

# DINNER MENU



# SERVIA

## MEZEDES

### WHIPPED FETA DIP & OLIVES 12

za atar, sumac, marinated olives, tomatoes confit

### KALAMARAKIA 18

crispy fried calamari, yogurt aioli

### GRILLED OCTOPUS 22

potato foam, black olive dust, paprika oil

### GARLIC SHRIMP 20

6 shrimp, butter white wine sauce, fresh lemon juice, parsley, and house bread

### MEATBALLS 14

beef meatballs, marinara sauce, pecorino cheese, and fresh parsley

### LAMB CIGAR ROLLS 16

braised lamb w dried apricots rolled in phillo dough, spicy red pepper, dukkah spice

### GRILLED LAMB RIBLETS 20

marinated lamb baby back ribs, tzatziki sauce

### JUMBO SEARED SCALLOPS 36

haricot verts, fresh corn puree, loukaniko

### DAKOS (GREEK BRUSCHETTA) 14

grated fresh tomatoes, garlic, basil, chopped baby tomatoes, capers, kalamata olives, and stracciatella cheese

### FRIED FETA w PEPPERED HONEY 14

egg, panko, sesame seeds, lemon zest

### SPANAKOPITA SOUFRA 10

phillo dough, spinach, onions, feta, tzatziki

### SAUTEED VEGGIES 10

broccoli, cauliflower, green beans, and carrots.

### ZUCCHINI CRISPS 10

milk, flour, lemon yogurt dip

### DOLMADES 14

grape leaves stuffed with bulgur, tomato, herbs, avgolemono sauce

### FALAFEL 10

chickpeas, onion, herbs, yogurt tahini dip

### TRIPLE COOKED FRIED POTATOES 12

cheese, and oregano

### BEEF CARPACCIO 18

thinly sliced prime beef filet, arugula, cognac mustard sauce, sliced parmesan, crostini

### PAPABRAVAS & LOUKANIKO 12

potatoes, sweet potatoes, onions, paprika oil, sherry vinegar, htipiti sauce

### CHICKEN WINGS 12/24

8 or 16 chicken wings, garlic parm, lemon pepper, or spicy

### INDIVIDUAL DIP w PITA 10 (each)

Hummus	Roasted Eggplant
Tirokafteri	White bean
Tzatziki	Beets

IN CERTAIN CIRCUMSTANCES GRATUITY WILL BE ADDED

PRIOR TO ORDERING, PLEASE ALERT OUR STAFF OF ANY FOOD ALLER- GIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## SEA

### CAVATELLI w LOBSTER 34

mizithra pasta, NE lobster meat, lobster bisque

### LINGUINE w MANILLA CLAMS 28

manilla clams, olive oil, crushed red pepper, butter, parsley, white wine, clam stock

### FISH & GREEK 26

fried kataifi wrapped cod loin, greek fries, house crunchy slaw, tartar sauce

### ROASTED ORGANIC SALMON 34

rosemary-infused eggplant puree, ginger-garlic sauce, Mediterranean succotash

### BLACK SEA BASS "ACQVAPAZZA" 36

tomato broth, mussels, preserved lemons, onions, olives, couscous

### CIOPPINO 42

black sea bass, manilla clams, mussels, jumbo shrimp, light tomato sauce, lobster consomé, crostini rouille, yellow rice, house bread

## LAND

### SOUP OF THE DAY

### CHEESE GNOCCHI & TRUFFLE 34

shitake ragout, graviera, fresh black truffle

### WILD BOAR PAPPARDELLE 36

fresh pasta, braised wild boar ragout, parmigiano reggiano cheese, parsley

### MOUSSAKA 26

roasted sliced eggplants & potatoes, lamb-beef pork ragout, cheesy bechamel sauce

### ORZO w BUTTERNUT SQUASH 16

brown butter, sage, rosemary, cinnamon, graviera cheese

### GRILLED LAMB CHOPS 55

cauliflower puree, sauteed veggies, and cherry sauce on top

### SIRLOIN STEAK 35

8oz sirloin, mashed potatoes, asparagus, and bordelosa sauce

### MUSHROOM FAROTTO 18

farro, herbs, kefalotiri cheese

### ROASTED LEMON CHICKEN 24

Arline chicken breast, avgolemono sauce, roasted lemon potatoes

### LINGUINI AND MEATBALLS 22

linguini, beef meatballs, tomato sauce, pecorino cheese, and fresh parsley

### PAN ROASTED DUCK BREAST 35

mushroom farotto, sour cherry sauce

### PORK CHOPS IN FINE HERBS 26

pork chops, mashed potatoes, sauteed broccoli, and roasted tomato

### BRAISED LAMB SHANK TAJINE 42

tomato harissa, apricots, prunes, chickpeas, almonds, herbs, whipped feta, couscous

### VEGETABLES TAJINE 32

zucchini, eggplant, bell peppers, carrots, tomatoes, fried chickpeas, raisins, cilantro, preserved lemon, bulgur, crumbled feta

## TO SHARE

### MEDITERRANEAN SAMPLER 45

hummus, eggplant dip, tirokafteri dip, tzatziki, white bean dip, muhammara, beet dip, falafel, dolmades, crudites, pita bread

### GRILLED MIXED SOUVLAKI 65

chicken, lamb, beef, loukaniko pork sausage, crunchy slaw, pitas, greek fries, coban salad, tzatziki, tirokafteri, chumichurri dipping sauces

## SALADS & SIDES

### HORIATIKI SALAD 16

romaine lettuce, tomatoes, cucumbers, bell peppers, pickled onions, kalamata olives, feta cheese, lemon-olive oil dressing

### SAGANAKI & PEAR SALAD 17

fried halloumi cheese, frisée lettuce, pears, olives, onions, candied walnuts

### WINTER SALAD 16

spinach, arugula, apples, goat cheese, pecans, dried cherries, pomegranate seeds, and balsamic dressing

### CAJUN GRILLED CHICKEN BREAST 10

marinated breast with cajun seasoning, mustard & butter

### ORGANIC BEET SALAD 18

mixed roasted beets, mesclun lettuce, beet purée, goat cheese, pistachios, orange pieces, small black pearl, olive oil, salt & pepper

### ROASTED POTATOES 10

lemon-oregano seasoning, gremolada

### BRUSSELS SPROUTS 12

spicy maple glaze, dukkah spice

### CORIANDER LEMON RICE 10

white rice, coriander, lemon juice, olive oil, salt & pepper

### CREAMED SPINACH WITH BACON 12

spinach, diced bacon, cream sauce, served with crostini