



Antipasti/Appetizers

Saganaki

Keffaloteri cheese pan fried and deglazed with Metaxa brandy and lemon. Served with Rosemary Bruschetta Wafers.
\$10.95

Dolmathes

Grape Leaves stuffed with Rice
\$7.95

Mussels Marinara – Appetizer

\$12.50

Marinated Mushrooms – Homemade

\$6.50

Marinated Artichoke Hearts

\$6.50

Caprese

Tomatoes, Whole Milk Mozzarella and Basil with Olive Oil and Balsamic Vinegar.
\$12.50

Dothondi Feta Cheese and Olives

A creamy FETA served with pitted KALAMATA OLIVES
\$8.75

Tomato Plate

\$8.25

Meatball Appetizer

\$7.50

Sweet Italian Pork Sausage Appetizer

\$6.95

Homemade Spanakopeta

Homemade, Traditional Greek Village pie made with Spinach and Feta Cheese, layered in Filo sheets
\$7.25

Insalate/Salad

Greek Salad or American Salad

American Salad is without Feta and Olives
\$5.95

Wedge of Iceberg Lettuce with Bleu Cheese/Buttermilk Dressing

\$5.95

We take pride in the preparation of our food and, therefore,
request your patience as we prepare your meal to order.

PARTIES OF EIGHT (8) OR MORE WILL HAVE A 20% GRATUITY ADDED TO CHECK



Entrées

Baked Oysters Appetizer—Serving Size: 6 (allow 20 minutes)

\$14.95

Braised Short Ribs

Served with CARROTS and MASHED POTATOES

\$22.95

Grilled Swordfish

\$18.95

Baked Haddock

\$19.95

Stuffed Peppers

(Made with ORGANIC GRASS FED beef)

\$15.95

Angus New York Strip Steak

ALSO available FRA DIAVOLA

\$23.95

Shrimp and Lobster Agnolotti (large Raviolis) – Scampi Style

EXTRA LARGE AGNOLOTTI (large Raviolis)), filled with LOBSTER and served with SHRIMP and LOBSTER

\$28.95

Mushroom and Spinach Ravioli with a Meatball or Sweet Italian Sausage

Traditional Scarpati recipe handed down through generations of Neoplolitan heritage. A Meatball or Sweet Italian Sausage served with MUSHROOM AND SPINACH RAVIOLI and our Special Red Sauce. ALSO AVAILABLE: CHEESE RAVIOLI, WILD MUSHROOM RAVIOLI, SPINACH RAVIOLI, CHEESE TORTELLINI and GNOCCHI.

\$21.95

Chicken Parmigiano

An ALL NATURAL Chicken breast, prepared the classic way, baked in our oven, with Extra-Virgin Olive Oil, Reggiano Parmigiano Cheese, Fresh Whole Mozzarella, and our own Special Sauce. SERVED OVER PASTA, ADD \$2.50

\$18.95

Veal Parmigiano

Delicate cutlets of veal, breaded and sautéed in Extra-Virgin Olive Oil, then baked (Dal Forno) in the oven with Reggiano Parmigiano Cheese, in a gentle red sauce and a Mozzarella topping. A culinary delight. SERVED OVER PASTA: ADD \$2.50

\$20.95

Sautéed Sea Scallops

Served with MASHED POTATOES and VEGETABLE.

\$22.95

Shrimp Scampi, Shrimp Marinara or Shrimp Curry served over PASTA of CHEF'S CHOICE.

\$24.95

Linguini with Baby Clam Sauce

BABY CLAMS sautéed with garlic and herbs, in a white wine sauce and served over LINGUINI.

\$17.95

Linguini Marinara with Spinach and Feta Cheese

\$16.95

Lamb Kabobs

\$22.95

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