

## **WELCOME TO NOSTALGIA**

*Nostalgia Kouzina is proud to serve you with the freshest food using the finest ingredients.*

*We use extra virgin olive oil, kalamata olives, oregano, cheeses and spices imported from Greece and Italy.*

*We are also one of the few restaurants who make their own meat and vegetable stock.*

*All soups are made fresh daily from scratch.  
We are using organic harvest chicken, Colorado fresh lamb, Prime fresh meats, Scottish fresh salmon.*

*From all of us in Nostalgia Kouzina we would like to say thank you for coming. We hope your dinner experience was enjoyable and hope to see you again very soon!!!*

**Thank You**

***Kali Orexi – Buon Appetito***

## HOT APPETIZERS

### *Saganaki*

8.95

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

### *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. Served warm with crostini.

### *Grilled Octopus (GF)*

17.95

Tender grilled octopus, charbroiled & tossed in our special vinaigrette

### *Shrimp*

#### *Mikrolimano (GF)*

15.95

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

### *Shrimp Ala Nostalgia*

(GF)

15.95

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

### *Broccoli Rabe con*

#### *Aglio e Olio (GF)*

13.95

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

*Add Sausage chunks 18.95*

### *Fried Zucchini*

8.95

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

### *Calamari Saltati (GF)*

17.95

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

### *Clams & Mussels (GF)*

15.95

Fresh Clams (medium necks) and fresh mussels steamed in your choice of sauce: Ladolemono, Fra-Diavolo, Pesto-Cream, Bruschetta Tomatoes Wine sauce

### *Mussels & Sausage*

18.95

Mussels and ground sausage sautéed with EVOO, garlic, cherry roasted tomatoes, cannellini beans

## COLD APPETIZERS

### *Taramosalata (GF)*

7.95

Fish roe spread

### *Tzatziki (GF)*

7.95

Yogurt & cucumber and garlic spread

### *Skordalia (GF)*

7.95

Puree of potatoes with crushed garlic

### *Feta & Olives (GF)*

8.95

Served with EVOO and oregano

### *Spread Trio (GF)*

9.95

Taramosalata, Tzatziki, Skordalia

### *Beets & Skordalia (GF)*

9.95

Homemade marinated beets in garlic & olive oil served with Skordalia

### *Mozzarella Caprese (GF)*

14.95

Fresh mozzarella layered with sliced tomatoes, with Kalamata olives and capers

### *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

<b>Avgolemono(GF)</b>	Cup	Big Bowl
Traditional Greek soup, chicken, rice and egg- lemon	3.50	5.75
<b>Pasta Fagioli</b>		
Traditional Italian soup, pasta and beans	3.50	5.75
<b>Soup of the day</b> (check with your server)	3.50	5.75

## SALADS

	Regular	Large
<b>House Salad(GF)</b>	6.95	13.95
Romaine, and mixed baby greens, tomatoes and red onions		
<b>House Greek Salad(GF)</b>	7.95	14.95
Mixed lettuce, tomatoes, cucumbers, feta cheese, red onions and Kalamata olives		
<b>Horiatiki (Greek village salad) (GF)</b>	8.95	15.95
Wine tomatoes (from our own garden*when it's available*) cucumbers, red onions, feta cheese, green peppers and Kalamata olives		
<b>Caesar Salad</b>	8.95	15.95
Classic Italian Caesar Salad		

Add to any of above large salads: Chicken...\$4 Salmon...\$5 Shrimp...\$5

## PASTA DISHES

<p><b>LINGUINI PESCATORE</b> 27.95 A generous portion of clams, mussels, calamari and shrimp, sautéed with garlic and EVOO, finished in a light San Marzano plum tomato wine sauce</p> <p><b>LINGUINI WITH CLAMS</b></p> <p><b>MARECHIARO</b> 19.95 Manilla clams, sautéed with garlic, XVOO in a light San Marzano plum tomato and wine sauce</p> <p><b>RISOTTO CON ARAGOSTA</b> 27.95 Imported Arborio Risotto prepared with sautéed Shallots, scallops, shrimp and chunks of lobster tail, in a flavorful creamy sauce with a hint of sherry wine</p> <p><b>CAVATELLI NAPOLETANI</b> 21.95 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><b>PENNE WITH VODKA SAUCE</b> 15.95 Penne pasta tossed with a creamy pink sauce infused with vodka</p>	<p><b>GNOCCHI CAPRI</b> 19.95 Gnocchi pasta tossed in a pesto cream sauce with bruschetta tomatoes and chicken topped with fresh mozzarella chunks</p> <p><b>LOBSTER RAVIOLI</b></p> <p><b>ALMANDINE</b> 20.95 Ravioli, stuffed chunks of lobster meat and cheese, prepared with mushrooms and toasted almonds in a creamy champagne sauce</p> <p><b>LOBSTER RAVIOLI CON</b></p> <p><b>DUE PESTO</b> 22.95 Ravioli, stuffed with chunks of lobster meat and cheese, prepared with sautéed shallots and shrimp, in a creamy sundried tomato and basil pesto</p> <p><b>BAKED STUFFED SHELLS</b> 14.95 Jumbo Shell shaped pasta stuffed with three cheeses topped with tomato sauce and mozzarella. <b>Add Meat Sauce 2.95</b></p> <p><b>CANNELLONI WITH SPINACH</b> 15.95 Cannelloni filled with ricotta, mozzarella and spinach, baked with tomato sauce and mozzarella</p>
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## ITALIAN TRADITIONAL DISHES

<b>BAKED LASAGNA</b>	17.95
Homemade pasta layered with ricotta, mozzarella and meat sauce, topped with more mozzarella	
<b>SAUSAGE PEPPERS AND ONIONS PARMIGIANA (GF)</b>	19.95
Sausage peppers and slices of onions layered with tomato sauce and topped with mozzarella	
<b>SPAGHETTI WITH MEAT BALL OR MEAT SAUCE</b>	17.95
Spaghetti with choice of Meat Sauce or Meat Ball	
<b>FETTUCINI ALFREDO</b>	17.95
Egg Fettuccini prepared with a rich, silky creamy Alfredo sauce	
Add chicken...\$4.95 Add shrimp...6.95	

## CHICKEN ENTREES

<b>CHICKEN MATTEO</b>	21.95
Chicken sautéed with mushrooms and bruschetta tomatoes, topped with mozzarella and finished with a butter and wine sauce	
<b>CHICKEN LUCA</b>	21.95
Chicken sautéed with shallots, mushrooms, asparagus and topped with mozzarella. Finished in a light San Marzano plum tomato sauce	
<b>CHICKEN ROMEO</b>	21.95
Chicken sautéed with roasted garlic, sun dried tomatoes and spinach in a creamy sherry sauce	
<b>CHICKEN MARSALA</b>	21.95
Pan-seared chicken breast fillets simmered in rich Marsala wine sauce made with natural chicken stock, mushrooms, thyme, and a touch of cream	
<b>CHICKEN PARMIGIANA</b>	21.95
Tender chicken breasts coated with grated Parmesan and Italian breadcrumbs, baked with our classic marinara sauce, topped with mozzarella cheese	
<b>CHICKEN SCALOPINI</b>	21.95
<b>CHICKEN FRANCESE</b>	21.95
<b>CHICKEN PICCATA</b>	21.95

## GREEK TRADITIONAL DISHES

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

## VEAL ENTREES

<b>VEAL SORRENTINO</b>	27.95
Veal Scaloppini, topped with roasted eggplant, roasted red peppers and mozzarella. Finished with sautéed mushrooms, in a light San Marzano plum tomato and wine sauce	
<b>VEAL SANTIMBOCCA FLORENTINE</b>	27.95
Sautéed veal Scaloppini topped with prosciutto cotto and mozzarella. Prepared in a white wine butter sauce, seasoned with sage. Served over fresh steamed spinach	
<b>VEAL MILANESE</b>	27.95
Fried veal cutlet topped with bruschetta tomatoes and fresh mozzarella, served over a bed of fresh arugula, drizzled with XVOO and balsamic glaze	
<b>VEAL NICOLO</b>	27.95
Veal Scaloppini, sautéed with shallots, diced asparagus, mushrooms, sundried tomatoes and pine nuts, finished in a wine and butter sauce reduction	
<b>VEAL SCALOPPINI PICCATA</b>	27.95
<b>VEAL FRANCESE</b>	27.95
<b>VEAL MARSALA</b>	27.95
<b>VEAL PARMIGIANA</b>	27.95

## SHRIMP DISHES

*SHRIMPS FRA DIAVOLO (GF)* 29.95  
6 jumbo shrimps steamed in  
Fra-Diavolo sauce

*SHRIMP MIKROLIMANO (GF)* 29.95  
6 jumbo shrimps baked in our  
special tomato - garlic homemade  
sauce and crumbled feta cheese

*SHRIMP PICCATA* 29.95  
6 jumbo shrimps prepared in  
white wine, lemon juice, broth,  
capers, parsley, and butter

*SHRIMP ALA NOSTALGIA (GF)* 29.95  
6 jumbo grilled shrimps, tossed  
in XVOO, garlic, lemon and paprika sauce

## CATCH OF THE DAY

Choices of preparing your fish:

~*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, served over sautéed spinach in a lemon butter wine sauce)

~*HERB ROASTED* (Herb roasted served over steamed spinach with a lemon wine butter sauce)

## COMBO DISHES

*FRANCESE COMBO* 27.95  
Veal, chicken and shrimps in a lemon  
and wine butter sauce

*SEAFOOD ALMONDINE* 33.95

Combination of shrimps, clams, mussels and a lobster tail  
prepared in a creamy almondine sauce, topped with  
toasted almonds

*SEAFOOD FRA-DIAVOLO (GF)* 33.95  
Combination of shrimps, clams,  
mussels and a lobster tail, prepared in  
a fra-diavolo sauce

*SEAFOOD SCAMPI* 33.95

Combination of shrimps, clams, mussels and a lobster tail  
prepared in a scampi sauce, and sautéed with garlic

## SIDES

*Broccoli rabe with garlic and EVOO (GF)* 5.75  
*Asparagus with garlic and EVOO (GF)* 5.75  
*Spinach with garlic and EVOO (GF)* 5.75  
*Sweet peas & dill in tomato sauce (GF)* 4.25

*Greek potatoes (GF)* 3.95  
*Rice pilaf* 3.95  
*Hand cut fresh fries (GF)* 3.95

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

*Substitute soup with House Salad, Greek Salad or Caesar Salad for \$2.95*

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

**SPECIAL MENU**  
**FOR THE BAR AND LOUNGE AREA**

Sun-Mon-Tues-Weds- Thurs \_\_\_\_\_ All Night  
Fr-Sat \_\_\_\_\_ Till 6:00 PM

**Mozzarella Caprese**..... \$8

**Fried Calamari**.....\$11

**Eggplant Stack**..... \$8  
Grilled eggplant baked with tomato sauce and mozzarella

**Shrimp Scampi Gratine**.....\$12  
Shrimp sautéed with garlic in a butter lemon sherry wine sauce, baked with seasoned panko breadcrumbs

**Ricotta and Bruschetta Dip**.....\$11  
Ricotta blended with herbs and spices, topped with fresh bruschetta, baked and served with crostini

**Meatballs Siciliana**.....\$7  
Meatballs topped with ricotta and mozzarella baked with tomato sauce

**Baked Penne**.....\$9  
Baked penne with meat sauce and ricotta topped with mozzarella

**Chicken Parmigiana and Spaghetti**.....\$9

**Shrimp Truffle Mac & Cheese**.....\$13  
Mac and Cheese prepared with diced shrimp, and mushrooms in a truffle infused four cheese sauce, topped with panko breadcrumbs

**Chicken Tenders and fries**..... \$7

**Assorted Meat and Cheese Board**..... \$15  
Two imported cheeses, dry cured meats, olives (may have pits),dried figs, dates, walnuts, with honey and jam served with crostini

**Broccoli Rabe Aglio e Oglio**.....\$13.99  
Fresh Andy Boy broccoli rabe sautéed with EVOO, garlic, sundried tomatoes, and olives with a hint of hot pepper flakes

\*Add ground sausage.....\$5

\*Add jumbo shrimp.....\$6

## SPECIAL MENU FOR THE BAR AND LOUNGE AREA

Sun-Mon-Tues-Weds- Thurs \_\_\_\_\_ All Night  
Fri-Sat \_\_\_\_\_ Till 6:00 PM

**Shrimp Cocktail**.....\$1.25 each  
Large shrimp served with cocktail sauce

**Spanakopitakia**.....\$1.25 each  
Homemade spinach and crumbled feta cheese triangles,  
wrapped in filo dough

**Chicken Skewers**.....\$1.95 each  
Served in EVOO, fresh lemon, garlic juice and oregano

**Pork Skewers**.....\$2.35 each  
Served in EVOO and oregano

**Meat Balls**.....\$2.35 each  
Meatballs served in tomato sauce

**Sausage**.....\$2.35 each  
Sausage served in tomato sauce

## DUPO CENA

American Coffee.....	2.95	Espresso Macchiato.....	3.50
Hot Tea.....	2.95	Double Espresso.....	4.50
Greek Coffee:		Cappuccino.....	5.95
- Single.....	3.50	White Chocolate	
- Double.....	5.50	Cappuccino.....	6.95
Espresso.....	3.50	Espresso Corretto.....	9.75

## DESSERT WINE

Passito Donna Fugato.....	7.95	Port Wine.....	8.95
Ben Rye 375 ml		Fine Tawny 10 years	
Vin Santo.....	5.95	Port Wine.....	12.95
Querceto 500ml		Fine Tawny 20 years	

## GRAPPE, AMARI & DIGESTIVI

Limoncello.....	3	Pomma.....	7	Drambuie.....	8
(shot)		Montenegro.....	8	Ouzo.....	7
Averna.....	7	Nonino.....	10	Tsipouro.....	8
Lazzaroni AM.....	7	Bonollo.....	12	Mastika.....	8
Bailey's.....	8	Brancamenta.....	7	Lazzaroni Am....	7
Sambuca.....	7	Amaretto Di.....	10		
Godiva .....	9	Saronno			
Chocolate		St. Germain.....	11		
Godiva.....	9	Frangelico.....	7		
White Chocolate					

### Cognac & Brandy

Courvoisier VS.....	11
Remy Martin.....	15
VSOP	
D'Usse.....	20

### METAXAS

#### THE ORIGINAL GREEK SPIRIT

5 Star.....	9
7 Star.....	10
12 Star.....	12
12 Star	
Grande Fine.....	15

## DESSERTS

<b>Cannoli</b> .....	4.25	
Crispy shell filled with creamy ricotta and chocolate chips		
<b>Gluten Free Chocolate Cake</b> .....	5.95	
Flourless Chocolate fudge cake		
<b>Baklava</b> .....	5.95	
* <b>With ice-cream</b> .....7.25		
Pastry made of layers of filo, filled with walnuts & honey, with sprinkled cinnamon		
<b>Baklava Cheesecake</b> .....	7.25	
Cheesecake with a bunch of baklava walnut filling in the middle		
<b>Baklava Chocolate Cheesecake</b> .....	7.50	
Creamy and chocolaty cheesecake mixed with baklava		
<b>Lemon Mascarpone Torta</b> .....	7.25	
Limoncello infused mascarpone cheese between layers of sponge cake and topped with shaved white chocolate		
<b>Gelato Affogato</b> .....	7.25	
Vanilla Gelato smothered with a shot of espresso, chocolate sauce, and whipped cream		
<b>Chocolate Panache</b> .....	8.25	
Chocolate cake with chocolate mousse, served with whipped cream		
<b>Greek Yogurt</b> with your choice of toppings: * <b>honey and walnuts or</b> * <b>mixed berries</b> .....		8.95
<b>Tiramisu</b> .....	8.95	
Lady fingers dipped in espresso and Kahlua, layered with creamy imported mascarpone cheese		
<b>Amaretto Tiramisu</b> .....	9.25	
The classic tiramisu with a twist Amaretto liquor infused coffee and topped with toasted almonds		
<b>Bougatsa with Ice Cream Flambé</b> .....	9.75	
Milk Custard wrapped in filo pastry, topped with ice cream and flambéed with brandy		
<b>Tartufo</b> .....	12.95	
Top Secret (good for 2 to 4 people)		