

## 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. 8.5

**Piatio Mezzé** Spanakopita, dolmathes, spinach-feta tabbouleh, tzatziki sauce, hummus and pita points. 10.5

**Feta Fire Shrimp** Breaded shrimp tossed in a spicy feta and roasted red pepper sauce, house pickled carrots and onions. 11.5

**Saganaki** Opa! Traditional Greek cheese brandy flambéed table-side, fresh lemon juice and toasted pita points. 10.5

**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. 9-

**Calamari Fritta** Breaded calamari, sweet balsamic marinade, lemon, tomatoes and banana peppers. 11.5

**Keftédes** Roasted meatballs with pomodoro and Parmesan cream sauce. 7.5

### Soupa kai Salata

**Bowl of Soup** 6-

**Avgolemeo** - Eggs, fresh lemon, chicken broth and rice.

**Tomato-Basil Bisque (gf)** - Vine-ripened Roma tomatoes, cream and fresh basil.

**Beet Salad (gf)** 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*

**Mediterranean Kale Salad** Fresh chopped kale and spinach, fried chickpeas, pickled onions and carrots, almond-herb encrusted ricotta, dried cranberries and a lemon-tahini vinaigrette. 12.5

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

**Greek Salad (gf)** Romaine, arugula, spinach, feta, Kalamata olives, cucumbers, tomatoes, pepperoncini, onions and Yiayia's Greek dressing. 9.5

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

**Caesar Salad** Romaine, garlic croutons, parmesan Caesar dressing. 9.5

*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 CAFE



### Main

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

**Porco Veloce (gf)** 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 (gf)** 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\* (gf)** Grilled New Zealand lamb loin chops, mint pesto with roasted artichoke, tomato and arugula risotto.

*Two chops 18- - Three chops 22-*

**Scallops Risotto (gf)** 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. 17.5

**Filet Nostimon\* (gf)** Grilled beef tenderloin, goat cheese, sundried tomatoes, Kalamata olives, lemon-herb butter, sautéed spinach and garlic mashed potatoes. 26- (*Chicken Nostimon 16.5*)

**Solomos Me Lemoni\* (gf)** Grilled wild Alaskan Sockeye salmon, spinach-Parmesan risotto and lemon-herb butter. 22-

**Veal Piccata** Fresh cut veal scaloppine, sautéed with garlic, lemon, capers and white wine with grilled asparagus and angel hair pasta. 22- (*Chicken Piccata 16.5*)

*\*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** 8- - **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 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. 16-

**Spaghetti Bolognese** Italian sausage and ground beef simmered in pomodoro sauce over freshly cooked spaghetti. 14.5  
*(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. 18-

**Truffle Mushroom Ravioli** Wild Porcini mushrooms, white truffle, ricotta and Grana Padano cheese in a rosemary cream sauce. 15-

**Four Cheese Lasagna** Mozzarella, romano, parmesan and ricotta cheeses, fresh pasta and pomodoro sauce. 15.5 *Add Bolognese Sauce 3-*

**Shrimp Alfredo** Sautéed shrimp, broccoli, linguine pasta in a fresh herb and parmesan cream sauce. 17.5 (*Chicken Alfredo 15.5*)

**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