

# THREE-COURSE DINNER MENU \$20

Offered Daily From 4 To 9 PM

## First Course (Choice of)

### Mediterranean salad *Vt*

Spring greens, tossed with white Balsamic & pear vinaigrette, sun-dried tomatoes, roasted walnuts and Gorgonzola cheese. Served with warm Pita bread.

### Hummos *Vg*

Garbanzo beans, fresh garlic, lemon juice and sesame sauce. Garnished with paprika, cumin and a drizzle of EVOO. Served with Pita Bread *Vt*.

### Feta Bruschetta *Vt*

Imported sheep's milk Feta cheese, tomatoes, fresh basil, mint and garlic with Balsamic and EVOO. Baked on sourdough.

## Second Course (Choice of)

### Riganato *GF*

Half chicken, marinated with lemon juice, olive oil and oregano. Roasted and served with braised vegetables "Greek Ratatouille", lemon potatoes and garlic Aioli sauce.

**Suggested wine pairing Lazaridis Amethystos White \$7.75 a glass**

### Gyros Plate

Seasoned blend of beef and lamb, broiled on the rotisserie, served with Pita bread, tomato and onion, Briami, rice Pilaf and Tzatziki sauce.

**Suggested wine pairing Avalon Cabernet Sauvignon \$7 a glass**

### Spinach Pastitsio *Vt*

A baked casserole of spinach, Penne and Pesto. Topped with Bechamel and Vlahotyri cheese. Served with Briami.

**Suggested wine pairing Hess Select Chardonnay \$7 a glass**

## Third Course (Choice of)

### Galacto-Bourekos

Rolls of Filo pastry filled with Farina custard and fresh orange zest. Topped with light rose-water syrup. Served hot.

### Rizzogalo *GF*

Vanilla flavored rice pudding garnished with raisins and cinnamon.

*Vt : Vegetarian • Vg : Vegan • GF : Gluten Free*