

**HOT
APPETIZERS**

Saganaki

7.95

The finest imported Greek cheese, flambéed OPA

Fried Calamari

14.95

Lightly breaded & fried squid served with your choice of sauce: cocktail or marinara

Grilled Calamari (GF)

14.95

Grilled squid, marinated in lemon, EVOO and garlic

Dolmades

7.95

Ground meat mixed with rice, hand wrapped in grape leaves in an egg-lemon sauce

Spanakopitakia

7.95

5 of our homemade spinach and crumbled feta triangles, wrapped in filo dough

Grilled Octopus (GF)

18.95

Tender grilled octopus, charbroiled & tossed in our special vinaigrette

Shrimp

Mikrolimano (GF)

14.95

Baked shrimps in our special homemade tomato - garlic sauce with crumbled feta

Shrimp Ala Nostalgia

(GF)

14.95

Grilled shrimps prepared in special olive oil, garlic and paprika sauce

Broccoli Rabe con

Aglio e Olio (GF)

12.95

Fresh broccoli rabe, sautéed in EVOO, garlic, and sun dried tomatoes and oil cured black olives

Add Sausage chunks 17.95

Fried Zucchini

8.95

Thin slices of light breaded zucchini, fried & served with our Skordalia

Calamari Saltati (GF)

15.95

Calamari sautéed in savory sauce of EVOO, garlic, onions, capers, Kalamata olives, banana peppers & San Marzano tomatoes

Burrata Genovese (GF)

15.95

Fresh mozzarella with creamy center, served over roasted cherry tomatoes, and pesto, drizzled with EVOO, Florida orange blossom honey, and imported aged balsamic glaze.

Smelts

15.95

Small Canadian fried smelts served with our homemade tartar sauce

COLD APETIZERS

Taramosalata (GF)

7.95

Fish roe spread

Melizanosalata (GF)

6.95

Homemade roasted eggplant spread

Tirokafteri (GF)

7.95

Homemade spicy feta cheese spread

Tzatziki (GF)

6.95

Yogurt & cucumber and garlic spread

Skordalia (GF)

5.95

Puree of potatoes with crushed garlic

Spread Combo (GF)

10.95

Taramosalata, Tzatziki, Melizanosalata, Tirokafteri served with pita bread

Beets & Skordalia (GF)

9.95

Homemade marinated beets in garlic & olive oil served with Skordalia

Mozzarella & Feta

Caprese (GF)

14.95

Fresh mozzarella and Imported Greek Feta cheese on top of sliced beef steak tomatoes and arugula. Drizzled with EVOO and imported aged balsamic glaze

Feta & Olives (GF)

7.95

Served with EVOO and oregano

Antipasto (GF)

19.95

Prosciutto crudo, mortadella, soppressata, aged provolone, roasted eggplant, fresh mozzarella, sun dried tomatoes, roasted red peppers, artichoke hearts, oil cured black olives, and capers. Drizzled with EVOO and imported aged balsamic glaze

Meat and Cheese Board

19.95

Assortment of four imported cheeses, dry cured meats, Kalamata olives, dried figs, dates, walnuts, with honey and jam, served with crostini

SOUPS

	Cup	Big Bowl
<i>Avgolemono (GF)</i> Traditional Greek soup, chicken, rice and egg- lemon	3.50	5.75
<i>Pasta Fagioli</i> Traditional Italian soup, pasta and beans	3.50	5.75
<i>Kotosoupa</i> Our famous chicken vegetables and fresh tomatoes soup	3.50	5.75

SALADS

	Regular	Large
<i>House Greek Salad (GF)</i> Mixed lettuce, tomatoes, cucumbers, Pepperoncini, feta cheese and Kalamata olives	6.95	13.95
<i>Traditional Greek Horiatiki Salad (GF)</i> Wine tomatoes (from our own garden, when it's available) cucumbers, red onions, green peppers, feta cheese and Kalamata olives	7.95	14.95
<i>Caesar Salad</i> Classic Italian Caesar Salad	7.95	14.95
<i>Pashalini Salad</i> Finely chopped romaine lettuce, green onions, dill and crumbled feta, served with our special homemade dressing	6.95	13.95
<i>Chicken Breast Salad</i> Your choice of any above these salads with grilled chicken breast on top (comes with a cup of soup)		15.95
<i>Shrimps Salad</i> Your choice of any above these salads with extra large Grilled shrimps (comes with a cup of soup)		17.95
<i>Fresh Scottish Salmon Salad</i> Your choice of any above these salads with grilled salamon (comes with a cup of soup)		18.95

PASTA DISHES

<p><i>LINGUINI WITH CLAMS</i> <i>MARECHIARO</i> 19.95 Manilla clams, sautéed with garlic, XVOO in a light San Marzano plum tomato wine sauce</p> <p><i>CAVATELLI NAPOLETANI</i> 19.95 Cavatelli pasta prepared with broccoli rabe and sausage chunks, sautéed with garlic, EVOO, sundried tomatoes and black oil cured olives, with a hint of red pepper flakes</p> <p><i>PENNE WITH VODKA SAUCE</i> 14.95 Penne pasta tossed with a creamy pink sauce infused with vodka Add chicken...\$4.95 Add shrimp...6.95</p>	<p><i>GNOCCHI CAPRI</i> 19.95 Gnocchi pasta tossed in a pesto cream sauce with bruschetta tomatoes and chicken topped with fresh mozzarella chunks</p> <p><i>LOBSTER RAVIOLI</i> <i>ALMONDINE</i> 19.95 Ravioli stuffed with chunks of lobster meat , prepared with mushrooms and toasted almonds in a creamy champagne sauce</p> <p><i>BAKED STUFFED SHELLS</i> 15.95 Jumbo Shell shaped pasta stuffed with three cheeses topped with tomato sauce and mozzarella. Add Meat Sauce 3.95</p>
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SHRIMP DISHES

SHRIMPS FRA DIAVOLO (GF) 24.95

Jumbo shrimps steamed in Fra-Diavolo sauce

SHRIMP MIKROLIMANO (GF) 25.95

Jumbo shrimps baked in our special tomato - garlic homemade sauce and crumbled feta cheese

SHRIMP PICCATA 25.95

Jumbo shrimps prepared in white wine, lemon juice, broth, capers, parsley, and butter

SHRIMP ALA NOSTALGIA (GF) 24.95

Jumbo grilled shrimps, tossed in XVOO, garlic, lemon and paprika sauce

CATCH OF THE DAY

Choices of preparing your fish:

~*GREEK STYLE* (Grilled with EVOO, lemon, oregano and garlic sauce) (GF)

~*CAPRI* (Pan seared with capers, black oil cured olives and bruschetta tomatoes in a lemon butter wine sauce)

~*TUSCAN* (Pan seared, prepared with cannellini beans, spinach, cherry tomatoes, sautéed in garlic and butter wine sauce)

~*FRANCESE* (Egg battered and pan seared, in a lemon butter wine sauce)

SEAFOOD PASTA

SEAFOOD ALA NOSTALGIA 25.95

Combination of shrimps, clams, mussels and calamari, with banana peppers, black olives and capers sautéed in our special homemade lemon sauce, EVOO, garlic, and oregano, served over linguini

SEAFOOD ALMONDINE 27.95

Combination of shrimps, clams, mussels and calamari prepared in a creamy almondine sauce, topped with toasted almonds, served over linguini

SEAFOOD FRA-DIAVOLO 25.95

Combination of shrimps, clams, mussels and a calamari, prepared in a fra-diavolo sauce, served over linguini

SEAFOOD SCAMPI 25.95

Combination of shrimps, clams, mussels, and calamari prepared in a scampi sauce and sautéed with garlic, served over linguini

SIDES

Broccoli rabe with garlic and EVOO (GF) 5.75

Greek potatoes (GF) 3.95

Asparagus with garlic and EVOO (GF) 5.75

Rice pilaf 3.95

Spinach with garlic and EVOO (GF) 5.75

Sweet peas & dill in tomato sauce (GF) 4.25

Hand cut fresh fries (GF) 4.95

Pasta (your choice) 4.95

*Most entrées are served with a choice of rice, Greek potatoes, vegetables, or pasta
And Choice of soup*

Substitute soup with Horiatiki Salad, Greek Salad, Pashalini Salad or Caesar Salad for \$2.95

Substitute side dish with asparagus, spinach, or broccoli rabe for \$ 2.95

ITALIAN TRADITIONAL DISHES

<i>BAKED LASAGNA</i>	17.95
Homemade pasta layered with ricotta, mozzarella and meat sauce, topped with more mozzarella	
<i>HOMEMADE CANNELLONI WITH SPINACH</i>	16.95
Cannelloni filled with ricotta, mozzarella and spinach, baked with tomato sauce and mozzarella	
<i>SPAGHETTI WITH MEAT BALLS OR HOMEMADE MEAT SAUCE</i>	17.95
Spaghetti with your choice of Meat Sauce or Meat Balls	
<i>FETTUCCINI ALFREDO</i>	16.95
Fettuccini pasta, prepared with a rich, silky creamy Alfredo sauce	
Add chicken...\$4.95 Add shrimp...6.95	

CHICKEN ENTREES

<i>CHICKEN KEBOB</i>	19.95
2 skewers of marinated, grilled chicken breast with vegetables	
<i>CHICKEN PARMIGIANA</i>	18.95
Tender chicken breasts coated with grated Parmesan and Italian breadcrumbs, baked with our classic marinara sauce, topped with mozzarella	
<i>CHICKEN FRANCESE</i>	18.95
Egg-battered chicken scaloppini, Sautéed with lemon butter sauce	
<i>CHICKEN PICCATA</i>	19.95
Chicken scaloppini coated in flour and sautéed in butter, served in lemon wine sauce and capers	
<i>CHICKEN MARSALA</i>	20.95
Pan-seared chicken scaloppini simmered in rich Marsala wine sauce made with natural chicken stock, mushrooms, thyme and a touch of cream	
<i>CHICKEN ROMEO</i>	21.95
Chicken sautéed with roasted garlic, sun dried tomatoes and spinach in a creamy sherry sauce	

GREEK TRADITIONAL DISHES

<i>PASTICHIO</i>	17.95
Baked Greek pasta and ground meat, topped with béchamel	
<i>DOLMADES</i>	17.95
Ground meat mixed with rice, hand wrapped in grape leaves, served in an egg-lemon sauce	
<i>SPANAKOPITA</i>	17.95
Traditional Greek pie of spinach, feta cheese, and fresh herbs, baked in filo dough	
<i>MOUSSAKA</i>	18.95
Baked eggplant, zucchini, potato and ground meat topped with béchamel	

VEAL ENTREES

<i>VEAL PARMIGIANA</i>	21.95
Tender veal coated with grated Parmesan and Italian breadcrumbs, baked with our classic marinara sauce, topped with mozzarella cheese	
<i>VEAL FRANCESE</i>	21.95
Egg-battered veal, sautéed with lemon butter sauce	
<i>VEAL PICCATA</i>	24.95
Veal coated in flour and sautéed in butter, served in lemon butter wine sauce and capers	
<i>VEAL MARSALA</i>	25.95
Pan-seared veal simmered in rich Marsala wine sauce, mushrooms, thyme and a touch of cream	
<i>VEAL SALTIMBOCCA FLORENTINE</i>	25.95
Sautéed veal topped with prosciutto cotto and mozzarella. Prepared in a white wine butter sauce, seasoned with sage. Served over fresh steamed spinach	
<i>VEAL MILANESE</i>	22.95
Fried veal topped with bruschetta tomatoes and fresh mozzarella, served over a bed of fresh arugula, drizzled with XVOO and balsamic glaze	