

# MEZZA

## Cozze Alla Arrabbiata \$9

Mussels cooked in a spicy arrabbiata sauce, lemon juice, white wine, sweet basil and garlic

## Arancini Alla Siciliana \$8

Traditional style fried risotto balls stuffed with rice, tomatoes, mozzarella, mushrooms and peas, incased in a bread crumb crust. Marinara sauce

## Sparta \$9

Our greek nachos; fried and seasoned pita triangles, romaine, red onions, tomatoes, pepperoncini, feta, tsatziki and gyro

## Falafel \$7

Veggie balls of fava beans and chick peas. Served with hommos and tsatziki

## Three Sultan \$10

A sampling of lebaneh, baba ghanouj and hommos. Pita triangles

## Mezza Mediterraneo \$10

A sampling of hommos, tabbouleh and turkish cigars. Pita triangles

## Date & Walnut Crostino \$8

An enticing mixture of dates, walnuts, gorgonzola, honey and balsamic vinegar atop toasted baguette

## Phoenician Tasting \$13

A large sampling of hommos, baba ghanouj, tabbouleh, turkish cigars, lebaneh, falafel and tsatziki. Pita triangles

## Hommos Bel Tahini \$7

Classic puree of roasted chick peas with tahini (sesame butter), lemon juice, garlic and extra virgin olive oil. Pita triangles

## Hommos Bel Snaoubar \$8

Roasted chick peas with tahini, garlic, lemon juice, extra virgin olive oil and pine nuts. Pita triangles

## Caprese \$8

Alternating layers of fresh mozzarella, tomatoes, fresh basil, drizzled with balsamic vinegar, extra virgin olive oil and seasonings

## Lebaneh \$7

Lebanese farmer's cheese made from strained yogurt topped with extra virgin olive oil and zaatar. Pita triangles

## Turkish Cigars \$7

Grape leaves stuffed with rice, tomatoes, parsley, mint, extra virgin olive oil and lemon juice. Tsatziki sauce

## Tsatziki \$7

Yogurt with diced cucumbers, garlic, extra virgin olive oil, dill and herbs. Pita triangles

## Baba Ghanouj \$7

Grilled eggplant pureed with extra virgin olive oil, lemon juice, yogurt and herbs. Pita triangles

## Tabbouleh \$7

Bulgur wheat tossed with chopped parsley, tomato, lemon juice, extra virgin olive oil, onion, mint and herbs. Pita triangles

# ZUPPA DEL GIORNO

Ask your server for our soup of the day

# PANINI

On french herb foccacia. Served with french fries or potato chips. Substitute small salad \$3

## Il Rustico \$9

Marinated chicken breast, grilled eggplant, fresh mozzarella, roasted red peppers, sundried tomato pesto

## Tapenade Tuna \$9

Sicilian tuna salad, black olive tapenade with lemon juice, extra virgin olive oil, herbs, sweet peppers and provolone cheese

## Mediterranean Cheese Steak \$9

Marinated beef, smoked paprika, swiss cheese, caramelized onions and roasted red peppers

## Marakesh \$9

Fresh mozzarella, extra virgin olive oil, herbs, roasted red peppers, tomatoes, garlic and fresh basil. Add grilled chicken \$2

## Honey Mustard Chicken \$9

Chicken breast in mediterranean seasonings, romaine, tomatoes and honey mustard

## Caesar of Troy \$9

Genoa salami, spicy cappicola ham, fresh mozzarella, tomatoes, basil pesto and fresh basil

## Melanzana Con Basilico \$9

Fried breaded eggplant, fresh mozzarella, sundried tomato, roasted red peppers, basil pesto

## Pollo Con Carciofo \$9

Grilled chicken with sauteed onions, feta cheese, kalamata olives, lemon juice, artichoke and olive pesto

## Pollo Con Caprese \$9

Marinated chicken breast, fresh mozzarella, tomatoes, basil, seasonings, extra virgin olive oil and balsamic vinegar

## Tuscan \$9

Marinated chicken breast, sundried tomato pesto, fresh mozzarella

## Damascus Bazaar \$9

Chicken breast in lebanese spices, garlic, grilled onions, red roasted peppers, tomatoes, lemon juice and hommos

## Portobello Napoleon \$9

Sauteed and grilled portobello, roasted red peppers, fresh mozzarella, extra virgin olive oil, balsamic vinegar and basil pesto. Add grilled chicken \$2

## Cordon Bleu \$9

Grilled chicken, cappicola ham, caramelized onions, swiss cheese and honey mustard

## Blackened Bleu \$9

All beef, cajun seasonings, tomatoes, romaine, bleu cheese crumbles, gorgonzola and herb pesto

## Pollo Con Cilantro \$9

Grilled chicken in mediterranean seasonings, fresh mozzarella, artichoke hearts, sundried tomatoes, cumin, cilantro and lime pesto

## Salmon and Lebaneh \$10

Grilled and sauteed salmon in lemon juice and extra virgin olive oil, romaine, tomatoes, sliced cucumbers and lebaneh

## Falafel Con Panini \$9

Veggie patties of fava beans, chick peas, garlic, parsley, onions, romaine, tomatoes, cucumbers, hommos

## Petto di Pollo Alla Parmigiana \$9

Parmesan grilled chicken in mediterranean seasonings, filetto di pomodoro, provolone, extra virgin olive oil

# INSALATA

**Dressings:** Mediterranean Vinaigrette, Honey Cumin Vinaigrette, Raspberry Vinaigrette, Lemon Sumac, Tzatziki, Bleu Cheese, Caesar, Honey Mustard, Ranch, Hommos, Tahini, Extra Virgin Olive Oil, Balsamic Vinegar

## Insalata Blu \$8 / \$10

Mixed greens, bleu cheese crumbles, walnuts, fried pita chips and slices of fresh pears. Raspberry vinaigrette.

Grilled chicken \$2, grilled salmon \$4, portobello \$2

## Insalata Tunisia \$10 / \$13

Grilled chicken in mediterranean spices, tomatoes, red onions, feta cheese, sweet tunisian peppers, cucumbers, mint, dried dates, pita chips and pine nuts on a bed of mixed greens tossed in lemon sumac dressing.

Portobello \$2

## Insalata Con Pollo Mediterraneo \$9 / \$11

Marinated strips of chicken, mixed greens, cucumbers, red onions, tomatoes, pita chips, mandarin oranges, kalamata olives and shredded parmesan cheese. Mediterranean vinaigrette. Portobello \$2

## Belly Dancer \$8 / \$10

Mixed greens, pita chips, red onions, tomatoes, cucumbers, feta cheese, falafel balls. Tzatziki or Hommos. Grilled chicken \$2, grilled salmon \$4, portobello \$2

## Tel Aviv Express \$8 / \$10

Mixed greens, avocado, walnuts, celery, cucumbers, red onions, tomatoes and pita chips. Honey cumin vinaigrette. Grilled chicken \$2, grilled salmon \$4, portobello \$2

## Caesar's Treasure \$9 / \$11

Grilled chicken, mixed greens, red onions, tomatoes, cucumbers, pita chips, julienne carrots, mandarin oranges and shredded parmesan cheese. Creamy caesar. Portobello \$2

## Southwestern Fried Chicken \$9 / \$11

Strips of breaded chicken tenderloins, fried and served over crispy mixed greens, tomatoes, red onions, cucumbers, Pita chips, shredded Parmesan cheese and walnuts.

## Insalata Composta di Tonno \$9 / \$12

Sicilian tuna in lemon juice, extra virgin olive oil and herbs, mesclun mix, kalamata olives, capers, tomatoes, boiled eggs, red onions, cucumbers, pita chips, feta. Cumin vinaigrette. Portobello \$2

## Insalata Caprese \$9 / \$11

Seasonal tomatoes, fresh mozzarella and basil over mixed greens, pita chips, basil infused extra virgin olive oil and balsamic reduction

Grilled chicken \$2, grilled salmon \$4, portobello \$2

## Insalata Con Salmoni \$11 / \$13

Grilled salmon in mediterranean herbs, mixed greens, tomatoes, red onions, cucumbers, julienne carrots, pita chips and shredded parmesan cheese. Creamy caesar. Portobello \$2

## Platos Republic \$8 / \$10

Our greek salad; mixed greens, red onions, tomatoes, cucumbers, pita chips, kalamata olives, feta cheese, boiled eggs, pepperoncinis. Mediterranean vinaigrette. Grilled chicken \$2, grilled salmon \$4, portobello \$2

## Istanbul Express \$8 / \$10

Mixed greens, diced cucumbers, red onions, tomatoes, feta cheese, pita chips, celery, fresh parsley and mint. Tossed in lemon sumac dressing.

Grilled chicken \$2, grilled salmon \$4, portobello \$2

## Santorini \$9 / \$11

Mixed greens, tomatoes, red onions, cucumbers, feta cheese, kalamata olives, pita chips and gyro meat. Tzatziki

## Insalata Con Funghi \$9 / \$11

Grilled and marinated portobello mushrooms over mixed greens, tomatoes, red onions, pine nuts, cucumbers, mint, feta, cannellini beans, and pita chips. Honey cumin vinaigrette.

Grilled chicken \$2, grilled salmon \$4

## Insalata Solomillo \$10 / \$13

Marinated and grilled sirloin steak, prosciutto di parma, gorgonzola, kalamata olives, cucumbers, tomatoes, roasted red peppers, grilled red onions, pita chips, mixed greens. Ranch. Portobello \$2

## Nicoise Mediterranee \$11 / \$14

Grilled north atlantic salmon in mediterranean seasonings, mixed greens, roasted red peppers, mint, kalamata olives, feta, tomatoes, red onions, cucumbers, hard boiled eggs, pita chips, tossed in lemon sumac dressing. Portobello \$2

## Insalata Agnello \$11 / \$14

Lamb marinated in fresh herbs (skewered), mixed greens, cannellini beans, feta cheese, red onions, tomatoes, pita chips and cucumbers. Tzatziki. Portobello \$2

# HOT SUBS

Served with french fries or potato chips. Substitute small salad \$3

## Genoa Cheese Steak \$9

Sliced beef steak, genoa salami, fried onions, portobellos, tomatoes, provolone, romaine and mayonnaise

## Philly Cheese Steak \$8

Sliced beef steak, fried onions, romaine, provolone, tomatoes and mayonnaise

## Philly Portobello & Peppers \$9

Sliced beef steak, fried onions, portobellos, tomatoes, provolone, romaine, mayonnaise and roasted red peppers

## Parma \$9

Prosciutto di parma, cappicola ham, genoa salami, provolone, romaine, tomatoes, onions, pepperoncinis and balsamic vinaigrette

# SKEWERS

All skewers served with side salad and pita triangles. Garnishings include hommos, tabbouleh, tzatziki, grilled vegetables and lebanese rice topped with roasted almonds

## Shish Taouk \$14

Chicken marinated in lemon juice, extra virgin olive oil, garlic and lebanese spices, threaded with red onions, bell peppers and mushrooms

## Lamb Kabob \$15

Lamb marinated in lemon juice, extra virgin olive oil, garlic and lebanese spices, threaded with red onions, bell peppers and mushrooms

## Shish Kabob \$14

Chunks of beef marinated in lemon juice, extra virgin olive oil, garlic and lebanese spices, threaded with red onions, bell peppers and mushrooms

## Shrimp Kabob \$14

Shrimp marinated in cilantro and lime pesto, threaded with red onions, bell peppers and mushrooms

## Falafel \$13

Veggie patties made from fava beans, chick peas, garlic, onions, parsley and cilantro



# LAFFA

Unique fillings rolled in lebanese pita bread. Served with french fries or potato chips. Substitute small salad \$3

## Taouk \$8

Grilled chicken, marinated in lebanese spices, wrapped with fries, onions, tomatoes and hommos

## Lebanese Celebration \$8

Grilled chicken, marinated in lebanese spices, romaine, tomatoes, onions and hommos

## Kafta \$8

Lean ground beef mixed with green onions, mint, parsley, spices, tomatoes, romaine and hommos

## Pita by the Sea \$8

Grilled salmon and tabbouleh topped with onion salsa, lemon juice, sumac, tomatoes and herbs

## Verdura Fresca \$8

Grilled onions, roasted red peppers, portobello mushrooms, kalamata olives, feta cheese, romaine, tomatoes, pepperoncini, provolone cheese and tsatziki. Add grilled chicken \$2

## Verdura con Gambero \$10

Grilled shrimp, cilantro and lime pesto, red onions, roasted red peppers, pepperoncini, tomatoes, romaine, feta, portobello, kalamata olives, provolone cheese, tsatziki

## Chicken Shawarma \$8

Grilled chicken in lebanese spices, romaine, tomatoes, onions and tsatziki

## Gyro \$8

Beef and lamb from the skewer, romaine, tomatoes, onions, feta and tsatziki

## Falafel \$8

Veggie patties of fava beans and chick peas, parsley, onions, tomatoes, romaine and tabini

## Napoleon on Wrap \$8

Portobello mushrooms, roasted red peppers, fresh mozzarella, extra virgin olive oil, balsamic vinegar and basil pesto.

Add grilled chicken \$2

## Istambouli \$9

Ground beef, mint, pine nuts, tomatoes, green onions, romaine, hommos and harissa (spicy)

## Lamb Shawarma \$10

Lamb marinated in fresh herbs and lebanese spices, sauteed onions, romaine, tomatoes, hommos



# PASTA

Salad and pita triangles

## Penne Me Kota \$14

Penne noodles, artichoke hearts, roasted red peppers, kalamata olives, fresh garlic, capers, fresh tomatoes, basil and marinated strips of chicken in a creamy pesto sauce topped with feta

## Pear and Cheese \$14

Fresh pears and aged cheeses married in beggars purse, button mushrooms, walnuts and fresh basil, in a gorgonzola cream sauce. Topped with ricotta

## Festivo Tri-Color \$14

Festively colored cappeleti style tortelloni, crimson rose, spinach leaf green and lemon yellows pasta, herbs and spices, ricotta, pine nuts, mint, button mushrooms, prosciutto and oregano in a vodka scented rose sauce. Topped with fresh mozzarella

## Gnocchi Alla Gorgonzola Tartufata \$14

Potato dumpling pasta served with a creamy gorgonzola sauce, portobello mushrooms, sundried tomatoes, drizzled with truffle oil and fresh mozzarella

## Chicken Rosemary & Pine Nuts Ravioli \$14

Applewood smoked chicken, mascarpone, pignoli nuts, basil, artichoke hearts, rosemary, sundried tomatoes, in a gorgonzola cream sauce. Topped with ricotta

## Four Cheese Sacchette \$14

Quattro formaggi beggars purses filled with ricotta, fresh mozzarella, pecorino romano and aged sharp provolone, sundried tomatoes and artichoke hearts in a spicy arrabbiata sauce

## Linguini Alla Vodka \$14

Sauteed chicken strips, roasted red peppers, portobello mushrooms and fresh basil in a vodka scented rose sauce



# SEAFOOD

Salad and pita triangles

## Salmon and Saffron \$16

Grilled salmon filet encrusted in yellow pepper and saffron pesto, artichoke hearts, pine nuts and feta cheese, garnished with tabbouleh, hommos, tsatziki and lebanese rice topped with toasted almonds

## Ravioli Frutti di Mare \$16

Whole pieces of sauteed bay scallops and large shrimp combined with roasted shiitake mushrooms and freshly chopped herbs, infused with a spanish fino sherry reduction, button mushrooms, roasted red peppers in a creamy walnut sauce

## Gibraltar \$16

Gulf shrimp sauteed in extra virgin olive oil, fresh garlic, basil and seasonings, prosciutto di parma and sundried tomatoes, spicy arrabbiata sauce over linguini

## A Feast of Four Seafoods \$17

Sauteed baby clams, scallops, mussels, and shrimp, tossed with fresh tomatoes, capers and green onions in a white wine clam sauce over linguini

# BEVERAGES

## Cafe

Cafe Americano \$2

Espresso \$3

Turkish Coffee (small pot) \$3

## Hot Tea \$2

Mediterranean Herbal

Honeydew Melon

Assam Black

Moroccan Mint

## Sodas \$2

Pepsi, Diet Pepsi, 7-Up, Dr. Pepper, Diet Dr. Pepper,

Pink Lemonade, Fresh Tea

## Juices \$2

Apple & Orange

## Specialty Beverages

### USA

Pomegrante \$5

### Italy

San Pellegrino, 500mL \$3

San Pellegrino, 1Lt \$4

San Benedetto Peach Tea, 500mL \$3

San Benedetto Green Tea, 500mL \$3

San Benedetto Lemon Tea, 500mL \$3

San Benedetto Natural Water, 500mL \$2



Talk Loud, Eat Well, Laugh Often!