

APPETIZERS

**GREEK FLAMING CHEESE
SAGANAKI ~ 9**
Oopah!

MOZZARELLA ~ 6.49
we bread our own

GFM BADDA BING ~ 10
crispy shrimp tossed in a spicy sauce

CALAMARI ~ 10
flashed fried

GF WOOD-FIRED WINGS ~ 9
bourbon BBQ sauce or mild

GFM CAST IRON CRAB DIP ~ 10
crab, cream cheese, panko, crostini

SPANAKOPITA ~ 9
a Greek pastry, spinach, feta, onion

EGGPLANT PARMA ~ 8
made fresh to order

SALADS

GFM ITALIAN CHOPPED SALAD ~ 10
crisp pancetta, Greek olives, mushrooms, tomatoes, gorgonzola,
onion straws, creamy lemon basil

GF GREEK SALAD ~ 9
Greek olives, feta, tomatoes, onions, pepperoncini, house dressing

GF WOOD-FIRED SALMON SALAD* ~ 13
baby spinach, tomatoes, capers, roasted peppers, hard boiled egg,
*mustard vinaigrette

GF BERRY SALAD* ~ 10
chicken, strawberries, spinach, gorgonzola, pecans, *raspberry vinaigrette

GF ROMA GREEN SALAD* ~ 8
mixed greens, artichokes, white beans, sun-dried tomato, pecorino,
*creamy garlic dressing

GFM CHICKEN CAESAR* ~ 10
grilled chicken, Greek olives, pecorino, croûtons, *Caesar dressing

SOUPS

Half or Full Bowl

EVERYDAY

GF AVGOLEMENO ~ 4.49 | 5.49
chicken, rice, eggs, lemon

MINISTRONE ~ 4.49 | 5.49
pasta, beans, vegetables

SEASONAL DAILY SOUPS
ASK OUR STAFF

SIDES

DAILY VEGETABLE ~ A/S

GF WHIPPED POTATOES ~ 3.79
available at dinner service

SIDE OF PASTA ~ 5

BATTERED ONION RINGS ~ 3.79

GF FRENCH FRIES ~ 2.49

WOOD-FIRED PIZZA

We burn locally sourced seasoned oak

Due to the extreme temperatures charring of the crust may occur

NEAPOLITAN,
brushed garlic, Italian tomatoes, fresh mozzarella, fresh basil ~ 11 | 16

ROMA, tomato sauce, onions, peppers, mushrooms, sausage,
pepperoni, mozzarella ~ 12 | 18

GREEK PIZZA, brushed garlic, spinach, feta, mushrooms,
fire roasted tomatoes, mozzarella ~ 12 | 18

PRIMO PEPPERONI,
tomato sauce, double deli sliced pepperoni, mozzarella ~ 11 | 17

VEGETARIAN,
brushed garlic, spinach, Italian tomato, mushrooms,
onion, mozzarella ~ 12 | 18

SAUSAGE RUSTICA,
sausage, brushed garlic, Italian tomatoes, onions, roasted red peppers,
mozzarella ~ 12 | 18

STROMBOLI
a turnover filled with tomato sauce and mozzarella ~ \$9 add toppings ~ \$1.29

SIMPLE CHEESE

fresh hand stretched dough, traditional pizza sauce, Italian cheeses

SMALL 10" ~ \$9 LARGE 14" ~ \$13

TRIFECTA, brushed garlic, Italian tomatoes, sausage, pepperoni, sopressata,
fresh mozzarella, basil ~ 13 | 19

BRUSSELS SPROUT
brushed garlic, brussels, red onion, fresh mozzarella, pancetta ~ 12 | 18

PARMA, brushed garlic, Italian cheeses, fresh arugula,
prosciutto, parmesan ~ 12 | 18

MD CRAB PIE, brushed garlic, béchamel, spinach, crab, roasted peppers,
mozzarella, Old Bay ~ 13 | 19

SAN GENNARO PIZZA, brushed garlic, mozzarella, Italian tomatoes,
sausage, caramelized onion, sweet peppadew peppers,
fresh mozzarella ~ 12 | 18

CHICKEN ALFREDO PIZZA,
brushed garlic, béchamel, parmesan, chicken, spinach, mushrooms,
mozzarella ~ 12 | 18

CALZONE
pizza dough shaped in a crescent with Italian cheeses ~ \$9 add toppings ~ \$1.29

DESIGN YOUR OWN TOPPINGS

SMALL ~ \$1 LARGE ~ \$2

10" GLUTEN FREE ~ add \$2.79

SAUCES

traditional pizza sauce,
Italian tomatoes, béchamel, pesto,
garlic & olive oil

CHEESES

fresh mozzarella, feta,
gorgonzola, provolone, pecorino,
ricotta, mozzarella, chévre

PROTEINS

pepperoni, sausage,
sopressata, ham, pancetta,
chicken, egg*, bacon,
meatball, anchovies

VEGGIES

mushrooms, green peppers, onion,
Greek olives, tomatoes, jalapeños,
broccoli, brussels, baby spinach,
garlic, eggplant, roasted peppers

STEAK | SEAFOOD

DAILY FISH ~ MP
WHILE IT LAST

GF STEAK MARSALA* ~ 18
8oz sirloin, mushrooms,
marsala, demi, mashed potato
add a Crab Cake ~ 10

GF FIRE ROASTED SIRLOIN* ~ 18
8oz sirloin, grilled vegetables

**GFM WOOD FIRED
SALMON POMODORO ~ 18**
roasted tomato, pasta pomodoro

GF CRAB CAKES ~ 24
two lump crab cakes,
served with one additional side

GF CRAB STUFFED SHRIMP ~ 22
jumbo shrimp with lump crab meat
served with one additional side

GFM SHRIMP SCAMPI ~ 18
garlic, lemon wine sauce,
herbs, with garlic pasta

Served Monday - Saturday
after 4:00 pm., all day Sunday.

HOUSE FAVORITES

BAKED TUSCANY, penne, shrimp, chicken, pancetta, garlic, cream ~ 15

ITALIAN TRIO, Chicken Parmesan, Fettuccine Alfredo, Manicotti ~ 15 (No Substitutions)

ITALIAN COMBO, Lasagna, Fettuccine Alfredo ~ 14.49 (No Substitutions)

ITALIAN AND GREEK CLASSICS

FIVE LAYER LASAGNA, alternate layers of pasta, Italian cheeses, ragu ~ 14

WILD MUSHROOM FETTUCCHINE, parmesan cream, prosciutto, peas,
garlic wild mushrooms ~ 15

EGGPLANT PARMA, panko breaded, pomodoro, mozzarella, pasta ~ 13.49

MUSHROOM RAVIOLI, wild mushrooms, marsala cream ~ 14.49

MANICOTTI, pasta sheets filled with Italian cheeses, pomodoro, mozzarella ~ 13.49

SPAGHETTI WITH COLOSSAL MEATBALL OR BOLOGNESE, your choice of pasta
pomodoro and colossal meatball or with traditional meat sauce ~ 13

MOUSSAKA, the national dish of Greece consisting of eggplant, potatoes, ground beef,
béchamel ~ 14.49

GFM GYRO | CHICKEN SOUVLAKI | PORK SOUVLAKI
served with lettuce, tomato, onion, feta, tzatziki and pita. Sandwiches are served with chips.
Platters are served with french fries.

SANDWICH ~ 9 PLATTERS ~ 14

House Favorites | Italian and Greek Classics | Chicken and Veal | Steak and Seafood
are served with your choice of garden salad, *Caesar salad, or cup of soup.

CHICKEN | VEAL

GF CHICKEN MADIERA ~ 16
chicken, mushroom, asparagus,
provolone, madiera wine, mashed potato

GFM CHICKEN MARSALA ~ 15
chicken, mushroom, Italian marsala, pasta

GFM CHICKEN PARMESAN ~ 14.49
breaded chicken, pomodoro,
mozzarella cheese, pasta pomodoro

VEAL PARMESAN ~ 18
breaded veal scaloppini, pomodoro,
mozzarella cheese, pasta pomodoro

**VEAL WITH MUSHROOMS
AND MARSALA ~ 20**
veal scaloppini, mushrooms,
marsala, demi, garlic pasta

**VEAL WITH LEMON
AND CAPERS ~ 20**
veal scaloppini, mushrooms, capers,
white wine, lemon, garlic pasta

GF - Gluten Free | GFM - Gluten Free Modified

*Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness. Substitutions and extra ingredients maybe subject to additional charges.

2019 RCI Dinner (7)



**\$1
OFF**

HAPPY HOUR
Monday through Friday, 4:30 til 6:00pm
ALL DRAFT BEERS
ALL WINES AND SANGRIAS
BY THE GLASS
ALL HANDCRAFTED COCKTAILS

Casual Italian & Greek Dining

FOUNTAIN DRINKS

FRESH BREWED ICED TEA ~ 2.²⁹
COKE, DIET COKE, SPRITE, ROOT BEER, MR. PIBB, GINGERALE

SPECIALTY TEAS ~ 2.⁴⁹
PEACH TEA ~ FRESH MINT TEA

FRESH SQUEEZED LEMONADES ~ 2.⁷⁹
OLD FASHIONED LEMONADE ~ STRAWBERRY LEMONADE
\$1 each refill

BOTTLED WATER ~ 3
AQUA PANNA STILL ~ SAN PELLEGRINO SPARKLING

HOUSE MADE SANGRIAS

HAPPY HOUR \$1 OFF

RED SANGRIA ~ PEACH SANGRIA
SEASONAL SANGRIA
GLASS ~ 6.⁷⁹

ALESATIAN IN HOUSE DRAFT

MADE AT OUR WINCHESTER BREWERY
ASK OUR STAFF ABOUT OUR CURRENT TAPS

OTHER DRAFT BEER

HAPPY HOUR \$1 OFF

PERONI ~ 5

STELLA ARTOIS ~ 6.²⁹

BUD LIGHT ~ 4

ROTATING DRAFTS
ASK OUR SERVERS

BOTTLED BEER

PBR, BUDWEISER, BUD LIGHT,
COORS LIGHT, ODOULS, MILLER LITE ~ 3.⁴⁹
MICHELOB ULTRA, CORONA,
BLUE MOON, BOLD ROCK CIDER ~ 4.⁷⁹

HOUSE WINE

(red or white)

Hand-picked and always rotating based on availability and quality.
7 (by the glass)

PINOT NOIR

A light to medium-bodied and fruit-forward wine, it's not too dry.
9 | 34

MOSCATO

A sweet Italian wine known for its fruity notes and pleasing sparkle.
8 | 30

MERLOT

This wine consists of red fruits, easy tannins and a soft finish.
8 | 30

PINOT GRIGIO

A light bodied, refreshing white wine from Italy
8 | 30

CHIANTI

A medium bodied dry Italian red wine that tastes best with food.
9 | 34

CHARDONNAY

A dry, medium to full-bodied and fruit forward wine with moderate acidity.
9 | 34

CABERNET SAUVIGNON

The most sought after in the world, a full-bodied, complex, fruit-forward and dry red wine.
9 | 34

SAUVIGNON BLANC

It's refreshing, juicy and tropical, with trademark acidity.
8 | 30

MALBEC

A medium to full-bodied dry red wine. This wine has plenty of acidities and is relatively high in tannins.
9 | 34

HANDCRAFTED COCKTAILS ~ 9

HAPPY HOUR \$1 OFF

MEDITERRANEAN MOJITO

house infused pineapple rum, lime, orange, juice, splash of soda, mint

STRAWBERRY BASIL LIMONATA

house infused strawberry tequila, limoncello, lemon, splash of soda, basil

WATERMELON LEMONADE

house infused watermelon vodka, muddled watermelon, fresh lemon

WILD BERRY MULE

house infused berry vodka, ginger beer, lime

LIMONCELLO MARTINI

house infused vodka, fresh squeezed lemonade

OLD FASHIONED

house infused bourbon, cherries, orange and dashes of bitters

PINEAPPLE MARTINI

house infused pineapple vodka, pineapple juice

BLOODY MARY

house infused jalapeño vodka, tomato juice, fresh basil, old bay

HOUSE INFUSIONS ~ 7

ORANGE CHERRY BOURBON

bouboun, dried cherries, orange peel, sugar

LIMONCELLO

vodka, lemon peel, sugar

STRAWBERRY TEQUILA

tequila, strawberry, sugar

ESPRESSO VODKA

locally roasted beans, vodka, vanilla bean

PINEAPPLE RUM

rum, pineapple

PINEAPPLE VODKA

vodka, pineapple

WATERMELON VODKA

vodka, watermelon

WOOD-FIRED JALAPEÑO VODKA

vodka, charred jalapeño