

EURO BITES (TASTES OF THE MEDITERRANEAN)

- RED CHILE AND GARLIC SHRIMP A LA PLANCHA 11.95
- POLENTA WITH CONFIT OF DUCK, CRIMINI MUSHROOMS AND A NATURAL JUS 7.75
- CRAB CAKES WITH BABY ARUGULA AND A DRIED TOMATO-CURRY EMULSION 10.95
- FRITTO MISTO OF CALAMARI, MUSHROOMS, ZUCCHINI AND ARTICHOKE WITH GAZPACHO AIOLI AND A DRIED CHILE AGROGDOLCE 8.95
- POMEGRANATE & MAPLE-GLAZED BARBECUED CHICKEN SKEWERS WITH TABOULLEH 7.95
- SPICED TUNA CARPACCIO WITH PICHOLINE OLIVES, ARUGULA AND CAPER BERRIES 9.95
- SEASONAL TOMATO BRUSCHETTA WITH FRESH MOZZARELLA AND BALSAMIC VINEGAR 7.95
- WOOD-ROASTED ASPARAGUS WITH FRISÉE, SHIITAKE MUSHROOM AIOLI AND HOUSEMADE QUESO BLANCO 8.95
- APPETIZER TOWER: THREE OF THE BEST THAT TOWER OVER THE REST. ASK YOUR SERVER FOR DETAILS. 22.95

GREENS & BETWEEN SLICES

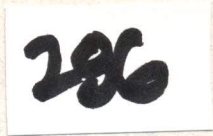
- CAESAR SALAD WITH ROMAINE AND PARMESAN CROUTONS 5.25 WITH GRILLED CHICKEN OR FRIED CALAMARI 9.25
- GREEK SALAD WITH KALAMATA OLIVES, CUCUMBER, RED ONION AND LEMON-FETA VINAIGRETTE 5.25 WITH GRILLED CHICKEN 9.25
- GRILLED SIRLOIN, MIXED GREENS, EGG, ROASTED PEPPERS, CAPERS, MOZZARELLA AND CHILE ALMONDS WITH A CITRUS VINAIGRETTE AND WARM PITA 10.25
- CHARRED SALMON, SPINACH, AVOCADO, FENNEL, RED ONION AND WATERCRESS WITH RICOTTA SALADA AND A TOASTED ALMOND-ORANGE VINAIGRETTE 10.95
- GARDEN VEGETABLE SALAD WITH ALBACORE TUNA ESCABÈCHE, FETA CHEESE AND A RED CHILE-BALSAMIC VINAIGRETTE 10.95
- KNIFE AND FORK COBB WITH FRESH TURKEY, ROASTED CHICKEN, TOMATO, GORGONZOLA, AVOCADO & EGG WITH PARMESAN BUTTERMILK 9.25
- GRILLED CHICKEN BREAST WITH THICK SLAB BACON, CHEDDAR CHEESE AND AVOCADO AIOLI ON A TOASTED BUN 8.95

OAK FIRED PIZZA & PIADINI

- FOUR CHEESE PIZZA, ROASTED GARLIC AND RED ONION MARMALADE 9.25
- PEPPERONI PIZZA, CRIMINI MUSHROOMS, ROASTED GARLIC, MARINARA AND MOZZARELLA 10.25
- PROSCIUTTO PIZZA WITH ASPARAGUS, FONTINA CHEESE, ONION, WHITE TRUFFLE OIL AND THYME 10.25
- SPICY SHRIMP PIZZA WITH SPRING ONIONS, OVEN-ROASTED TOMATOES AND THREE CHEESES 11.25
- FENNEL SAUSAGE PIADINI WITH RED PEPPERS, ONION, TOMATO AND HERB PESTO 10.25
- MARINATED CHICKEN PIADINI, GREEK CHEESES AND CHICK PEAS HUMMUS 9.95

PASTAS

- ANGEL HAIR WITH VIRGIN OLIVE OIL, ROMA TOMATOES, GARLIC AND BASIL 10.95 1/2 SERVING 7.95
- ORECCHIETTE WITH PROSCIUTTO AND PEAS IN A PARMESAN ALFREDO SAUCE 11.95 1/2 SERVING 8.95
- LINGUINI AND SHRIMP WITH SPINACH, DRIED TOMATOES AND A SWEET VERMOUTH-SAGE SAUCE 15.95 1/2 SERVING 11.95
- ZITI BAKED WITH FENNEL SAUSAGE, ROASTED PEPPERS, TOMATOES AND MOZZARELLA 11.95 1/2 SERVING 8.95
- PENNE WITH LEMON PEPPER CHICKEN, ROMA TOMATOES, MIXED MUSHROOMS AND A CITRUS CREAM 12.95 1/2 SERVING 9.95
- RISOTTO OF SWEET CORN WITH DUNGENESS CRAB AND A TOMATO-CHIVE BROTH 13.50 1/2 SERVING 10.95



BISTRO SPECIALTIES SERVED WITH SOUP OR SALAD

- DOUBLE THICK PORK CHOP, SMOKED CRIMINI MUSHROOM SAUCE AND SCALLOPED TURNIP POTATOES 17.95
- WOOD-ROASTED HERBED CHICKEN WITH YUKON POTATOES, FIRE-ROASTED VEGETABLES, A LEMON-PARSLEY BROTH AND TOASTED GARLIC CHIPS 15.25
- GRILLED VARIETAL SALMON ON A RAGOUT OF PEAS, POTATOES AND ARTICHOKE WITH ROASTED TOMATO BUTTER 17.95
- PAN-SEARED SEA BASS WITH PARMESAN-VEGETABLE RISOTTO AND A RIOJA-CAPER JUS 23.95
- GRILLED AHI TUNA, DRY-RUBBED WITH FENNEL POLLEN AND SERVED WITH SEASONAL VEGETABLE MINESTRA 22.95
- GREEK SPICE-RUBBED LAMB TOP SIRLOIN WITH GOLDEN RAISIN-BASMATI RICE PILAF, MINTED SWEET PEPPERS AND LAMB JUS 18.95
- GRILLED HANGER STEAK WITH A BLACK CHERRY-PEPPER SAUCE, WILD MUSHROOM BASMATI RICE AND SUMMER BEANS 18.95
- GRILLED BEEF TENDERLOIN WITH A CHIANTI-GORGONZOLA SAUCE, MASHED POTATOES AND MARINATED VEGETABLE KABOBS 25.95
- YIAYIA'S HOT CHOCOLATE SOUFFLÉ WITH RASPBERRY COULIS AND VANILLA ICE CREAM 8.00
(PLEASE ORDER WITH YOUR MEAL TO ALLOW ADEQUATE PREPARATION TIME)

