

— prezzo fisso for \$22 —

This three course set price menu is available
Sunday through Thursday from 4pm until close.

Not available to groups of 15 or more.

It comes with your choice of these personal size appetizers
(or) you can choose a dessert from our showcase instead.

appetizers

Cheese Fonduta

Made with smoked mozzarella and a blend of
other cheeses this delicious appetizer is served
piping hot with crostini.

Garlic Shrimp

Baked in our wood fire oven with feta and
mozzarella.

Hot Pepper Shrimp

Spicy shrimp baked in our wood fire oven.

Mushroom Crostini

Pesto, sautéed mushrooms, caramelized onions,
Asiago cheese and arugula on crostinis.

Bruschetta with Feta Cheese

choose one

Caesar salad, garden salad
(or)

Homemade soup of the day

entrée

Sole Santorini

Tender Sole topped with our Greek inspired
feta cheese topping made with lemon, mint and
dill. Served with fresh vegetables and rice pilaf.

Baked Seafood Marseille

Chopped shrimp and sea scallops oven baked in
our rich four cheese sauce sprinkled with
Parmesan bread crumbs. Served with fresh
vegetables and brown rice pilaf.

Harissa Chicken



Boneless chicken breast marinated in spicy harissa
paste then grilled. Served with fresh vegetables,
brown rice pilaf and lemon mint yogurt

Steak Lombardi

8oz baseball top sirloin topped with our own
made in house parmesan-garlic butter.
Includes fresh vegetables and creamy garlic
mashed potatoes.
\$3 extra charge

Chicken Souvlaki Skewer

Marinated chicken, bell peppers and onions grilled
on a skewer. Served with brown rice pilaf,
fresh vegetables and tzatziki.

Lemon Shrimp Pasta

Bell peppers, baby spinach, chilis with garlic butter,
tossed with Linguine.

Roasted Vegetable Pasta



Oven roasted tomatoes, eggplant, bell peppers,
zucchini, onions and hummus with tomato sauce
and penne.

Enjoy all 4 courses for only \$5 more!