Café Greco
Dinner Menu
July 19, 2005
**Appetizer**

Vegetable orzo soup 5.  
Lentil soup 5.

Gazpacho 5.

Mixed greens with gorgonzola and walnut vinaigrette 6.

Caesar salad 6.

Avocado with mixed greens and citrus vinaigrette 6.

Baby spinach and mushroom salad 6.

Portobella and artichoke salad 7.

Insalata Italiano 8.

Calamari in a crispy crust 9.

Baked littleneck clams 9.

Pacific oysters on the half shell 9.

Littleneck clams on the half shell 9.

Grilled octopus 11.

Crab cake 9.

**Entrée**

Grilled vegetables 14.  
Chicken Marsala 14.

Penne with black olives, capers and tomato basil sauce 14.

Capellini primavera 14.

Linguini with white clam sauce 14.

Sautéed seafood pasta with linguini marinara 17.

Roast Long Island Duck 17.
Fish & Seafood

Sautéed soft shell crabs 17.
Broiled filet of lemon sole 17.
Broiled filet of sea bass 17.
Char-grilled whole striped bass 17.
Char-grilled whole sea bass 17.
Seared Sesame ahi tuna steak 19.
Grilled or blackened filet of swordfish 19.

Shrimp scampi 19.
Broiled filet of Chilean sea bass 25.
Lobster tail and filet mignon 34.

Meats

Sweet Breads sautéed with mushrooms and onion 16.

Osso bucco 22.

New York strip steak (14oz) 24.
Roast Angus filet mignon (10oz) 30.
Roast rack of lamb 32.
Grilled porterhouse steak (24oz) 32.
Fixed Price Dinner Menu
$26. 4:00 to 11:00 pm

Appetizer
Vegetable orzo soup
Gazpacho
Mixed green salad
Lentil soup
Spanakopita
Greek salad
Mussels marinara

Entree
Herb broiled chicken or Cornish hen with wild rice and scallion
Chicken cutlet Parmesan with spaghetti marinara
Rigatoni with eggplant, fresh mozzarella and tomato basil sauce
Sautéed calves liver with onions
Moussaka
Grilled hanger steak
Seafood brochette
Grilled or blackened filet of salmon
Broiled or blackened filet of Boston scrod
Poached filet of Boston scrod with ginger

Dessert
Cheesecake
Lemon-blueberry pie
Apple pie
Ice cream profiteroles
Blueberry tart
Chocolate mousse cake
Coconut custard pie
Fresh fruit salad
Raspberry tart
Peach tart

Coffee or Tea