

STARTERS

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| MOZZARELLA CAPRESE | 12 |
| Fresh mozzarella with Roma tomatoes, fresh basil, balsamic vinegar reduction and extra virgin olive oil | |
| BRUSCHETTA CON POMODORI | 10 |
| Diced Roma tomatoes, garlic, fresh basil, balsamic vinegar and olive oil on top of toasted crostini, served with olive tapenade | |
| GRILLED CALAMARI | 11 |
| Grilled California baby squid tossed with mixed field greens and lemon dressing | |
| MANILLA CLAMS | 11 |
| Steamed clams with smoked spanish sausage, leeks, orange segments and sweet vermouth | |
| SHRIMP SALTADO | 15 |
| Black tiger shrimp baked with roasted potatoes and garlic Parmesan sauce over grilled French bread | |
| FRIED PACIFIC SMELT | 9 |
| SPICY TUNA TARTAR | 15 |
| Diced Ahi tuna mixed with Moroccan harissa and seaweed, layered with avocado and garnished with daikon sprouts and wasabi aioli | |

MEZZE

(Mediterranean appetizers)

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| HUMMUS AND PITA | 8 |
| Chickpea spread with garlic, lemon and tahini | |
| BABAGHANOUSH AND PITA | 10 |
| Roasted eggplant spread with garlic, tahini, and lemon | |
| TABOULEH | 8 |
| Chopped parsley salad with bulgur wheat, diced tomato, bell pepper, green onion, lemon juice and olive oil | |
| IMAM BAYILDI | 11 |
| Baked baby eggplant with stewed tomatoes, onions and garlic | |
| STUFFED GRAPE LEAVES | 9 |
| Grape leaves filled with rice and herbs | |
| FRIED KUBBE | 12 |
| Seasoned ground beef and pine nuts encrusted with bulgur wheat and served with tzatziki | |
| CHEESE BOREK | 11 |
| Filo pastry, stuffed with feta, mozzarella cheese, mint and parsley | |
| OVEN ROASTED HALLUMI CHEESE | 10 |
| Cypriot sheep's milk cheese, Roma tomatoes and green olives finished with a lemon herb dressing | |
| SANTORINI MEZZE PLATTER | 19 |
| Kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus and pita | |
| MEDITERRANEAN MEDLEY | 20 |
| Grilled Hallumi cheese, soujouk sausage, stuffed grape leaves, cheese borek, cucumbers, green olives, babaghanoush and pita | |
| VEGETARIAN MEZZE TASTING | 19 |
| Imam bayildi, stuffed grape leaves, cheese Borek, tabouleh, Hallumi cheese, pickled turnips, green olives, hummus and pita | |

SOUP and SALADS

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| SOUP OF THE DAY | 6 |
| INSALATA DI CASA | 8 |
| Mixed field greens and Roma tomatoes with balsamic dressing | |
| TOASTED WALNUT AND GORGONZOLA SALAD | |
| Watercress, romaine lettuce, julienne apples, candied walnuts and gorgonzola cheese tossed with shallot sesame oil vinaigrette | |
| Half | 6 |
| Full | 12 |
| CAFÉ GREEK SALAD | |
| Romaine lettuce, bell peppers, red onions, tomatoes, cucumbers, Kalamata olives, oregano and feta cheese tossed with a red wine vinegar and olive oil dressing | |
| Half | 5 |
| Full | 10 |
| ROASTED LAMB AND BABY SPINACH SALAD | 14 |
| Oven roasted leg of lamb strips over baby spinach with red onions, pine nuts, goat cheese and balsamic vinaigrette | |
| INSALATA FRUTTI DI MARE | 16 |
| Sautéed black tiger shrimp, bay scallops, calamari and salmon, served with a mixed field greens salad with a lemon dressing | |
| THE CLASSIC CAESAR | |
| Romaine lettuce, herbed croutons and Parmesan cheese | |
| Half | 5 |
| Full | 10 |
| With chicken | 12 |
| With salmon | 15 |
| SEARED AHI TUNA SALAD | 16 |
| Seared peppered Ahi tuna, sliced avocado, romaine lettuce, baby spinach, carrots, daikon sprouts and lime ginger toasted sesame seed dressing garnished with fried wontons | |

PIZZA

Baked in our Wood fired oven

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| MARGHERITA | 13 |
| Roma tomatoes, fresh mozzarella cheese and fresh basil | |
| SANTORINI | 14 |
| Mediterranean beef sausage, tomatoes, onions, mozzarella cheese, goat cheese and fresh mint | |
| THREE CHEESE | 12 |
| Feta, goat cheese, mozzarella and roasted garlic with olive oil and rosemary | |
| EGGPLANT | 13 |
| Grilled eggplant, roasted red peppers, Kalamata olives, mozzarella and feta cheese | |
| PEPPERONI | 12 |
| With marinara sauce and fresh mozzarella | |

\$3 charge for sharing entrées
18 percent gratuity will be included for parties of 8 or more

PASTA and RISOTTO

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| FETTUCCHINE DI CASA | 16 |
| Fettuccine pasta, sun dried tomatoes, shitake mushrooms, feta cheese and a garlic cream sauce | |
| SHRIMP CAPPELLINI AL CHECCA | 19 |
| Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sautéed shrimp | |
| SEAFOOD CIOPPINO OVER LINGUINE | 22 |
| Shrimp, salmon, calamari, scallops, mussels and clams cooked in a marinara sauce and served over linguine pasta | |
| FETTUCCHINE CON GAMBERETTI | 21 |
| Black tiger shrimp sauteed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach and garlic | |
| FARFALLE CON PESTO E POLLO | 17 |
| Grilled marinated chicken breast served over bowtie pasta with cilantro pesto, Parmesan cheese and diced tomatoes | |
| PENNE CON POLLO | 17 |
| Pan roasted chicken breast over penne pasta with arugula, shitake mushrooms, leeks, tomatoes and a creamy garlic white wine sauce | |
| GREEN CURRY RISOTTO WITH SCALLOPS | 23 |
| Seared scallops served over a green curry cilantro risotto with leeks and diced red bell pepper | |
| RISOTTO AL PORCINI | 17 |
| Grilled chicken sausage over risotto with red onions, tomatoes and a creamy porcini mushroom sauce | |
| RED CURRY RISOTTO WITH SEAFOOD | 22 |
| Black mussels, shrimp and clams over risotto with spinach, red onions and a creamy red curry sauce | |

ENTREES

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| GRILLED KEFTA KEBOB | 19 |
| Sausage shaped seasoned ground beef served with rice pilaf, roasted vegetables, hummus, tzatziki and pita | |
| SANTORINI LAMB SOUVLAKI | 26 |
| Grilled marinated lamb served with rice, vegetables, tzatziki, hummus and pita | |
| BRAISED LAMB SHANK | 24 |
| Slowly cooked until fork tender, served with a mushroom sun dried tomato wine sauce and garlic mashed potatoes | |
| GRILLED BEEF BROCHETTE | 22 |
| Marinated kebobs of beef tenderloin served with rice, vegetables, hummus and pita | |
| GRILLED CHICKEN KEBOB | 17 |
| Marinated chicken thigh meat served with rice pilaf, roasted vegetables, hummus and pita | |
| GRILLED TENDERLOIN OF BEEF | 31 |
| 10 oz seasoned filet of beef served with garlic mashed potatoes and asparagus | |
| ROASTED BONELESS HALF CHICKEN | 18 |
| Oven roasted chicken, topped with porcini mushroom marsala cream sauce, served with roasted potatoes and sautéed vegetables | |
| GRILLED FILET OF ATLANTIC SALMON | 20 |
| Finished with basil beurre blanc, served with garlic mashed potatoes and sautéed vegetables | |
| SEARED AHI TUNA | 25 |
| Peppered and lightly seared sushi grade Ahi, sliced over a soba noodle salad with julienne carrots, seaweed, green onions and ginger soy dressing | |
| GRILLED VEGETABLE PLATTER | 16 |
| Eggplant, yellow squash, zucchini, red bell pepper, asparagus and roasted potatoes finished with olive oil and balsamic vinegar | |
| STUFFED BUTTERNUT SQUASH | 16 |
| Roasted squash filled with rice, mixed vegetables and fresh herbs | |