

SOUP OF THE DAY

6

ENJOY A COMFORTING BOWL OF OUR SOUP OF THE DAY

COLD APPETIZERS

- HUMMUS PLATE.....6.50**
Mashed chickpeas seasoned with tahini, garlic and lemon juice.
- YOGURT DIP.....6.50**
Homemade yogurt blended with garlic, fresh dill, olive oil and walnut
- EGGPLANT SPREAD.....6.50**
Char-grilled eggplant puree seasoned with roasted bell pepper, tomato, parsley, garlic, lemon, and olive oil
- MIXED APPETIZERS PLATE.....15.00**
A healthy plate of our mix appetizers
- CHARCUTERIE PLATE.....19.50**
Artisan cheeses + house preserves + cured meats +olives assorted dried fruit
- OCTOPUS SALAD.....15.50**
Freshly grilled octopus mixed in olive oil with tomatoes, onions and greens
- SHRIMP COCKTAIL.....9.50**
Jumbo shrimps served with homemade cocktail sauce
- SMOKED SALMON..... 9.50**
Layers of smoked salmon with onions, baby arugula, tomato and capers
- ASSORTED CROSTINI PER DUOX8.50**
Garlic toasted crostini topped with yogurt dip, olive tapenade, guacamole, and hummus spread

SALADS

- CAESAR SALAD9.50**
Romaine lettuce, blended with homemade sauce, mixed with crouton topped with, hard parmesan
- GREEK SALAD9.50**
Freshly chopped, tomato,cucumber,onion,pepper,dill,on top feta cheese and olives, dressed with extra virgin olive oil and fresh lemon juice
- SEAFOOD SALAD15.00**
Combination of shrimps, calamari, octopus, mussels and olives, drizzled with olive oil and lemon juice
- GOAT CHEESE SALAD9.75**
Baby spinach and arugula, tomato, red onion, walnuts, goat cheese, drizzled with balsamic vinaigrette
- AVOCADO SALAD9.50**
Avocado, lettuce, carrot, tomato, red onion, dressed with olive oil
- NICOISE SALAD12**
Mixed greens, nicoise olives, tomato, red onion, capers, hard-boiled egg, seared tuna, with orange thyme dressing

*Add: Grill Salmon 6-Smoked Salmon 5
Grill Chicken 4-Grill Shrimp 5-Avocado 3*

WE HAVE KIDS MENU

HOT APPETIZERS

- SEAFOOD ROLL.....12.50**
Combination of mussels, shrimps, scallops and leeks cooked in creamy wine sauce, wrapped in crepe.
- STEAM MUSSELS.....9.50**
Fresh mussels steamed and served in your choice of sauce white or red
- BAKED CLAMS.....8.50**
½ dozen of baked clams served Oreganata style
- FRIED CALAMARI.....9.25**
Chef's marinated calamari, deep fried, served with homemade marinara sauce or tartar sauce
- COD FRITTERS.....8.50**
Crispy fried sliced fritters served with red wine tomato sauce or tartar sauce
- ZUCCHINI FRITTERS.....8.50**
Crispy fried Zucchini served with homemade yogurt dip
- ONION RINGS.....8.50**
Golden fried, bread crumb coated, thick cut rings served with honey mustard dressing
- FRENCH FRIES.....6.50**
- MOZZERELLA STICKS.....8.50**
Served with homemade marinara sauce
- CHICKEN WINGS.....8.50**
Cage free chicken wings served in your choice of buffalo or barbeque sauce served with celery and blue cheese
- CHICKEN FINGERS.....8.50**
Golden Brown chicken tenders served with French fries and honev mustard dressina

BURGERS

- All Burgers served with French Fries and mixed green
- KOBE BURGER.....14.75**
A juicy beef patty, Choice of cheddar, Swiss, or American and topped with sautéed onion on a toasted bun
- VEGGIE BURGER.....13.75**
Veggie patty topped with lettuce, tomato and onion on toasted bun
- SALMON BURGER.....14.75**
Salmon patty mixed green, tomato, homemade tartar sauce, on toasted bun

VEGETERIANS

- GRILLED VEGETABLE KEBAB15.75**
Freshly grilled tomato, bell pepper, eggplant,onion,and mushroom on skewer .Served with rice
- SHAKSUKA.....13.75**
Sautéed tomato, pepper,onion,potato blended with tomato sauce. Served with homemade yogurt
- BABY OKRA.....15.50**
A delicious vegan meal made with fresh okra, tomatoes and flavorful spices. Served with rice.

PLEASE ASK YOUR SERVER FOR DAILY SPECIALS



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

PASTA

- PENNE ALA VODKA**14
Penne pasta perfectly blended with creamy tomato vodka sauce.
- SPAGHETTI CARBONARA**14.75
Homemade spaghetti with sautéed shallots, smoked prosciutto, egg, parmesan cheese
- SPAGHETTI NAPOLITANO**14
Homemade spaghetti served with marinara sauce
- CHICKEN FETTUCCHINI ALFREDO**16.25
Fettuccine pasta blended with a homemade Alfredo sauce topped with sliced grilled chicken
- SHRIMP FETTUCCHINI ALFREDO**16.75
Fettuccini with classic Alfredo sauce and grilled shrimp
- SEAFOOD LINGUINI**.....17.25
Combination of shrimp, mussels, calamari, salmon over linguini with choice of red or white sauce
- PAPPARDELLE WITH BEEF RAGUE**14
Homemade pappardelle with rich beef rague sauce

SEAFOOD

- SHRIMP SCAMPI** 19.25
Jumbo shrimps cooked in wine and butter sauce and served with saffron risotto
- SALMON SCALOPPINI**.....18.75
Pan seared salmon in wine garlic sauce served with mashed potato and steam vegetables
- ATLANTIC SALMON** 18.75
Grilled salmon served with spinach, broccoli and couscous
- NATURAL GRILL SALMON**18.25
Salmon grilled naturally and served with house salad
- MARECHIARA TILAPIA**17.25
Tilapia in wine garlic sauce, served with homemade mashed potato and house salad
- TILAPIA PUTTANESCA**.....17.50
Tilapia with extra virgin oliveoil, capers,tomato,olive,vine, and cannellini beans
- GRILLED BRANZINO**19
Gently grilled Mediterranean Branzino serve with house salad
- NAPOLI STYLE BRANZINO**22
Roasted Branzino, filled herbs, garlic. Served with sautéed spinach ,lemon white wine sauce

MEAT

- RIBEYE STEAK (14 oz.)**22
Angus ribeye steak serves with steak sauce and mashed potato
- FILET MIGNON**25
premium filet mignon served with sautéed mushroom and rosemary potato and Madeira sauce
- BEEF SHORT RIBS**21.75
slowly cooked ribs braised in red wine sauce and mushroom
- STRACCETTI W ARUGULA & PARMESAN**19.25
Sliced grilled skirt steak, served over arugula topped parmesan
- LAMB CHOPS**.....25
four pieces baby lamb chops served with house salad
- LAMB SHANK**.....18.75
slowly braised lamb shank served with mashed potato
- BEEF SAUTÉ**.....17.25
small cut chunk of beef tenderloin sauté with tomato, pepper, onion and mushroom. Serve with rice

CHICKEN

- CHICKEN SCHNITZEL**15.50
Breaded fried chicken, served with mashed potato
- CHICKEN PICATTA**16.25
chicken breast cooked in wine garlic sauce, melted mozzarella on top served with mashed potato and steam veggies
- CHICKEN SOY SAUCE**16
Chunks of chicken cooked with mushroom,peppers,scallion and soy sauce
- COC AU VIN**15.50
Traditional coc au vin braised in burgundy sauce onion and mushroom
- ROASTED HALF CHICKEN**15.75
1/2 roasted chicken with country style mashed potato and pan gravy
- GRILLED CHICKEN BREAST**14.75
Herb marinated chicken breast grilled and served with mashed potato, steam veggie and pan gravy
- CHICKEN MARSALA**16.25
Chicken fillet sautéed with mushroom and Marsala wine.Served with mashed potato

SIDES3

- French Fries –Rice- Risotto-House Salad-Caesar Salad
Rosemary Potato-Seasonal Fruit-Steam Veggies-Bacon

DRINKS

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| COFFEE.....2 | ICED COFFE.....3 |
| CAPPUCCINO.....4 | ICED CAPPUCCINO.....4.5 |
| LATTE.....4 | ICED LATTE.....4.5 |
| ESPRESSO.....3 | ICED TEA.....3 |
| MACCHIATO.....3 | JUICE.....3 |
| AMERICANO.....3 | SODAS.....3 |
| HOT CHOCOLATE...3 | SPARKLING WATER.....6 |
| HERBAL TEA.....2.5 | STILL WATER.....5 |

