

Prix Fixe Dinner Tasting Menu
Monday thru Thursday From 5:00pm to 6:00 pm
Three Courses \$21.

Appetizers (Choice of One)

Soup du jour

Rocket and Romaine salad with pistachio, grapes and gorgonzola cheese

Mini Arancini Siciliani served with kalamata aioli

Warm spicy Feta fresh tomatoes and hot chilies

Entrees (choice of One)

Pan Seared Branzino served with spaghetti vegetables,

Fettuccine With Ossobuco meat sauce

Pork Souvlaki marinated in lemon and fresh herbs served with French fries, mixed green, pita bread and tzatziki sauce

Chicken Breast kalamata over sautéed Spinach

Grilled Angus Beef Skirt Steak Greek fries and salsa verde

Grilled Salmon over mixed green salad lemon vinaigrette

Gnocchi "Caponnata style" with eggplant, zucchini, peppers, olives and a touch of tomato sauce

Greek Risotto with spinach and feta

Coffee and Tea Service

Dessert

Chef selection of Dessert

Prix Fixe Lunch Tasting Menu \$12.

Appetizers (Choice of One)

Soup du jour

Rocket and Romaine salad with pistachio, grapes and gorgonzola cheese

Mini Arancini Siciliani served with kalamata aioli

Warm spicy Feta fresh tomatoes and hot chilies

Entrees (choice of One)

Lemon herbed Chicken with roasted peppers, kasseri Cheese & caramelized onions on pita

Pan Seared Orata served with spaghetti vegetables

Cavatappi Pasta 'Amatriciana Style' ,pancetta, onions, tomato sauce feta snow

Pork Souvlaki marinated in lemon and fresh herbs served with Greek fries, mixed green, pita

Certified Black Angus Beef Skirt Greek fries and salsa verde

Osianna Croques-Monsieur served warm with cornichon, apple, Ham, Brie cheese and Dijon

Grilled Artic Char (Salmon) mixed green salad lemon vinaigrette

Gnocchi "Caponnata style" with eggplant, zucchini, peppers, olives and a touch of tomato sauce

Greek Risotto with spinach and feta

Chicken Roulade stuffed with spinach and feta over mashed potatoes in a lemon wine sauce

Prix Fixe Lunch Tasting Menu \$15.

Appetizers (Choice of One)

Same as above

Entrees (choice of One)

Breaded Fluke (Sole) – over mixed green salad

Pan Seared Scallops- over mushroom pasta in a cream sauce

Grilled Spicy Calamari Salad –Cabbage, Carrot, salad with celery, red peppers, parsley, lemon and Extra virgin oil

Baby Lamb Chop (3pcs) mixed Green Salad sherry vinaigrette

Chitarra Pasta with Garlic Shrimp cherry tomato, garlic & oil

Grilled Seafood Artic Char, Calamari, Shrimp, beluga lentils