

Local Licious FESTIVAL

OCTOBER 21ST - NOVEMBER 6TH 2022

PRIX-FIXE \$35 MENU

STARTER

CHARCUTERIE PLATTER FOR TWO

Served with Prosciutto, Salami and Capicola. Black olives, feta and crostini.

Or

AVGOLEMONO SOUP

Chicken and rice soup, prepared Greek-style with avgolemono sauce (lemon-egg sauce).

Or

TIROPITA

Homemade savory cheese pastry's, layered with buttery phyllo, filled with a feta cheese-egg mixture.

ENTRÉES

SALMON SOUVLAKI BOWL

Lightly breaded salmon combined with zucchini, red peppers, tomatoes, cucumbers, feta and Kalamata olives.

Served with rice. Topped with tzatziki and lemon wedges.

CHICKEN LINGUINE CARBONARA

Linguine noodles with our homemade alfredo sauce. Tossed with bacon, mushrooms, green onions and chicken.

Served with garlic bread.

PROSCIUTTO CRUSTED HALIBUT

Lightly breaded halibut crusted with fresh prosciutto. Topped with tomato basil broth. Served with rice and seasonal vegetables

PEPPERCORN BEEF SOUVLAKI

Tender pieces of marinated beef souvlaki. Topped with a homemade peppercorn sauce. Served with Greek salad, Greek oven roasted potatoes and rice.

DESSERT

HOMEMADE RICE PUDDING

BAKLAVA