

Entrees

Greek Entrees

Penne and Italian Sausage ~ \$13.25

~ Spicy Italian sausage with sautéed white onions, zucchini, yellow squash, and fresh basil in a chunky tomato sauce, garnished with ricotta, romano and diced tomatoes, served over penne pasta.

Smoked Salmon and Penne Pasta ~ \$14.50

~ Fresh herb and cracked pepper crusted smoked salmon, tossed with petite pois, roma tomatoes, fresh thyme, roasted garlic, red onion in a romano cheese cream sauce.

Shrimp Angelica ~ \$14.50

~ Marinated shrimp sautéed with red onions, roasted garlic, fresh tomatoes, and broccoli florets in a fresh basil and romano cream sauce, served over fresh angel hair pasta.

Chicken Angelica ~ \$14.50

~ Same as above but made with chicken tenders.

Gourmet Lasagna ~ \$12.50

~ Fresh spinach, caramelized red onions, sun-dried tomatoes, mozzarella, ricotta, goat and romano cheeses, all layered between sheets of fresh tomato and spinach pasta with our browned garlic tomato sauce. Served with a green salad. ✓

Grilled Salmon ~ \$16.95

~ Served with warmed Middle Eastern cous-cous, mixed field greens tossed in a balsamic vinaigrette, with fresh broccoli and lemon wedges.

Penne Rigati ~ \$13.50

~ Sauteéd chicken pieces, white onions, artichoke hearts, fresh mushrooms, garlic, basil, spinach and diced tomatoes in a romano cream sauce.

Chicken Carciofi ~ \$13.50

~ Artichoke hearts, kalamata olives, capers, red onions, fresh herbs, garlic, romano cheese and white wine in an olive oil sauce, served over lemon and pepper linguini or rice.

Penne Carbonara ~ \$13.50

~ Sauteed chicken with ham, roasted garlic, red onions, peas, diced tomato and fresh basil in a romano cream sauce, tossed with penne pasta.

Pasta Bolognese ~ \$12.50

~ Thick and hearty meat sauce over penne pasta, topped with grated cheese.



Pastitsio ~ \$10.75

~ Seasoned ground beef mixed with imported macaroni and romano cheese, topped with bechamel sauce, served with a village salad.

Spanakopita ~ \$10.75

~ Leaf spinach, green onions, and leeks, mixed with feta cheese then wrapped in phyllo dough and baked, served with rice pilaf. ✓

Dolmades ~ \$10.75

~ Grapevine leaves stuffed with ground beef and rice, seasoned with dill, scallions, and leeks, topped with an egg-lemon sauce and served with rice.

Trio Fest ~ \$13.50

~ A combination of our pastitsio, spanakopita and dolmades, served with rice.

Vegetarian Trio Fest ~ \$13.50

~ Spanakopita, vegetarian moussaka and eggplant exohiki, served with rice. ✓

Vegetarian Moussaka ~ \$12.75

~ Eggplant, zucchini, yellow squash, carrots and sweet potatoes, all layered in a light tomato sauce and topped with a béchamel sauce, served with rice. ✓

Tyropita ~ \$11.25

~ Feta, ricotta and romano wrapped in phyllo dough then baked, served with a green salad. ✓

Chicken Riganati ~ \$13.50

~ Tomato, lemon, garlic, olive oil, and rosemary marinated half-chicken, served with oven-roasted potatoes.

Kreatopita ~ \$12.50

~ Seasoned ground beef, potatoes, onions, and kaseri cheese wrapped in phyllo dough then baked, served with a village salad.

Eggplant Exohiki ~ \$13.50

~ Baked eggplant rolled with fresh spinach, roasted red peppers, Greek oregano, and feta cheese, then wrapped in phyllo dough and baked, served over lemon-pepper linguini with a mediterranean tomato sauce, topped with crumbled feta. ✓