

SMALL PLATES

Petite Ossobucco – served with Ricotta gnocchi 11.

Grilled Marinated Portuguese Octopus - Rocket, red onion and lemon - oil 13.

Greek Risotto - Spinach | feta | parmigiano twill 11. | full 22.

Local Fresh Crispy Calamari - lemon wedges 8.5

Mediterranean Spreads – Tzatziki |yogurt, cucumber, garlic, | Ktipiti hot peppers, feta
chees | Melitzanosalata | eggplant caviar | hot peppers

Dolmathes |grape leaves | grilled pita| olives 15.

Gorgonzola Cuscinetti with Shrimp – spinach in cream sauce 13 | full 25.

Zucchini Flowers– Stuffed with rice, leeks, feta, Ouzo tomato cream sauce 9.5

Sicilian Arancini - Tomato rice ball, kalamata aioli 7.5

Warm Spicy Feta-fresh tomatoes, hot chilies 7.5

Mussels “Basque ”–chorizo| caper berries| white beans| garlic broth 9.5

Italian Baby Eggplant - stuffed with caramelized onions, kasseri cheese 8.5

Paper Thin baby Eggplant and Zucchini – Crispy chips, tzatziki 8.5

Grilled Greek Sausage - white bean salad 7.5

Roasted Red Beets - garlic, extra virgin olive oil 7.

Baby Lamb Chops- grilled with oreganoand arugula 13.

Catalan Style Shrimp- spicy, zesty garlic, extra virgin oil 13.

Manila Clams with broccoli rabe and Tuscan beans in tomato –garlic broth 12.

Grilled Halloumi Cheese- roasted red peppers, capers extra virgin oil 8.

SALADS

Greek Tomato Salad - cucumber| red onion |kalamata olives| red peppers |
feta cheese | extra virgin oil 13.

Shredded Cabbage - carrots | red peppers | parsley | extra virgin oil 13.

Rocket and Romaine –grapes| pistachio| gorgonzola |
cranberries | shallot vinaigrette 13.

20% gratuity added for parties of 6 or more

ENTREES

Grilled Whole Fish Mediterranean Sea Bass - 30.

over sautéed broccoli rabe in garlic and oil

8oz Filet Mignon with Stew of Sweet Peppers 29.

Caramelized shallots, horseradish whipped potatoes

Filets of Branzino 26.

Caramelized onions | roasted tomatoes over spaghetti vegetables

Grilled Baby Lamb Chops – 29.

Broccoli rabe, ceci peas and roasted fingerling potatoes

Wild Caught Halibut 26.

With fresh summer vegetables farotto (corn, fava beans, zucchini.)

Stuffed Jumbo Shrimp – 25.

Crabmeat with sautéed spinach, Yukon gold mashed potatoes,lemon Buerre Blanc

Wild Mushroom Ravioli (gluten-free) – 23.

Asparagus tips, shitake in a cream sauce topped with truffle oil

Pan Roasted Diver Scallops 25.

With spinach and feta gnocchi

Handmade Tagliatelle with Ossobuco 23.

Braised meat sauce

Organic Roasted Chicken – 22.

Summer vegetables| fresh herbs| lemon and mashed potatoes

Bouillabaisse 29.

Shrimp | scallops | clams | mussels | calamari | sea bass| raw tomato| seafood broth

Pork Souvlaki 22.

Greek fries| feta |oregano,| baby greens |pita bread |tzaziki

Handmade Linguini with Fresh Artichokes 23.

Lemon zest, garlic extra virgin olive oil | garlic infused bread crumbs

Fluke Filet Meuniere 26.

Warm parsley lemon butter sauce over sautéed spinach

Consuming Raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness.