



**ASK FOR HALAL OR
GLUTEN FREE OPTIONS**

**ASK FOR OUR WONDERFUL
DRINK OPTIONS**

HOT APPETIZERS

- GRILLED HALLOUMI** ½ 10
Grilled halloumi served with a lemon wedge
- CALAMARI** 12
Fried or grilled classic with lemon wedges served with marinara or hot & spicy sauce
- MEATBALLS** 10
Beef meatballs with homemade tomato sauce
- MOZZARELLA STICKS** ½ 10
Egg battered & dipped in breadcrumbs, fresh fried to perfection and served with tomato basil sauce
- GOLDEN FRIED ZUCCHINI** ½ 9
Breaded zucchini sticks, golden fried and served with a tomato basil sauce
- MUSSELS** 12
Sautéed mussels in a choice of white wine lemon and garlic sauce or fresh tomato sauce

COLD APPETIZERS

- HUMMUS** ½ 8
Pureed chickpeas with seasonings
- FRESH SHRIMP COCKTAIL** 13
Fresh shrimp served with cocktail sauce
- BABBA GANOUSH** ½ 8
Roasted and pureed eggplant with tahini, garlic and parsley
- TABOULI** ½ 8
Finely chopped parsley, onion, mint, tomato with cracked wheat
- MOZZARELLA CAPRESE** ½ 12
Fresh homemade mozzarella, tomatoes and basil
- COLD MEZZA SAMPLER** ½ 18
Hummus, babba ganoush, and tabouli served with pita bread

TAPAS

- VEGETABLES**
- DATES** ½ 8
Medjool dates stuffed with honey roasted almonds, wrapped with bacon
- CLASSIC BRUSHETTA** ½ 9
Fresh tomato, garlic, and fresh basil served on toasted bread
- MUSHROOM** ½ 9
Roasted Portobello mushroom and walnut with goat cheese
- FROM THE LAND**
- HOMEMADE MEATBALLS** 10
Bite size beef meatballs, sautéed with lemon, white wine and bay leaves
- POLENTA** 10
Polenta bites over Italian sausage ragú
- FROM THE SEA**
- SAUTÉED SHRIMP** 12
Shrimp with garlic and white wine served with ciabatta bread
- CLAMS** 12
New Zealand clams with toasted almonds, lemon, scallions, parsley and white wine
- RISOTTO** 12
Arborio rice with Sea scallops, white wine and fresh parsley

SOUPS

- CHICKEN NOODLE** 6
- LENTIL** ½ 6
- SEAFOOD** 8
- CREAM OF MUSHROOM** ½ 6
- BUTTERNUT SQUASH** ½ 6

SALADS

- ADD CHICKEN (4) *STEAK (6) SALMON (7) SHRIMP (7) OR FALAFEL (4)**
- MEDITERRANEAN** 10
Chopped tomato, cucumbers, red onions, cilantro, mint, chickpeas, and sumac in an olive oil with lemon dressing
- AVOCADO** 11
Iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with balsamic dressing
- BEET** 12
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn and tomatoes with honey Dijon dressing
- ORANGE** 11
Baby spinach, mandarin oranges, dried cranberries, sliced almonds with orange dressing
- GREEK** 11
Mixed greens, onions, cucumbers, tomato, grape leaves, olives and feta cheese with olive oil and vinegar
- PEAR** 11
Baby spinach, red pears, gorgonzola, roasted beets and toasted pecans with lime dressing
- CAESAR** 10
Romaine hearts, croutons, shaved parmesan with Caesar dressing
- ZARA** 11
Mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola and tomatoes with balsamic dressing
- EDEN** 11
Romaine lettuce, apple, red onions, walnuts, goat cheese, chickpeas with honey mustard dressing

WRAPS

- GRILLED CHICKEN CAESAR WRAP** 11
Grilled chicken, romaine lettuce, parmesan Caesar dressing
- GRILLED VEGETABLE WRAP** ½ 10
Mixed greens, zucchini, carrot, tomato, cucumber with hummus
- CHICKEN KUFTA WRAP**
Marinated chicken kufta, tomato, onions hummus and mixed greens

PANINIS

- GYRO**
Chicken or lamb gyro, onion and tomato with tahini sauce on pita
- GRILLED HALLOUMI** ½
Grilled halloumi, onion and tomato with lemon dressing on pita
- GRILLED CHICKEN**
Grilled chicken, roasted red onions, Swiss cheese, and tomato on ciabatta
- GRILLED STEAK**
Avocado, hot peppers, tomato and red onion on ciabatta
- CHICKEN CUTLET**
Breaded chicken breast with mozzarella, fresh basil, and balsamic vinaigrette on ciabatta
- FALAFEL** ½
Falafel with lettuce, onion and tomato with tahini sauce on pita
- CHICKEN KUFTA**
Marinated chicken kufta, tomato, onion tahini sauce on pita
- *SIGNATURE BURGER**
100% beef with lettuce, tomato, onion served on a round, rustic bun
add cheese 2 add bacon 3

PASTA

**ASK ABOUT OUR SIGNATURE
AND CLASSIC ITALIAN
SPECIALITY DISHES**

PIZZA FROM REAL WOOD BURNING OVEN

- MARGHERITA** ½ 15
Plum tomatoes, mozzarella cheese, garlic and basil
- FOUR CHEESE** ½ 16
Gorgonzola, mozzarella, parmesan and brie cheese
- ITALIAN TOSS SALAD** ½ 15
House salad chopped and tossed with Italian dressing
- PENNE ALLA VODKA** ½ 16
Penne pasta, mozzarella with traditional vodka sauce
- PIZZA AL FUNGHI** ½ 16
Mozzarella, tomatoes, mushroom, baby arugula
- MEAT LOVERS PIZZA** 16
Cheese pizza topped with any combination of pepperoni, meatball, sausage, chicken or lamb gyro
- CHICKEN FRANCESE** 16
Freshly battered chicken sautéed in a white wine, lemon butter sauce with mozzarella cheese
- SUPREME** 16
Sausage, pepperoni, mushrooms, peppers and onions
- PROSCIUTTO & MOZZARELLA** 16
Prosciutto ham, mozzarella, and baby arugula
- GARLIC SHRIMP** 18
Shrimp, garlic, mozzarella with basil

ENTREÉS

- PENNE ALLA VODKA** ½ 18
Penne pasta with prosciutto, peas, vodka, tomato sauce and a touch of cream
ADD SAUTÉED CHICKEN \$3 SAUTÉED SHRIMP \$7
- LOBSTER RAVIOLI** 24
Lobster ravioli with chopped shrimp in tomato-cream sauce
- VEGETABLE PESTO PASTA** ½ .. 18
Angel hair pasta with mixed vegetables and pesto sauce

- CHICKEN OR LAMB GYRO** 20
Chicken or lamb gyro served with lemon-herb basmati rice and chef's selection of vegetables
- CREAMY SALMON** 27
Sautéed salmon with shrimp, diced tomatoes in a light cream sauce served with lemon-herb basmati rice and chef's selection of vegetables
- CHICKEN KUFTA** 20
Minced chicken marinated and charbroiled served with lemon-herb basmati rice and chef's selection of vegetables tomato-cream sauce
- CHICKEN SOUVALKI** 20
Chicken marinated and charbroiled served with lemon-herb basmati rice and chef's selection of vegetables

- *GRILLED STEAK** 25
12 oz. steak served with mashed potatoes and chef's selection of vegetables
- CHICKEN PARMESAN** 20
Chicken breast cutlet, tomato sauce, topped with melted mozzarella served with penne pasta
- FILLET OF TILAPIA** 22
Tilapia with onion, black olives, fresh plum tomatoes and capers served with mashed potatoes and chef's selection of vegetables
- SHRIMP PICCATA** 24
Sautéed shrimp in a garlic, lemon, wine butter sauce served with angel hair pasta and chef's selection of vegetables

EXTRA SIDE FOR \$5 FRENCH FRIES • STEAMED BROCCOLI • MASHED POTATOES • STRING BEANS • SAUTÉED SPINACH

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions





WINES			
SPARKLING			
LALUCA PROSECCO , VENETO, ITALY.....	12	36	
Crisp pear and green apple - Lively!			
VUEVE DU VERNAY SPARKLING ROSÉ , SOUTHERN FRANCE.....	12	36	
Strawberries and citrus - Delightful!			
WHITES			
TAVERNELLO PINOT GRIGIO , VENETO, ITALY.....	10	30	
Light apple and a touch of pear			
MAISON NICOLAS SAUVIGNON BLANC , GASCOGNE, FRANCE.....	10	30	
Bright and clean with a hint of grapefruit			
HAYES RANCH CHARDONNAY , CENTRAL VALLEY, CALIFORNIA.....	11	33	
Balanced oak influence			
HONORO VERA BLANCO , CASTILLA Y LEÓN, SPAIN.....	11	33	
Verdejo grape - aromatic and crisp			
ZACHARIAS MOSCHOFILERO , PELOPONNESE, GREECE.....	11	33	
Dry and bold, slightly spicy			
BEX RIESLING MOSEL , GERMANY.....	10	30	
Sweet and fun!			
ROSÉ			
ALVERDI ROSÉ , SICILY, ITALY.....	10	30	
Bright red fruit, less dry			
AME DU VIN ROSÉ , PROVENCE, FRANCE.....	12	36	
Light and crisp, dry			
REDS			
LEESE FITCH PINOT NOIR , NORTH COAST, CALIFORNIA.....	12	36	
Light-bodied and peppery finish			
VILLA CAMPOBELLO CHIANTI , TUSCANY, ITALY.....	10	30	
Medium-bodied, earthy			
EL COTO RIOJA , RIOJA, SPAIN.....	10	30	
Cherry color, balanced oak			
AUSPICION CABERNET SAUVIGNON , NORTHERN CALIFORNIA.....	12	36	
Black cherry and light oak			
BREAD & BUTTER CABERNET SAUVIGNON , NAPA, CALIFORNIA.....	13	39	
Full-bodied, balanced tannins, rich			
CHATEAU DE BON AMI ROUGE , BORDEAUX, FRANCE.....	11	33	
Cabernet, Merlot, Cabernet Franc blend			

MARTINIS 13
MOJITO Grey Goose, muddled mint, simple syrup & lime juice
PEAR COSMO Grey Goose Pear, Cointreau, cranberry & lime juice
LEMON DROP Citrus Vodka, Triple Sec, fresh lemon juice with sugar coated rim
COCONUT MARTINI Cruzan Coconut, pineapple rum, pineapple juice with toasted coconut rim
POMEGRANATE Pomegranate Vodka, pomegranate & lime juice
BLUE GOOSE Grey Goose, splash of dry vermouth & blue cheese stuffed olives
EMERALD ISLE Midori, Malibu & pineapple juice
CHOCOLATE MARTINI Chocolate/Vanilla Vodka, Godiva Chocolate Liqueur, cocoa coated rim, sealed with a Hershey's kiss
APPLETINI Grey Goose & apple pucker
MELON - APPLETINI Grey Goose, apple pucker & Midori
MANDARIN CRUSH Mandarin Vodka, Cointreau, splash of sour mix & 7up
PURPLE HAZE Absolute, Chambord, sour mix & 7up
BLOODY MARY Triple Sec, Vodka, tomato juice, salt, pepper, radish & Worcestershire

FRESH FRUIT SANGRIA	
WHITE OR RED	
GLASS.....	8
HALF PITCHER.....	15
FULL PITCHER.....	25

HOUSE WINES \$8 - CABERNET • MERLOT • CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL

BEERS	
BUDWISER.....	6
BUD LIGHT.....	6
CORONA.....	6
HEINEKEN.....	8
ESTRELLA.....	8
MYTHOS.....	8

DRAFT	
BIRRA PERONI	
GLASS.....	7
HALF PITCHER.....	12
FULL PITCHER.....	19

FROZEN DRINKS	
ALCOHOLIC 12 NON-ALCOHOLIC 9	
MOJITO	
MARGARITA	
PIÑA COLADA	
MANGO DAIQUIRI	
PEACH DAIQUIRI	
WILDBERRY DAIQUIRI	
STRAWBERRY DAIQUIRI	

SOFT DRINKS	
FOUNTAIN DRINKS.....	3 ⁷⁵
LEMONADE.....	3 ⁷⁵
FRESH BREWED ICED TEA ...	3 ⁵⁰
BOTTLED WATER.....	3 ⁷⁵
SAN PELLEGRINO....	SM 5 LG 8

DESSERT	
TIRAMISU.....	7 ⁵⁰
NEW YORK CHEESECAKE.....	7 ⁵⁰
CREMÉ CARAMEL.....	6
TARTUFO.....	7
CHOCOLATE MOUSSE CAKE.....	8
ICE CREAM.....	5
2 scoops of vanilla, chocolate or mango	

COFFEE	
ESPRESSO.....	4
MACCHIATO.....	4 ⁵⁰
CAPPUCCINO.....	5
CAFFE LATTÉ.....	5
COFFEE.....	3 ⁵⁰

