

Entrees

Penne and Italian Sausage ~ \$12.25

~ 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 ~ \$12.50

~ 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 ~ \$12.50

~ 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 ~ \$12.50

~ Same as above but made with chicken tenders.

Gourmet Lasagna ~ \$10.95

~ 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 ~ \$13.95

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

Penne Rigati ~ \$11.75

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

Chicken Carciofi ~ \$11.95

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

Penne Carbonara ~ \$10.95

~ 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 ~ \$10.50

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



Greek Entrees

Pastitsio ~ \$9.95

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

Spanakopita ~ \$9.75

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

Dolmades ~ \$9.75

~ 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 ~ \$10.75

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

Vegetarian Trio Fest ~ \$10.75

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

Vegetarian Moussaka ~ \$10.75

~ 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 ~ \$9.95

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

Chicken Riganati ~ \$11.95

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

Kreatopita ~ \$10.75

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

Eggplant Exohiki ~ \$11.75

~ 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. ♡