

PRIVATE DINING
SEATS 20 -100 GUEST
BOOK YOUR NEXT EVENT WITH US
ASK SERVER FOR DETAILS



GROUP TASTING MENU
36PP / 48PP
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SALADS

nia – mixed greens, goat cheese, dates, avocado, piquillo peppers, spiced almonds, champagne vinaigrette, pita | 12

greek – mixed greens, roasted peppers, feta, tomatoes, cucumbers, vinaigrette, pita | 10

arugula – roasted beets, blue cheese, walnuts, sherry dijon dressing | 12

escarole – apple, manchego, hazelnuts | 12

burrata – tomato, basil, aged balsamic, crostini | 14

MEATS & CHEESE

chef's meat & cheese board
small | 18 large | 28

rotating selections
ask server for details

STARTERS

marinated kalamata olives
citrus zest, herbs | 6

chickpea puree – horseradish cream, garlic confit, red pepper, pita | 10

orzo – shrimp, avocado, tomato, cucumber, onion, feta, olives | 12

roasted beets – marinated in garlic and olive oil vinaigrette | 8

caponata – eggplant, capers, cherry, onion, peppers, crostini | 8

bruschetta – garlic toast, tomatoes, basil, fresh mozzarella | 12

DESSERTS

espresso tiramisu | 8
kahlua, mascarpone,
lady fingers

classic bread pudding | 10
vanilla gelato gelato, caramel

sautéed banana | 10
vanilla gelato caramel, pecans

**chocolate mousse &
crème brule** | 8

house made seasonal gelato | 8

affogato- vanilla bean gelato,
submerged in hot espresso | 8

FROM THE LAND

chicken brochette – tomato hazelnut romesco, cumin aioli sauce | 12

pork tenderloin – wine, garlic, oregano, hand-cut feta fries | 18

lamb & feta meatballs – mozzarella, pomodoro | 14

beef tenderloin brochette – horseradish cream, peperonata | 18

lamb loin chops – fingerling potatoes, demi-glace | 18

grilled strip steak – basil-pine nut pesto, pomme frites | 22

FROM THE SEA

calamari – grilled or crisp | 14

jumbo garlic shrimp – lemon caper butter sauce | 14

citrus ceviche – scallops, shrimp, mahi, caviar, tortilla chips | 18

cured salmon – egg, red onion, caper berries, crostini | 15

crab cakes – jumbo lump crab, saffron aioli, fuji apple | 18

diver scallops – white bean puree, sundried tomato pesto | 15

grilled baby octopus – baby potatoes, arugula, balsamic glaze | 18

grilled salmon – braised escarole, beurre blanc sauce | 22

FROM THE GARDEN

eggplant involtini – ricotta, tomato, basil | 8

escarole & gigantes beans – garlic, chili | 10

patatas bravas – spicy tomato sauce | 8

spanakopita – spinach & feta wrapped in filo, tzatziki | 8

greek fries – house cut fries, garlic, imported feta | 10

wild mushrooms – crimini, shitake, oyster, truffle oil, chili flakes | 12

grilled asparagus – tomato-basil relish, blue cheese, crisp bacon | 12

EVERYTHING ELSE

baked goat cheese – tomato-basil sauce | 12

bacon dates – red pepper butter sauce | 12

saganaki cheese – brandy flambé kefalograviera cheese | 12

polenta – pecorino, pomodoro sauce | 10

crisp croquettes – potato, kefalograviera, tomato-basil sauce | 10

gnocchi – sage brown butter, hazelnuts | 12

wild mushroom risotto – oyster, shitake, crimini | 12

please inform your server of any food allergies, all ingredients may not be listed