

APPETIZERS

GREEK FLAMING CHEESE
SAGANAKI ~ 10
Oopah!

FRIED MOZZARELLA ~ 7
5 Panko Breaded Sticks, House Marinara

BADA BING SHRIMP ~ 10
6 Hand Breaded Shrimp,
Spicy House Sauce

CALAMARI ~ 12
flashed fried

BUFFALO CAULIFLOWER ~ 10
breaded cauliflower, buffalo sauce,
bleu cheese, celery

CAST IRON CRAB DIP ~ 12
crab, cream cheese, panko, crostini

SPANAKOPITA ~ 10
a Greek pastry, spinach, feta, onion

EGGPLANT PARMA ~ 10
made fresh to order

SALADS

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

GREEK SALAD ~ 11
Greek olives, feta, tomatoes, onions, pepperoncini, house dressing

WOOD-FIRED SALMON SALAD* ~ 16.⁴⁹
baby spinach, tomatoes, capers, roasted peppers, hard boiled egg,
*mustard vinaigrette

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

ROMA GREEN SALAD* ~ 10
mixed greens, artichokes, white beans, sun-dried tomato, pecorino,
*creamy garlic dressing

CHICKEN CAESAR* ~ 12
grilled chicken, Greek olives, pecorino, croûtons, *Caesar dressing

SOUPS

Half or Full Bowl

EVERYDAY

AVGOLEMENO ~ 4.⁷⁹ | 5.⁷⁹
chicken, rice, eggs, lemon

MINISTRONE ~ 4.⁷⁹ | 5.⁷⁹
pasta, beans, vegetables

SEASONAL DAILY SOUPS
ASK OUR STAFF

SIDES

DAILY VEGETABLE ~ A/S

WHIPPED POTATOES ~ 3.⁷⁹
available at dinner service

SIDE OF PASTA ~ 5

BATTERED ONION RINGS ~ 3.⁷⁹

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 | 17

ROMA, tomato sauce, onions, peppers, mushrooms, sausage,
pepperoni, mozzarella ~ 14 | 20

GREEK PIZZA, brushed garlic, spinach, feta, mushrooms,
fire roasted tomatoes, mozzarella ~ 14 | 20

PRIMO PEPPERONI,
tomato sauce, double deli sliced pepperoni, mozzarella ~ 12 | 18

VEGETARIAN,
brushed garlic, spinach, Italian tomato, mushrooms,
onion, mozzarella ~ 14 | 20

SAUSAGE RUSTICA,
sausage, brushed garlic, Italian tomatoes, onions, roasted red peppers,
mozzarella ~ 14 | 20

STROMBOLI
a turnover filled with tomato sauce and mozzarella ~ \$11 add toppings ~ \$1

SIMPLE CHEESE
fresh hand stretched dough, traditional pizza sauce, Italian cheeses
SMALL 10" ~ \$10 LARGE 14" ~ \$14

TRIFECTA, brushed garlic, Italian tomatoes, sausage, pepperoni, sopressata,
fresh mozzarella, basil ~ 14 | 20

BRUSSELS SPROUT
brushed garlic, brussels, red onion, fresh mozzarella, pancetta ~ 14 | 20

PARMA, brushed garlic, Italian cheeses, fresh arugula,
prosciutto, parmesan ~ 13 | 19

MD CRAB PIE, brushed garlic, béchamel, spinach, crab, roasted peppers,
mozzarella, Old Bay ~ 15 | 21

SAN GENNARO PIZZA, brushed garlic, mozzarella, Italian tomatoes,
sausage, caramelized onion, sweet peppadew peppers,
fresh mozzarella ~ 14 | 20

CHICKEN ALFREDO PIZZA,
brushed garlic, béchamel, parmesan, chicken, spinach, mushrooms,
mozzarella ~ 14 | 20

CALZONE
pizza dough shaped in a crescent with Italian cheeses ~ \$11 add toppings ~ \$1

DESIGN YOUR OWN TOPPINGS
SMALL ~ \$1.²⁵ LARGE ~ \$2.⁵⁰
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

PROTEINS

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

VEGGIES

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

HOUSE FAVORITES

BAKED TUSCANY, penne, shrimp, chicken, pancetta, garlic, cream ~ 20

ITALIAN TRIO,
Chicken Parmesan, Fettuccine Alfredo, Manicotti ~ 18 (No Substitutions)

ITALIAN COMBO, Lasagna, Fettuccine Alfredo ~ 17 (No Substitutions)

CHICKEN PARMESAN, breaded chicken, pomodoro, mozzarella cheese,
pasta pomodoro ~ 17.⁴⁹

VEAL PARMESAN, breaded veal scaloppini, pomodoro, mozzarella cheese,
pasta pomodoro ~ 20

CHICKEN MARSALA, chicken, mushroom, Italian marsala, pasta ~ 17.⁴⁹

FIVE LAYER LASAGNA,
alternate layers of pasta, Italian cheeses, ragu ~ 16.⁴⁹

WILD MUSHROOM FETTUCCHINE, parmesan cream, prosciutto, peas,
garlic wild mushrooms ~ 18.⁴⁹

EGGPLANT PARMA,
panko breaded, pomodoro, mozzarella, pasta ~ 17

MUSHROOM RAVIOLI, wild mushrooms, marsala cream ~ 17.⁴⁹

MANICOTTI, pasta sheets filled with Italian cheeses,
pomodoro, mozzarella ~ 16.⁴⁹

SPAGHETTI WITH COLOSSAL MEATBALL OR BOLOGNESE,
your choice of pasta pomodoro and colossal meatball
or with traditional meat sauce ~ 16

MOUSSAKA, the national dish of Greece consisting of eggplant, potatoes,
ground beef, béchamel ~ 17

GYRO | CHICKEN SOUVLAKI | PORK SOUVLAKI,
served with lettuce, tomato, onion, feta, tzatziki and pita.

Sandwiches are served with chips ~ 10

Platters are served with french fries ~ 16

House Favorites are served with your choice of garden salad, *Caesar salad, or cup of soup.

*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.



Casual Italian & Greek Dining

FOUNTAIN DRINKS

FRESH BREWED ICED TEA ~ 2.⁹⁹
COKE, DIET COKE, SPRITE, ROOT BEER, MR. PIBB, GINGERALE

OLD FASHIONED LEMONADE ~ 3

BOTTLED WATER ~ 3
AQUA PANNA STILL ~ SAN PELLEGRINO SPARKLING

HOUSE MADE SANGRIAS

RED SANGRIA ~ PEACH SANGRIA
SEASONAL SANGRIA

GLASS ~ 8

ALESATIAN
IN HOUSE DRAFT

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

OTHER DRAFT BEER

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 ~ 4.⁴⁹
MICHELOB ULTRA, CORONA,
BLUE MOON, BOLD ROCK CIDER ~ 5

HOUSE WINE

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

<p>PINOT NOIR A light to medium-bodied and fruit-forward wine. 9 34</p>	<p>MOSCATO A sweet Italian wine known for its fruity notes and pleasing sparkle. 8 30</p>
<p>MERLOT This wine consists of red fruits, easy tannins and a soft finish. 9 34</p>	<p>PINOT GRIGIO A light bodied, refreshing white wine from Italy. 9 34</p>
<p>CHIANTI A medium bodied dry Italian red wine. 9 34</p>	<p>CHARDONNAY A dry, medium to full-bodied and fruit forward wine with moderate acidity. 9 34</p>
<p>CABERNET SAUVIGNON A full-bodied, complex, fruit-forward and dry red wine. 9 34</p>	<p>SAUVIGNON BLANC It's refreshing, juicy and tropical, with trademark acidity. 8 30</p>
<p>MALBEC A medium to full-bodied dry red wine that has plenty of acidities and is relatively high in tannins. 8 30</p>	

HANDCRAFTED COCKTAILS ~ 12

- 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 ~ 10

- ORANGE CHERRY BOURBON
bourbon, 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