

DINNER MENU

WELCOME

Connecticut Restaurant Week

Prix-Fixe \$30

Includes choice of one Appetizer, one Entree and one Dessert.

Appetizers

Greek Village Salad

Kumato tomato, Cretean cucumbers, sliced red onion, cubanelle pepper, Kalamata olives, Arachova feta, Greek evoo.

Soutzoukakia

Herbed lamb meatballs, pomodori sauce, feta, and yogurt mousee.

Loukaniko

Saute Greek country sausage, onions, peppers, ouzo, feta cheese, and smoked tomato creme sauce

Kolokithokeftedes

Zucchini fritters, herbs, and feta cheese

Entrees

Salmon

Grilled Faroe Islands salmon, spinach and rice pilaf, lemon-evoo emulsion, sundried tomato, artichoke pesto.

Biologiko Kotopoulo

½ all-natural pan seared chicken, fresh herbs, oven-roasted lemon potatoes, haricot vert, natural jus.

Mousaka

Layered eggplant, potato and seasoned chopped sirloin, topped with béchamel sauce. Garnish of Greek village salad.

Leg of Lamb

Marinated and cooked to perfection. Roasted lemon potatoes, roasted root vegetables. Minted lemon-evoo emulsion.

Desserts

Galaktoboureko

Creamy custard pie baked with flaky phyllo dough and drenched in a delicious simple syrup sauce.

Baklava

Rich, sweet pastry made of layers of phyllo dough filled with chopped nuts and sweetened with Honey.