

Hors d'Oeuvre

Spanakopita – Greek Spinach Pie 6

Spinach, cheese & onion baked in a crispy crust

Bruschetta 6

Roasted red pepper, tomato, onion & basil on baguette

French Onion Soup au gratin 8

Country bread & grated gruyere cheese au gratin

Crispy Golden Calamari 10

Breaded, fried calamari with spicy tomato dip

Vegan

Roasted Pepper Hummus 6

Roasted pepper, olive oil, roasted garlic & tahini

Baba Ghanoush 6

Smoky, roasted eggplant seasoned with tahini, garlic, lemon, & olive oil.

Dolma 7

Stuffed grape leaf with rice, minced vegetables, onion, herbs, spices & olive oil

Falafel 7

Garbanzo bean patties, tahini sauce, Fresh Mediterranean salad & pita

Quinoa Tabbouleh 7

Quinoa salad with tomatoes, cucumber, green onions, and carrots tossed in lemon vinaigrette

Salad

Caesar Salad 8

Romaine hearts, parmesan, olive oil croutons with Caesar dressing

Mediterranean Greek Salad 8

Lettuce, tomatoes, olives, onions, cucumbers & Peppers tossed in olive oil, red wine vinaigrette, Croutons & feta cheese

Caprese Salad 8

Fresh mozzarella, tomatoes & basil, drizzled with extra- virgin olive oil & balsamic

Pasta

Fettuccini Alfredo 17

Original Alfredo sauce from Rome with grill chicken

Orecchiette Bolognese 18

Small ear pasta shape, tossed with ground beef sauce & parmesan cheese

Tortellini alla Michelangelo 18

Tiny ringlets of pasta, porcini mushrooms, pancetta, parmesan & peas in light cream sauce

Lobster Crab & Shrimp Ravioli 20

In a delicate pink vodka sauce & peas

Cavattili Fruitti Di Mare 23

Cavattili pasta, Sautee shrimps, mussels & scallops, with Asparagus, fresh tomatoes, garlic & olive oil

(Menu Changes Seasonally)

Fish

Mahi Mahi 18

Grilled mahi mahi, saffron rice & garlic / herb butter

Moroccan Grilled Salmon 20

Marinated in lemon, yogurt, garlic, spices, with

Quinoa risotto & seasonal greens

Shrimp Scampi 22

Shrimp in white wine, garlic, and lemon, herbs with Artichokes, sundried tomato, & spinach chiffonade over angel hair pasta

Paella Del Mar 23

Black tiger shrimp, sea scallop, calamari, mussels, saffron rice, red bell peppers, peas & harissa aioli.

Poultry

Chicken Parmesan 16

Pan fried chicken cutlets with mozzarella & Marinara with linguini

Chicken Kebab 18

Grilled skewers with bell peppers, onions & Basmati rice pilaf & Tzatziki

Chicken Marsala 18

Sautéed in sweet Marsala, wild mushrooms & pasta

Chicken Sorrentino 19

Layers of chicken, eggplant, prosciutto, fresh Marinara sauce, mozzarella with pasta

Meats

Veal & Shrimp Extravaganza 22

Sautéed veal Scaloppini with shrimp, mushrooms, & brandy cream sauce

Angus Rib Eye Steak 24

Grill Black Angus Rib Eye, Moroccan couscous & horseradish steak sauce

Rosemary Rack of Lamb 25

Caramelized lamb, crusted with roasted pepper glaze, & Moroccan couscous

Dessert

Soufflés (Grand Marnier, Caramel & chocolate)

We suggest you preorder your soufflé with your entrée

Tiramisu

Espresso- soaked ladyfingers, vanilla cream, and mascarpone & dusted with cocoa.

Chocolate Mousse

Duo chocolate mousse & cocoa dusted chocolate biscuit

Crème brûlée

Coconut creme Brulee, caramel topping

Baklava

Rolled Honey and Lemon Three-Nut Baklava,

Cannoli

Cannoli shell filled with a ricotta cheese & Chocolate Chips.

(All desserts 7 / Soufflés 9)

Ask your server for daily dessert flambé tableside