

APPETIZERS

- GRILLED VEGGIES** **V** **DF** **GF** \$16
Seasonal vegetables, grilled with fresh spices and served with Tahina sauce
- PEI MUSSELS** • *marinara or greek style* \$20
- MARINARA** **HC** **GF** **DF** 🌿 **GREEK** (garlic & white wine) **HC** **DF**
- FRIED CALAMARI** \$19
Lightly breaded in-house; served with marinara sauce
- THAI CALAMARI** \$20
Fried calamari topped with Thai sweet and sour sauce.
- MOZZARELLA STICKS** \$7.5
Deep-fried mozzarella sticks served with marinara sauce
- BUFFALO CAULIFLOWER** **V** (mildly spicy) \$14
Fresh cauliflower fried and topped with hot sauce, crumbled blue cheese and blue cheese dressing
- MEATBALLS (5) IN BLUSH SAUCE** \$12
- STUFFED TWIN ARTICHOKE HEARTS** \$25
Stuffed with crab and finished in a Beurre Blanc sauce
- EGGPLANT ROLLATINI** **V** Small (2 pieces) \$15
Large (3 pieces) \$19.50
From our wood burning oven-baked eggplant stuffed with ricotta, topped with mozzarella and homemade marinara
- BEEF SKEWERS** \$24
Lean and tender skewered flank steak finished with a teriyaki glaze; served over a bed of crispy onions
- CHICKEN QUESADILLAS (2)** \$12
Chicken, mozzarella and cheddar
- HEART SMART QUESADILLA** **HC** (1 LARGE) \$16
Whole wheat quesadilla (1 large) with chicken, spinach, Mozzarella, and roasted red pepper
- SHRIMP QUESADILLAS** \$18
Tender shrimp, portabello mushrooms, spinach, fresh tomatoes, onions and mozzarella
- EGGPLANT QUESADILLAS** \$14
Eggplant, sundried tomatoes, and mozzarella

ALL QUESADILLAS SERVED W/ SOUR CREAM, SALSA OR BOTH

MEDITERRANEAN APPETIZERS

- HUMUS** 3 HOMEMADE STYLES • SERVED WITH FRESH PITA
Gluten-Free Option; with only sliced cucumbers **GF** +\$3
- CLASSIC HUMUS:** **HC** **DF** **V** \$12
Chick peas, Tahina, lemon, garlic & extra virgin olive oil
- ROASTED RED PEPPER HUMUS** **V** \$14
Classic humus, blended with roasted red peppers and feta
- BUTTERNUT SQUASH HUMUS** (*in-season*) **V** **DF** MP
Classic humus, blended with roasted butternut squash
- BABA GANUSH** **DF** **V** \$13
Oven roasted eggplant blended with Mediterranean spices, garlic, Tahina, lemon & olive oil; served with a fresh pita
Gluten-Free Option only with sliced cucumbers **GF** +\$3
- MEZZA TRIO** **V** Served with pita \$18
Classic Humus, Baba Ganush, and Roasted Red Pepper Humus
- TABBOULEH** **HC** **DF** **V** \$10
A minced salad of parsley, tomatoes, onion and bulgur wheat, flavored with lemon juice and Mediterranean spices
- SPANAKOPITA** **V** \$12
Phyllo triangles filled with spinach and cheese
- FALAFEL** **V** \$15
Fried patties made in house with fava beans, garlic and Mediterranean spices. Served with feta, olives and tahina
- STUFFED GRAPE LEAVES** **V** **GF** **DF** \$11
Lemon steamed grape leaves filled with a Mediterranean rice mixture; served with kalamata olives and feta
- GRILLED CALAMARI** **HC** **DF** \$18
Finished with garlic, extra virgin oil and fresh lemon juice
- GRILLED OCTOPUS** **HC** **DF** \$19
Simply seasoned, grilled and finished with lemon
- MOUSSAKA** \$13
Homemade – Layers of eggplant, potato, and ground beef topped with bechamel sauce and oven baked
- CHICKPEA SALAD** **V** \$17
Chopped cucumbers, tomatoes, parsley and chickpeas topped with feta, olive oil & lemon; served with bread
- MEDITERRANEAN COMBO PLATTER** **V** \$25
Sampling of Humus, Baba Ganush, Tabbouleh, Falafel, Grape Leaves & feta; served with Tahina and two fresh pitas

Whole Wheat or White Pita Available • Extra Pita \$1.50 • Zatr' Bread \$4.50 • Substitute Zatr' bread for Pita \$3

SALADS

DRESSINGS: Ranch, Blue Cheese Balsamic Vinaigrette, Fat Free Honey Dijon, House (Pesto Vinaigrette), Honey Mustard, **Extra dressing \$0.75**



- ARPEGGIO** **HC** **GF** **DF** **V** \$18
Romaine lettuce, oven roasted eggplant, roasted red peppers, and artichoke hearts; served with balsamic vinaigrette
- GREEK SALAD** **V** **GF** \$17.50
Crisp romaine lettuce topped with feta cheese, cucumbers, olives, green peppers and tomatoes; served with house dressing
- ARUGULA SALAD** **GF** **V** \$10
Appetizer size • Fresh arugula, topped with crumbled blue cheese, mandarin oranges and toasted walnuts; with balsamic vinaigrette
- HOUSE SALAD** **HC** **GF** **DF** **V** \$8.25
Romaine lettuce, cucumbers and tomatoes; served with house dressing
- CAESAR SALAD** \$10 **HC** \$15
Does not contain raw eggs • Romaine tossed with our special Caesar dressing, Parmesan & homemade croûtons
- CHICKEN CAESAR SALAD**
GRILLED OR CAJUN STYLE \$22
Does not contain raw eggs • Romaine tossed with our special Caesar dressing, Parmesan & homemade croûtons
- VIOLA SALAD** **HC** **GF** **DF** \$22
Romaine, red cabbage, tomatoes roasted red peppers, avocado, grilled chicken and sprouts; served with honey mustard
- CALAMARI SALAD** \$22
Romaine, feta and kalamata olives, topped with fried calamari; with balsamic vinaigrette
- GRILLED VEGGIE SALAD** **HC** **V** **GF** \$18
Spring mix topped with grilled veggies, goat cheese and slivered almonds; served with balsamic vinaigrette
- TURKEY 'N BLUE SALAD** **GF** \$20
Romaine, mandarin oranges, carrots & dried cranberries, topped with toasted nuts, turkey and blue cheese; with balsamic vinaigrette
- GOAT CHEESE SALAD** **V** \$19
Warm, pecan encrusted goat cheese over spring mix with raisins, pecans, cucumbers, grape tomatoes and carrots; with balsamic vinaigrette
- GRILLED ROMAINE WEDGE** \$18
Charred romaine heart, tomatoes, onions, bacon, blue cheese, parmesan, green peppers, blue cheese dressing

PIZZAS



LARGE • 14-INCH



SMALL • 10-INCH



Our delicious dough is made in-house daily

Whole Wheat and White available for all pizzas

Gluten-Free Crust available for small 10" pizzas + **\$(MP)**

Half and Half Pizzas - available only as Large (14")

PIZZAS

PLAIN PIZZA **V** **\$12** **\$18**
(formerly *Margarita*) American-style pizza, simply sauce and cheese

ITALIAN STYLE

MARGHERITA **V** **\$15** **\$24**
Fresh mozzarella, plum tomatoes topped with fresh basil

SONOMA **V** **\$12** **\$18**
Cheese pizza with olive oil, oregano, dollops of tomato sauce

PEPPERONI **\$16** **\$21**
Tomato sauce, mozzarella cheese and pepperoni

TOMATO PIE **HC** **V** **DF** **\$12** **\$19**
(cheeseless) Home-made crust topped with Tomato sauce

FOUR VEGGIE **V** **\$16** **\$24**
Artichoke hearts, spinach, broccoli, mushrooms, tomato sauce and mozzarella

ARPEGGIO **V** **\$16** **\$24**
Roasted eggplant, sun-dried tomatoes, red peppers, tomato sauce and mozzarella

FUNGI **V** **\$14** **\$22**
Mushrooms, tomato sauce and mozzarella

RAVELLO **V** **\$16** **\$23**
Lightly topped with spinach, garlic, plum tomatoes, mozzarella, oregano, extra virgin oil and parmesan

FLORENCE **V** **\$16** **\$24**
Spinach, ricotta, mozzarella and tomato sauce

HARVARD **V** **\$15** **\$22**
Mushrooms, green peppers, onions, tomato sauce, mozzarella

NAKED **HC** **V** **DF** **\$14** **\$22**
Grilled eggplant, roasted peppers, broccoli, tomato sauce

BARON **V** **\$15** **\$22**
Tomato-cheese pizza topped with grilled vegetables

AMBLER **\$16** **\$25**
BBQ Chicken, onions and mozzarella

BUFFALO **\$16** **\$25**
Buffalo Chicken, blue cheese, hot sauce, mozzarella

POPEYE **\$16** **\$25**
Chicken breast, spinach, onions, tomato sauce, mozzarella

BEEF EATER **\$16** **\$24**
Pepperoni and homemade sausage, tomato sauce, mozzarella

SEAFOOD **\$22** **\$30**
Crab, shrimp, scallops, tomato sauce, mozzarella

WHITE PIZZAS

SANTORINI **V** **\$15** **\$23**
White Pizza with fresh tomatoes, kalamata olives, red onions, feta and mozzarella, with oregano and olive oil

FOUR CHEESE **V** **\$16** **\$24**
White Pizza with mozzarella, feta, ricotta & Parmesan

BIANCA **V** **\$16** **\$22**
White Pizza with spinach, fresh garlic & mozzarella

PORTOBELLO **V** **\$16** **\$24**
White Pizza with fresh spinach, portobellos, roasted red peppers, mozzarella & goat cheese

THIN CRUST PIZZA

Whole Wheat or White Crust



ONE SIZE • 12-INCH

PISA **V** **\$14**
lightly topped with mozzarella cheese, homemade pizza sauce and fresh basil

BELLA **V** **\$20**
San Marzano tomato, mozzarella, fresh basil and a touch of extra-virgin olive oil

CAPRI **V** **\$22**
Herb infused ricotta, spinach, tomatoes, mozzarella and a touch of feta

VILLAROSA **V** **\$23**
(WHITE) herb infused ricotta, spinach, fresh tomato, mozzarella and feta

TRUFFLE PIZZA **V** **\$27**
Mozzarella, parmigiana, sautéed mushrooms, herbed infused ricotta and arugula drizzled with truffle oil

JUMBO CALZONES

Whole Wheat and White doughs are available for Calzones

CALIFORNIA CALZONE **V** **\$22**
Mozzarella, tomatoes, grilled veggies, and feta; with a side of tomato sauce

CHRISSIE'S CALZONE **\$22**
Mozzarella, ricotta, spinach, pepperoni and sausage; with a side of tomato sauce

CHICKEN CALZONE **\$22**
Chicken, onions, spinach and mozzarella; with a side of tomato sauce



ENTRÉES

CHICKEN PARMESAN	\$25
Breaded in-house, melted cheese, served w/ pasta marinara	
EGGPLANT PARMESAN	\$24
Breaded in-house, melted cheese, served w/ pasta marinara	
MICHAEL'S CHICKEN HC DF	\$30
Chicken Teriyaki style; served with rice and grilled vegetables	
VEAL ALLISON	\$34
Tender veal in a mushroom cream sauce with sun-dried tomatoes, served over pasta	
VEAL PIZZAIOLA	\$34
Tender veal in marinara with melted mozzarella over pasta	
VEAL FLORENTINE	\$34
Tender veal sautéed in a white wine sauce with tomatoes, spinach and mushrooms. Served with pasta	
NUTTY CHICKEN DF GF HC	\$24
Stir-fried chicken, with rice and grilled vegetables, topped with toasted almonds	
NUTTY SHRIMP DF	\$29
Chopped jumbo shrimp stir-fried with rice and grilled vegetables, topped with toasted almonds	
<i>Gluten-Free Option (no charge) · Substitute Brown Rice</i> GF	
SALMON TERIYAKI HC DF	\$35
Salmon, teriyaki style, served with rice and grilled vegetables	
GRILLED SALMON DF	\$35
in white wine sauce; served with rice and grilled vegetables	
SALMON FLORENTINE DF	\$35
with mushrooms, tomatoes and spinach; served with pasta	
CRAB CAKES	\$35
Homemade and breaded in house, delicately fried, served with mashed potatoes and spinach tomato medley	
ROASTED 1/2 CHICKEN HC DF	\$27
Tender and perfectly spiced; served with carrots, grilled vegetables, and rice	

 **OUR CHICKEN IS ANTIBIOTIC AND HORMONE-FREE**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MEDITERRANEAN ENTRÉES



Kabobs served un-skewered

CHICKEN MYKONOS HC	\$30
Marinated grilled chicken breast with a medley of spinach, onions, garlic, tomatoes, asparagus, capers, kalamata olives and artichoke hearts, topped with crumbled feta; served with rice	
CHICKEN SHAWARMA	\$30
Thinly sliced chicken breast marinated and cooked in a flavorful tomato-onion sauce. Served with rice and tahina	
HOT GREEK COMBO	\$27
Large Spinach Pie, Moussaka, and a skewer of Chicken Taouk	
GREEK DELIGHT	\$26
A combination of Greek dishes includes grilled chicken (sliced), roasted red pepper humus, Tzaziki, feta, olives; served with pita wedges and a small chopped Greek salad	
ISRAELI COUSCOUS V	\$24
Israeli Couscous cooked to perfection with mushrooms, spinach, zucchini, yellow squash, carrots, fresh basil and garlic topped with chickpeas and feta cheese	
<i>Add a skewer of Chicken Taouk</i>	
CHICKEN TAOUK	\$30
Grilled tender & juicy chicken skewers marinated in Mediterranean style yogurt; served with rice, grilled veggies and toum (<i>a delicious emulsified garlic sauce</i>)	
LAMB GRILLE GF DF	\$35
Sliced leg of lamb marinated Greek Style and char grilled; served with rice and an assortment of grilled veggies and broccoli	
CHICKEN KABOB DF	\$30
Marinated chicken breast finished in a wine sauce; with rice and grilled vegetables	
SEAFOOD KABOB DF	\$35
Jumbo shrimp and scallops finished in a wine sauce; with rice and grilled vegetables	
COMBO KABOB DF	\$35
Chicken, shrimp and scallops finished in a wine sauce; with rice and grilled vegetables	
MIXED GRILLE DF	\$37
Filet, scallops and jumbo shrimp with a soy glaze; with rice and grilled veggies	
BRONZINO GF	\$36
Fresh from the Mediterranean Sea; lightly marinated with lemon and garlic; wood oven baked and garnished with capers and tomatoes; served with homemade mashed potatoes	
AUSTRALIAN SEA BASS HC GF DF	\$32

Lemoni or Athena Style; both served with rice

 **LEMONI STYLE:** fresh lemon, garlic and a touch of extra virgin olive oil

 **ATHENA STYLE:** with marinara, fresh tomatoes, onions and kalamata olives

PASTA SPECIALTIES

CHOOSE FROM: Penne, Linguini or Capellini

Whole wheat or GF pasta, are available at an extra charge



BASILICO HC V	\$18
Your choice of pasta with homemade marinara basil and garlic	
JOE'S PENNE V	\$23
Penne tossed in a cream sauce with mushrooms, garlic and sun-dried tomatoes	
VEGETARIAN PASTA HC V	\$27
Penne tossed in marinara sauce with eggplant, broccoli, mushrooms & roasted red peppers	
PESTO CHICKEN	\$28
Penne tossed in fresh basil pesto sauce with chicken, mushrooms, and sun-dried tomatoes	

LINGUINI BOLOGNAISE	\$28
Linguine topped with meat sauce	
CHICKEN CURRY	\$30
Penne tossed in a creamy curry sauce with chicken, broccoli and sun-dried tomatoes	
SHRIMP & CRAB CURRY	\$37
Penne tossed in a creamy curry sauce with jumbo shrimp, crab, broccoli, and sun-dried tomatoes	

CAJUN CHICKEN 	\$32
Angel hair tossed in a light tomato-cream sauce with spicy chicken, celery, carrots & mushrooms	
SHRIMP ROSITA	\$34
Linguine tossed in a light creamy tomato-basil sauce, topped with jumbo shrimp	
PESTO DEL MARE	\$35
Linguine tossed in pesto sauce with jumbo shrimp, scallops & sun-dried tomatoes	

NOTE: Most of our pastas are tossed with cheese. If you prefer to omit cheese, please let your server know. Pesto not available without cheese.

BURGERS

AVAILABLE ANYTIME

Locally Raised, Antibiotic and hormone free beef *Served on a LeBus Bun - with fries (Fries are not GF)* *Gluten free buns available on for an up charge*

BRIE AND MUSHROOM BURGER	\$21
Sautéed mushrooms and Brie drizzled with a balsamic reduction	
GRILLED PINEAPPLE BURGER	\$20
Sliced grilled pineapple, American cheese and bacon	
BARBECUE BURGER	\$19
Barbecue sauce and cheddar topped with crispy onions	
GREEK BURGER	\$18
Topped with tomatoes, feta and our homemade Tzaziki sauce	
CHEESEBURGER	\$18
Choose from Cheddar, American, or Provolone, (Brie + \$2)	
PLAIN BURGER DF	\$17

SIDES

ZATR' BREAD V DF	\$4.50
From the wood oven, drizzled with extra virgin olive oil and Zatr' spice	
FETA AND OLIVES GF	\$13
Drizzled with extra virgin olive oil	
NUTTY BRUSSELS SPROUTS GF V DF	\$13
Topped with toasted pecans & drizzled with balsamic reduction	
MASHED POTATOES GF V	\$6
GRILLED ASPARAGUS V DF HC	\$6
SAUTÉED SPINACH GF V DF	\$6
STEAMED BROCCOLI GF V DF	\$6
BROWN RICE GF V DF	\$7
WHITE RICE V DF	\$7
FRENCH FRIES V DF	\$6
SWEET POTATO FRIES V	\$8

Fries are not Gluten Free

BEVERAGES



ICED TEA	\$3	ESPRESSO	\$3.50
LEMONADE	\$3	DOUBLE ESPRESSO	\$4
SODAS	\$3	CAFFE LATTE	\$4.75
HOT TEA	\$2.50	CAPPUCCINO	\$4.25
COFFEE	\$3.25	ICED CAPPUCCINO	\$4.25

All of our coffee products use fresh roasted coffee by La Colombe



OUR CHICKEN IS ANTIBIOTIC AND HORMONE-FREE

JUST FOR LUNCH

AVAILABLE UNTIL 3 P.M.

CHICKEN AND SPINACH	\$16
Grilled marinated chicken breast on a LeBus bun with sauteed spinach and feta	
CRAB CAKE SANDWICH	\$18
Homemade crab cake and tartar sauce, on a bun; garnished with mixed greens	
TURKEY WRAP HC DF	\$14
Served Cold • Turkey, lettuce, dried cranberries and carrots in a whole wheat tortilla, with honey mustard, garnished with mixed greens	
CHICKEN SALAD • WRAP	\$14
OVER ROMAINE	\$18
Chicken salad, with red grapes, celery, chopped onion and mayo; option to be served as a wrap or over romaine	
FISH TACOS	\$13
Fried Cod, lettuce/tomato and topped with Chipotle mayo and pineapple salsa	
GRILLED FILET TACO	\$18
Filet mixed with cabbage, jalapenos, carrots; with sour cream and avocado	
SOUVLAKI CHICKEN PLATTER	\$17
A skewer of marinated grilled chicken with rice, grilled veggies & tzaziki sauce	
VEGGIE BURGER V	\$18
Homemade veggie patties (2) alfalfa sprouts and chick peas, cucumber sour cream sauce, with avocado & sprouts BUN NOT INCLUDED • NOT GLUTEN FREE	

POCKET SANDWICHES

For lunch only - until 3:00 P.M. • Choice of white or whole wheat Served Hot - with chips • Lettuce & Tomato available on request

PORTOBELLO & PEPPER POCKET V	\$15
Grilled peppers, onions, and portobellos, homemade pocket bread (WHITE OR WHEAT) topped with spring mix and goat cheese	
CHICKEN CAESAR POCKET	\$15
Romaine, grilled chicken, Caesar dressing & parmesan	
VEGGIE POCKET V	\$15
Eggplant, red onion & red peppers topped with feta	
BBQ CHICKEN POCKET DF	\$15
Chicken breast sautéed with barbecue sauce & onions	
CHICKEN PESTO POCKET	\$15
Chicken breast cooked with roasted red peppers & pesto sauce	
TURKEY POCKET HC	\$14
House baked turkey breast, roasted red peppers, honey Dijon dressing	
CAJUN CHICKEN POCKET	\$15
Chicken sautéed w/ cajun spices & onions	
LAMB GYRO SANDWICH	\$16
with grilled veggies and Tzaziki sauce	

KID'S MENU

For Children Under Age 8

CHICKEN FINGERS	\$8.50
CHEESE QUESADILLAS	\$8
GRILLED CHICKEN HC	\$11
Served with apple sauce	

PASTA	\$9
Penne • plain, butter, or marinara	
PASTA W/ MEATBALLS	\$12
Penne • plain, butter or marinara	
FRENCH FRIES	\$5
SWEET POTATO FRIES	\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions