

Insalata

The Athens 10

MESCLUN GREENS WITH CRISP GARDEN VEGETABLES, OLIVES, WALNUTS AND FETA CHEESE WITH A HOUSE DRESSING ON SIDE.

Strawberry Blonde 8

MESCLUN GREENS WITH FRESH SEASONAL FRUIT AND STRAWBERRIES TOPPED WITH FETA CHEESE, PISTACHIOS, AND A DRIZZLE OF BALSAMIC REDUCTION.

Insalata Caprese 8

CUT TO ORDER VINE-RIPENED TOMATOES, FRESH MOZZARELLA GARNISHED WITH FRESH BASIL AND FRUITY OLIVE OIL.

Caesar Salad 12

CRISP ROMAINE LETTUCE TOSSED WITH A HOUSE CAESAR DRESSING, TOPPED WITH GRANNA PADANA AND A HOMEMADE CRUSTINI.

**ADD A GRILLED CHICKEN BREAST OR 5 SHRIMP TO ANY SALAD FOR \$8
OR A GRILLED AHI TUNA STEAK FOR 12\$**

Antipasti

Grilled Zucchini Involtini 8

GRILLED ZUCCHINI SLICES ROLLED WITH HERBED GOAT AND RICOTTA CHEESES AND ROASTED RED BELL PEPPERS.

**Mussels 14*

MAINE MUSSELS SAUTÉED WITH WHITE WINE, ONIONS, GARLIC AND A ZESTY GYPSY TOMATO SAUCE, (ADD A BASKET OF HOMEMADE BAGUETTE BREAD FOR 3\$)

Imported Cheese and Olive plate 12

CHEF'S SELECTION OF IMPORTED CHEESE'S AND OLIVES SERVED WITH GOURMET CRACKERS.

Grilled Shrimp Skewers 10

CITRUS MARINATED TIGER GRILLED AND SERVED ATOP A FRESH HERB- INFUSED BEAN SALAD.

Warm Capri 8

WARMED LAYERS OF VINE-RIPENED TOMATOES AND FRESH MOZZARELLA GARNISHED WITH FRESH BASIL OLIVE OIL, SEA SALT AND BLACK PEPPER.

Pasta

Frutti di Mare a la Neapolitana 20

FRESH MAINE MUSSELS, MANILA CLAMS AND TIGER SHRIMP SAUTÉED WITH OUR GYPSY SAUCE AND TOSSED WITH PASTA.

Pasta Primavera 18

SAUTÉED GARDEN VEGETABLES TOSSED WITH GARLIC, CHERRY TOMATOES AND CHEF'S CHOICE PASTA FINISHED WITH GRANA PADANA CHEESE.

Penne All'arabbiata 16

A ZESTY HOUSE TOMATO SAUCE, GARLIC, PLUM TOMATOES, CHILI PEPPERS AND TENDER BASIL, FINISHED WITH GRANNA PADANA.
(ADD PANCETTA OR OIL CURED OLIVES FOR AN AUTHENTIC ALL' AMATRICIANA \$2 EACH)

Creamy Mushroom Pasta 16

WILD MUSHROOM MEDLEY, SAUTÉED IN BUTTER, SHALLOTS AND CREAM TOSSED WITH PASTA.

Entrees

Chicken Marsala 22 / Veal Marsala 24

CHOICE OF PREMIUM CHICKEN BREAST OR VEAL SCALOPPINI FLAMBÉ IN MARSALA WINE, SERVED WITH AROMATIC WILD MUSHROOMS AND CHEF'S CHOICE OF IMPORTED PASTA.

Chicken Milanese 22 / Veal Milanese 24

LIGHTLY BREADED AND PAN-FRIED TENDER VEAL SCALOPPINI OR PREMIUM CHICKEN BREAST SERVED WITH A TENDER VINAIGRETTE POTATO SALAD.

**Cevapi 18*

YUGOSLAVIAN SPECIALTY, GRILLED PLUMP AND JUICY GROUND SIRLOIN LINKS, TRADITIONALLY SERVED WITH LEPINA BREAD AND SOUR CREAM.

Lamb Kabob 28

PREMIUM LAMB KABOB RUBBED WITH OREGANO AND MINT GRILLED AND SERVED ON A BED OF MINTED CIPPOLINI ONIONS, PEAS AND AROMATIC WILD BROWN RICE.

Pollo Pomidori e Mozzarella al Forno 22

GRILLED CHICKEN BREAST TOPPED WITH ROMA TOMATOES AND FRESH MOZZARELLA, SERVED WITH A SUMMER POTATO SALAD.

Sweet Italian Sausage 18

GRILLED SAUSAGE SERVED WITH A HOME-MADE BEAN SALAD AND CHAR GRILLED CORN ON THE COB.

Pesce

Whole Trout 22

PAN-FRIED HEAD-ON TROUT TOPPED WITH GARLIC GRANULADA AND SERVED WITH ROASTED YUKON POTATOES.

Salmon Filet 22

GRILLED NORDIC SALMON FILET GARNISHED WITH A DILL YOGURT SAUCE, SERVED WITH GRILLED ASPARAGUS.

Mahi Mahi 24

GRILLED MAHI MAHI SERVED WITH AROMATIC WILD BROWN RICE TOSSED WITH ASPARAGUS SPEARS.

Ahi Tuna Steak 26

FLASH FLAME GRILLED AHI TUNA STEAK SERVED WITH SAUTÉED GREENS BEANS AND ARTICHOKE HEARTS.

ASK YOUR SERVER ABOUT OUR DAILY STEAK SPECIALS!

Side Dishes

Grilled Asparagus 6

Grilled Corn on the Cob 6

Home-made Potato Salad 5

Roasted Yukon Gold Potatoes 5

Aromatic Wild Brown Rice with fresh Peas 5

Home-made Bean Salad (fagioli all' agrodolce) 5

18% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE.

SPLIT ENTREES WILL BE ACCOMPANIED BY A \$5 SPLIT FEE

BASKET OF BREAD 3\$

FOR YOUR SAFETY, PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

WE USE WHOLE OLIVES IN ALL OUR DISHES, USE CAUTION

*DENOTES CULTURALLY AUTHENTIC FAMILY RECIPE

CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR EGGS MAY INCREASE THE RISK OF FOOD BOURNE ILLNESS