

Antipasti/Appetizers

SAGANAKI

Keffaloteri cheese pan fried and deglazed with Metaxa brandy and lemon. Served with Rosemary
Bruschetta Wafers.
\$10.95

DOLMATHES

Grape Leaves stuffed with Rice
\$7.95

MUSSELS MARINARA - APPETIZER

\$12.50

IMPORTED ITALIAN MARINATED LONG STEM ARTICHOKE HEARTS (Two per serving)

\$7.75

MARINATED MUSHROOMS - HOMEMADE

\$6.50

MARINATED ARTICHOKE HEARTS

\$6.50

CAPRESE

Tomatoes, Whole Milk Mozzarella and Basil with Olive Oil and Balsamic Vinegar.
\$12.50

SAUTÉED SCALLOPS with PASTA - APPETIZER

\$11.25

DOTHONDI FETA CHEESE and OLIVES

A creamy FETA served with pitted KALAMATA OLIVES
\$8.75

TOMATO PLATE

\$8.25

MEATBALL APPETIZER

\$7.50

HOT ITALIAN PORK SAUSAGE APPETIZER

\$6.95

Insalate/Salad

GREEK SALAD or AMERICAN SALAD - American Salad is without Feta ... \$4.95
and Olives

WEDGE OF ICEBERG LETTUCE with BLEU \$4.95
CHEESE/BUTTERMILK DRESSING

*We take pride in the preparation of our food and, therefore,
request your patience as we prepare your meal to order.*

PARTIES OF EIGHT (8) OR MORE WILL HAVE A 20% GRATUITY ADDED TO CHECK

ENTRÉES

BAKED OYSTERS APPETIZER - SERVING SIZE: 6 (allow 20 minutes) \$12.95

SAFFRON LOBSTER ANGOLOTTI with SAUTÉED SHRIMP & ... \$28.95
LOBSTER - SCAMPI STYLE

MUSHROOM and SPINACH RAVIOLI with A MEATBALL or \$21.95
HOT ITALIAN SAUSAGE - Traditional Scarpata recipe handed down through generations of Neapolitan heritage. A Meatball or Hot Italian Sausage served with MUSHROOM AND SPINACH RAVIOLI and our Special Red Sauce. ALSO AVAILABLE: CHEESE RAVIOLI, WILD MUSHROOM RAVIOLI and GNOCCHI.

CHICKEN PARMIGIANO - An ALL NATURAL Chicken breast, prepared the \$17.95 classic way, baked in our oven, with Extra-Virgin Olive Oil, Reggiano Parmigiano Cheese, Fresh Whole Mozzarella, and our own Special Sauce. SERVED OVER PASTA, ADD \$2.50

VEAL PARMIGIANO - Delicate cutlets of veal, breaded and sautéed in Extra-Virgin Olive Oil, then baked (Dal Forno) in the oven with REGGIANO PARMIGIANO CHEESE, in a gentle red sauce and a mozzarella topping. A culinary delight. SERVED OVER PASTA: ADD \$2.50 \$18.95

VEAL MARSALA - Served with MASHED POTATOES and VEGETABLE. \$22.95

NEW YORK STRIP STEAK \$21.95

LAMB KABOBS \$22.95

SAUTÉED SEA SCALLOPS - Served with MASHED POTATOES and \$22.95
VEGETABLE.

CURRIED SHRIMP (MILD OR HOT) - Served over CHEF'S CHOICE of \$24.95
pasta

SHRIMP SCAMPI, SHRIMP MARINARA or SHRIMP CURRY . \$24.95
served over PASTA of CHEF'S CHOICE.

LINGUINI with BABY CLAM SAUCE - BABY CLAMS sautéed with garlic \$17.95
and herbs, in a white wine sauce and served over LINGUINI.

LINGUINI MARINARA with SPINACH & FETA CHEESE \$16.95

HOMEMADE SPANAKOPETA - ENTRÉE PORTION \$11.50