



A P P E T I Z E R S

<b>Cheese Borek</b>	4.95
Fillo pastry stuffed with feta and mozzarella cheese, mint and parsley	
<b>Bruschetta Con Pomodoro</b>	5.25
Wood-fired oven crisped herbed crostini with roma tomatoes, basil, garlic and kalamata olive tapenade	
<b>Melanzane Napoleon</b>	6.75
Roasted eggplant, red bell pepper, feta cheese and roasted tomato vinaigrette	
<b>Baba Ghanouj And Warmed Pita</b>	5.95
Our roasted eggplant spread made with garlic, tahini and lemon	
<b>Santorini's Mezze Tasting</b>	13.95
Hand-made grape leaves, kubbe, sweet peppers, tomato, kalamatas, feta, tabouli, hummus and pita	
<b>Grilled Pacific Calamari</b>	7.95
Grilled young squid over organic field greens with lemon dressing	
<b>Corn Oil Fried Pacific Smelt</b>	7.50
Served with lemon wedges	
<b>Mozzarella Caprese</b>	6.25
Fresh buffalo mozzarella with vine tomatoes, sweet basil, balsamic vinegar and extra virgin olive oil	
<b>Vegetarian Mezze Tasting #1</b>	11.95
Our vegetarian sampling platter of baked eggplant, hummus, grape leaves and lentil pilaf	
<b>Vegetarian Mezze Tasting #2</b>	12.95
baba ghanouj, cheese borek, feta cheese, olives and bulgur (steamed cracked wheat with tomatoes and parsley)	
<b>Hummus And Pita</b>	4.50
Our blended spread of chick peas, garlic, lemon, tahini and cold pressed virgin olive oil	
<b>Spicy Tuna Tartare</b>	10.95
Served with cucumbers, daiken sprouts salad, massago caviar and wasabi aioli.	
<b>Smoked Salmon And Papaya Salad</b>	7.95
Served with field greens red onions, papaya and smoked salmon dressed with lemon dressing	

## S A L A D S

<b>Soup of the Day</b>	3.95
<b>Insalata di Casa</b> Organic field greens with roma tomatoes and tossed with balsamic dressing	5.25
<b>Insalata di Pollo</b> Grilled marinated breast of chicken with organic field greens, roma tomatoes, onion and balsamic dressing	9.25
<b>The Café Greek Salad</b> Sweet romaine tossed with peppers, onion, tomato, cucumber, kalamatas, feta, lemon and olive oil	7.95
<b>Artichoke Salad</b> With artichoke hearts, roasted peppers over arugula and mustard dressing	7.95
<b>Ahi Tuna Salad</b> Seared peppered ahi, sliced avocado, romaine, baby spinach, carrots, daiken sprouts, fried wontons, lime ginger dressing and sesame seeds	12.95
<b>Roasted Lamb and Baby Spinach Salad</b> Pieces from leg of lamb with balsamic vinaigrette and pine nuts	9.50
<b>High Temperature Seared Pacific Seafood Salad</b> Black tiger shrimp, bay scallops, calamari and salmon over organic field greens & our lemon dressing	11.95
<b>Toasted Walnut and Gorgonzola Salad</b> Served with watercress, romaine lettuce, sesame oil and shallots vinaigrette	7.95
<b>Insalata di Cesare</b> The classic caesar salad with sweet romaine, herbed croutons & parmesan cheese With Chicken 9.50                      With Salmon 11.95	7.95
<b>Fruit salad</b>	6.95

## P I Z Z A

All pizzas are prepared on our house made dough, hand crafted to order

Select your any topping with small green or caesar salad	10.95
<b>BBQ Chicken Pizza</b> Grilled chicken, onions, cilantro, mozzarella cheese	10.95
<b>Margherita</b> Vine tomatoes, sweet basil & mozzarella cheese	10.95

**Santorini** 10.95  
Roasted leg of lamb, mushrooms, goat cheese, dried tomatoes, sweet basil and mozzarella cheese

**Seafood Calzone** 10.95  
With seafood mix, spinach, mozzarella cheese and tomato sauce

#### P A S T A   A N D   R I S O T T O

**Penne di Casa** 9.95  
Served with sun dried tomatoes, garlic, shiitake mushrooms, in a whole grain mustard cream sauce and basil pesto

**Bay Scallops Risotto** 10.95  
With corn, peas, onions, tomatoes and saffron shrimp sauce

**Risotto con Porcini** 10.95  
Italian arborio rice with porcini mushrooms, onions, tomatoes and grilled tuscan chicken sausage

**Farfalle con Pollo al Pesto** 10.95  
Bow tie pasta with grilled marinated chicken, roma tomatoes, cilantro pesto and parmesan

**Linguine con Pollo** 9.95  
Pan roasted chicken breast, leeks, arugula, shiitakes, tomatoes and roasted garlic, white wine sauce

**Red Curry Paella** 14.50  
Our interpretation of the classic seafood and risotto dish with red curry, mussels, clams and shrimp

**Fettucine con Gamberetti** 13.95  
Seared shrimp in chili oil with roasted peppers, garlic and spinach

**Grilled Vegetables Platter** 9.50  
Served with herb roasted potatoes, asparagus, zucchini, eggplant, red bell pepper, balsamic and extra virgin olive oil

#### E N T R E E S

**Grilled Chicken Kabob** 9.95  
Marinated chicken thigh with roasted vegetables, rice pilaf, hummus and warmed pita triangles

**Grilled Beef Brochette** 12.95  
Marinated tenderloin of kabob with roasted vegetables, rice pilaf, hummus and warmed pita triangles.

<b>Santorini's Lamb Souvlaki</b>	13.95
Grilled marinated leg of lamb meat with roasted vegetables, rice pilaf, hummus, tzatziki and warmed pita	
<b>Grilled Lamb Chops</b>	18.95
New Zealand lamb chops served with bulgur, vegetables and tarragon marsala wine sauce	
<b>Grilled Breast of Chicken</b>	12.50
Marinated chicken breast with roasted vegetables, rice pilaf, hummus and warmed pita	
<b>Fricasse of Seafood Linguine</b>	17.50
Sautéed shrimp, bay scallops, salmon, calamari with mushrooms, onions, basil & marinara sauce	
<b>Filet of Salmon</b>	15.95
Grilled salmon filet with garlic mashed potatoes, sautéed vegetables and sweet basil cream	
<b>Roasted Boneless Half Chicken</b>	12.25
Served with fresh vegetables, mashed potatoes, porcini mushrooms and marsala wine sauce	
<b>Baked Butternut Squash</b>	10.50
Roasted mediterranean vegetables with buttered rice and wilted greens in a baked butternut squash	

There will be a \$3.00 charge for split entrees  
Add 15% gratuity for parties of 8 or more

EXECUTIVE CHEF: Miguel Mata