Chicken Bruschetta** Seared chicken breast, mozzarella, tomato, basil, olive oil and balsamic vinegar over angel hair pasta with a parmesan cream sauce. 10-

### THURSDAY

**Beef Souvlaki Plate** Grilled beef tenderloin skewer, tzatziki sauce, Greek salad, fire-roasted vegetables and grilled pita bread. 10-

### FRIDAY

**Fish Tacos** Two fried tilapia soft tacos with balsamic tomato salsa, shaved cabbage and a spicy saffron aioli with choice of seasoned fries, spinach-feta tabouleh or cole slaw. 10-

## Mezzé

**Hummus & Pita** Chick pea, tahini, garlic and lemon hummus, served with toasted pita points.. 6.5

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

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

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

**Soup** Avgolemeno soup or chef's soup of the day 5.5

## Sandwiches

Served with choice of seasoned fries, spinach-feta tabouleh or coleslaw. Eggplant fries add \$1

**Feta Fire Grouper Wrap** Breaded grouper tossed in a spicy feta and roasted red pepper sauce, romaine lettuce, house pickled carrots and red onions. 11.5

**Brasato Manzo** Braised short rib sandwich with caramelized onions, roasted garlic spread and giardiniera. 11-

**Gyros (Lamb or Chicken)** Spiced lamb or grilled chicken, tomatoes, red onions, romaine and tzatziki sauce wrapped in a toasted pita. 9.5 (Beef Tenderloin Gyro 11-)

**Bistecca Peperonata** Shaved Black Angus sirloin, caramelized onions, bell peppers, grape tomatoes, provolone cheese and horseradish-Dijon aioli on a toasted Italian roll. 9.5

**Hummus & Veggie Wrap** Chickpea hummus, fire-roasted seasonal vegetables, fresh arugula and Yiayia's Greek dressing. 8.5

**Italiano Classico** Prosciutto di Parma, pepperoni, turkey, ham, mozzarella, black olives, lettuce, Roma tomatoes, banana peppers and Italian dressing on a toasted Italian roll. 9.5

**Turkey & Brie Wrap** Roasted turkey breast, caramelized onions, brie cheese, baby spinach and apple-cranberry chutney. 9.5

## Salad

**Greek or Caesar Salad** 9-

Add Grilled Chicken 4.5 / Grilled Wild Salmon 6.5

Grilled Steak Skewers 6.5 / Scoop of Hummus 3.5 / Spanakopita 3.5

**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

**Beet Salad** Roasted red and golden beets, herb goat cheese, toasted almonds, arugula and a red wine vinaigrette. 115

**Soup & Salad** Bowl of soup with Greek or Caesar salad. 9-

## Main

**Four Cheese Lasagna** Mozzarella, romano, parmesan and ricotta cheeses, fresh pasta and pomodoro sauce.

Full portion 14- Half portion with soup or side salad 10.5

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

Full portion 12.5 Half portion with soup or side salad 10-

**Eggplant Parmesan** Breaded eggplant, pomodoro sauce, mozzarella cheese, freshly cooked linguine.

Full portion 14- Half portion with soup or side salad 10.5

**Shrimp Alfredo** Sautéed wild caught shrimp, broccoli, linguine and parmesan cream sauce.

Full portion 16- Half portion with soup or side salad 12.5

**Chicken Nostimon** Grilled chicken breast, goat cheese, sundried tomatoes, Kalamata olives, lemon-herb butter, roasted vegetables and herb-roasted potatoes. 13-

**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-

**Pasta Athena** Pan seared sea scallops, shrimp, mussels, Kalamata olives, tomatoes, linguine, spinach, feta, lemon and white wine. 19-

## Pizza

Available with Traditional, Honey Whole Wheat or Gluten Free Crust.

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

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

**Pizza & Salad for Two** Medium pizza with two toppings and two Greek or Caesar side salads. 20-

CREATE YOUR OWN PIZZA  
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 - Spinach - Pineapple

Personal 1.10 Medium 1.70 Large 1.90

Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness.