

Daily Specials

FRIDAY, FEBRUARY 03, 2012

☞ Soups ☜

Avgolemono (traditional egg-lemon-rice with chicken stock)

Tomato-Basil with Feta (prepared with chicken stock)

Psarosoupa (Greek fisherman's chowder prepared with cream; contains flour)

☞ Appetizers ☜

Artichoke Dip ~ Artichoke hearts blended with romano cheese, green onions and mayo. Finished in our wood-fired oven, garnished with roasted red peppers and toasted pine nuts. Served with baked parmesan flatbread wedges. 8.95

Mediterranean Mussels ~ Fresh, sweet and plump. See entrée below. 7.95

☞ Entrees ☜

Served with a cup of soup or house salad.

A bowl of soup may be substituted for \$2.60 extra. A Greek, Village, or Tabouli salad may be substituted for \$2.50 extra.

- Mediterranean Seabass Fillet* ~ Known in Greece as Lavraki, and as Bronzini around the rest of the Mediterranean. Sautéed in olive oil and finished in the pan with a white wine-scallion sauce with capers. Served with country pilaf and sautéed asparagus spears 19.95
- Mediterranean Mussels* ~ A platter of fresh, plump mussels steamed with white wine. Sumak aioli sauce on the side 16.95
- Kota Sto Phyllo* ~ Boneless, skinless breast of chicken rolled around a mix of sautéed spinach and leek, feta and kasseri cheeses. Baked in a phyllo pastry wrap. Served with butter-sautéed carrots with dill 14.95
- Roast Leg of Lamb* ~ Prepared in the traditional Greek fashion with garlic, olive oil, lemon and oregano. Served with oven-roasted potatoes 15.95
- Rack of Lamb* ~ Eight-bone New Zealand rack marinated, broiled and cut. Served with oven potatoes and sautéed broccoli florettes 32.95
- Tenderloin of Pork* ~ Marinated in olive oil and fresh rosemary. Broiled, served with a honey-lemon sauce and oven-roasted potatoes 15.95

☞ Sides ☜

Carrots ~ Sautéed with dill and a touch of butter.

Broccoli Florettes ~ Blanched and finished in a sauté pan with a touch of butter.

☞ Wood-fired Pizza ☜

For more delicious selections, please see our complete pizza menu.

Margherita ~ Mozzarella, Roma tomatoes, fresh basil. A classic. 9.45

Mediterranean ~ Feta, sun-dried tomatoes, artichoke hearts, Kalamata olives, fresh oregano. 10.95

Brie & Asparagus ~ With a butter-shallot-white wine sauce. Delectable. 10.95

☞ Desserts ☜

Cherry Pie ~ Glazed cherries baked with ricotta cheese in a phyllo wrap. 2.95