

APPETIZERS

MARINATED GRILLED VEGETABLES **V** **DF** .. \$10

Seasonal vegetables marinated in fresh spices, garlic, extra virgin olive oil and fresh lemon juice

MUSSELS MARINARA **HC** **GF** **DF** \$15

A very generous serving of P.E.I. mussels in our delicious homemade tomato sauce

FRIED CALAMARI \$14

Lightly breaded calamari rings; served with our homemade marinara sauce

THAI CALAMARI \$15

Fried calamari tossed in Thai sweet and sour sauce, garnished with scallions, bean sprouts and black sesame seeds

MOZZARELLA STICKS \$6

Deep-fried mozzarella sticks; served with our homemade marinara sauce

CHICKEN QUESADILLAS (2)..... \$9

Two soft flour tortillas filled with chicken, cheddar and mozzarella—from our wood burning oven

HEART SMART QUESADILLA **HC** (1 LARGE) .. \$13

Whole wheat tortilla filled with chicken, spinach, roasted red peppers and a touch of feta—from our wood burning oven

SHRIMP QUESADILLAS \$14

Whole wheat tortilla filled with portobello mushrooms, spinach, fresh tomatoes, shrimp, onions and mozzarella— from our wood burning oven

EGGPLANT ROLLATINI **V**

as an appetizer (2 pieces) \$13

as an entrée (3 pieces) \$18

From our wood burning oven—baked eggplant stuffed with ricotta cheese, topped with mozzarella and smothered in our homemade fresh marinara sauce

MEDITERRANEAN APPETIZERS

Additional Pita **DF**\$1 🌾 Whole Wheat Pita Available By Request

HUMUS **HC** **V** **DF** \$8

A tangy blend of chick peas, Tahina, lemon juice, garlic & extra virgin olive oil; served with a fresh pita

Gluten Free Option only with sliced cucumbers **GF** +\$2

BABA GANUSH **V** **DF** \$8

Oven roasted eggplant blended with Mediterranean spices, garlic, Tahina, lemon & olive oil; served with a fresh pita

Gluten-Free Option only with sliced cucumbers **GF** +\$2

TABBOULEH **HC** **V** **DF** \$6

A minced salad of parsley, tomatoes, onion and bulgur wheat, flavored with lemon juice and Mediterranean spices

FALAFEL **V** \$9

Deep-fried patties made with fava beans, garlic and Mediterranean spices; served with Tahina, feta and kalamata olives and a fresh pita

STUFFED GRAPE LEAVES **V** \$7

Lemon steamed grape leaves filled with a Mediterranean rice mixture; served with kalamata olives and feta

MEDITERRANEAN COMBO PLATTER **V** \$17

Sampling of Humus, Baba Ganush, Tabbouleh, Falafel, Stuffed Grape Leaves & feta; served with Tahina and two fresh pitas

SPANAKOPITA **V** \$10

Homemade phyllo triangles filled with spinach and cheese; served with Tzaziki sauce

CHICK PEA SALAD **V** \$14

Chopped salad with cucumbers, grape tomatoes, parsley and chick peas topped with crumbled feta, dressed with olive oil and lemon juice; served with Zatr' bread

MEDITERRANEAN BEEF SKEWERS \$15

Lean and tender flank steak skewers in a Mediterranean style marinade; served over a bed of crispy onions

GRILLED CALAMARI TUBES **HC** \$12

Grilled and simply finished—garlic, extra virgin oil and fresh squeezed lemon juice

SALADS

DRESSINGS: Ranch, Balsamic Vinaigrette, Fat Free Honey Dijon, Honey Mustard, Blue Cheese, House (Pesto Vinaigrette) **Extra dressing .75**



ARPEGGIO SALAD **HC** **DF** \$14

Crisp romaine lettuce with oven roasted eggplant, roasted red peppers and artichoke hearts; served with balsamic vinaigrette

GREEK SALAD **V** \$14

Crisp romaine lettuce topped with feta cheese, cucumbers, olives, green peppers and tomatoes; served with house dressing

ARUGULA SALAD **GF** **V** \$8

Appetizer size Fresh arugula, with crumbled blue cheese, mandarin oranges, toasted walnuts; served with balsamic vinaigrette

CALAMARI SALAD \$15

Romaine, feta, kalamata olives, topped with fried calamari; served with balsamic vinaigrette

FALAFEL SALAD **V** \$14

Falafel patties on our house salad with feta cheese, olives and green peppers; served with Tahina sauce

CAESAR SALAD \$7 **HC** \$12

Does not contain raw eggs • Romaine tossed with our special Caesar dressing, Parmesan & homemade croûtons

CHICKEN CAESAR \$15

Does not contain raw eggs • Romaine tossed with our special Caesar dressing, Parmesan & homemade croûtons; **add your choice of grilled or Cajun chicken**

VIOLA SALAD **HC** **DF** \$16

Romaine, red cabbage, tomatoes roasted red peppers, avocado, grilled chicken and sprouts; served with honey mustard

TURKEY 'N BLUE SALAD \$15

Romaine, mandarin oranges, carrots & dried cranberries, with toasted nuts, turkey & blue cheese; served with balsamic vinaigrette

GOAT CHEESE SALAD **V** \$14

Warm, pecan encrusted goat cheese over spring mix with raisins, pecans, cucumbers, grape tomatoes and carrots; served with balsamic vinaigrette

MEDITERRANEAN \$24

Jumbo shrimp, scallops, feta, sun-dried tomatoes, kalamata olives and roasted red peppers, over mixed lettuce; served with balsamic vinaigrette

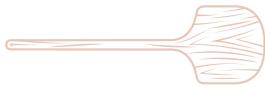
GRILLED VEGGIE SALAD **V** \$15

Spring mix topped with grilled veggies, goat cheese and slivered almonds; served with balsamic vinaigrette

HOUSE SALAD **HC** **GF** **V** **DF** \$7

Romaine lettuce, cucumbers and tomatoes; served with house dressing

PIZZAS



SMALL • 10-INCH LARGE • 14-INCH



Our delicious dough is made in-house daily

Whole Wheat and White available for all pizzas Gluten-Free Crust (10-inch) Available for all pizza + \$3

MARGARITA **V**..... \$9 \$13

American-style pizza, simply sauce and cheese

PALERMO **V**..... \$12 \$17

Italian style Margherita with San Marzano tomatoes, fresh mozzarella and fresh basil

TOMATO PIE **HC V**..... \$11 \$15

Topped with tomato sauce

FOUR VEGGIE **V**..... \$12 \$17

Artichoke hearts, spinach, broccoli, mushrooms, tomato sauce and mozzarella

ARPEGGIO **V**..... \$13 \$18

Roasted eggplant, sun-dried tomatoes, red peppers, tomato sauce and mozzarella

FUNGI **V**..... \$10 \$15

Mushrooms, tomato sauce and mozzarella

RAVELLO **V**..... \$12 \$17

Lightly topped with plum tomatoes, garlic, mozzarella, Parmesan, spinach and fresh basil; drizzled with extra virgin olive oil and a dusting of oregano

FLORENCE **V**..... \$13 \$18

Spinach, ricotta, mozzarella and tomato sauce

HARVARD **V**..... \$11 \$16

Mushrooms, green peppers, onions, tomato sauce, mozzarella

NAKED **V DF** \$10 \$15

Grilled eggplant, roasted peppers, broccoli, tomato sauce

BARON **V**..... \$12 \$17

Tomato-cheese pizza; topped with grilled vegetables

AMBLER..... \$14 \$18

BBQ Chicken, onions and mozzarella

BUFFALO..... \$14 \$18

Buffalo Chicken, blue cheese, hot sauce, mozzarella

POPEYE..... \$13 \$17

Chicken breast, spinach, onions, tomato sauce, mozzarella

BEEF EATER..... \$11 \$16

Pepperoni, homemade sausage, tomato sauce, mozzarella

PEPPERONI..... \$9 \$13

Tomato sauce, mozzarella cheese and pepperoni

SEAFOOD..... \$19 \$26

Crab, shrimp, scallops, tomato sauce, and mozzarella

WHITE PIZZAS

SANTORINI **V**..... \$12 \$17

White Pizza with fresh tomatoes, kalamata olives, red onions, feta and mozzarella, with oregano and olive oil

FOUR CHEESE **V**..... \$13 \$17

White Pizza with mozzarella, feta, ricotta and Parmesan

BIANCA **V**..... \$12 \$18

White Pizza with spinach, fresh garlic and mozzarella

PORTOBELLO **V**..... \$13 \$18

White Pizza with fresh spinach, portobello mushrooms, roasted red peppers, mozzarella & goat cheese

THIN CRUST PIZZA

ITALIAN STYLE 12-INCH

PISA **V**..... \$12

San Marzano tomato sauce, regular mozzarella and fresh basil

BELLA **V**..... \$14

San Marzano tomato sauce, fresh mozzarella, fresh basil and a touch of extra-virgin olive oil

MELANZANA **V**..... \$14

Tomato sauce, fresh mozzarella, garlic, basil and roasted eggplant

CAPRI **V**..... \$14

Ricotta (infused with garlic and oregano), spinach, thinly sliced local tomatoes, mozzarella and a touch of feta cheese

ARUGULA **V**..... \$16

White Pizza, baked with olive oil & garlic, finished with arugula, grape tomatoes, mozzarella and a dusting of Parmesan

SALINA **V**..... \$15

White Pizza with ricotta, mozzarella and kalamata olives, dusted with oregano

VILLAROSA **V**..... \$14

White Pizza topped with olive oil, garlic, spinach, grape tomatoes, ricotta and finished with mozzarella and oregano

SHRIMP & SPINACH..... \$16

Tomato sauce, shrimp, spinach, mozzarella

ENTRÉES

CHICKEN PARMESAN	\$18
Breaded in-house, topped with melted provolone; served with linguine marinara	
MICHAEL'S CHICKEN ♥ DF	\$20
Chicken Teriyaki style; served with rice and grilled vegetables	
VEAL ALLISON	\$25
Tender veal in a mushroom cream sauce with sun-dried tomatoes over penne	
VEAL PIZZAIOLA	\$25
Tender veal in marinara sauce topped with melted mozzarella over penne	
NUTTY SHRIMP DF	\$22
Chopped jumbo shrimp stir-fried with white rice and grilled vegetables topped with toasted almonds GF option (no charge) • Substitute Brown Rice	
NUTTY CHICKEN DF GF	\$20
Stir-fried chicken, brown rice and grilled vegetables topped with toasted almonds	
SALMON TERIYAKI ♥ DF	\$24
Salmon, teriyaki style, served with rice and grilled vegetables	
GRILLED SALMON DF	\$23
Grilled salmon finished in white wine sauce; served with seasonal grilled vegetables	
SALMON FLORENTINE DF	\$25
Grilled salmon, mushrooms, tomatoes and spinach; served over linguine	
CRAB CAKES	\$26
Homemade, delicately fried, panko-breaded jumbo lump crab cakes; served with mashed potatoes and a spinach medley	

MEDITERRANEAN ENTRÉES

CHICKEN MYKONOS ♥	\$22
Marinated grilled chicken breast accompanied by a medley of spinach, onions, garlic, tomatoes, asparagus, capers, kalamata olives and artichoke hearts, topped with crumbled feta; served with brown rice	
CHICKEN TAOUK	\$24
Grilled tender & juicy chicken skewers marinated in Mediterranean style yogurt; served with rice, grilled veggies and toum (a delicious emulsified garlic sauce)	
ISRAELI COUSCOUS WITH VEGETABLES V%	\$19
Israeli Couscous cooked to perfection with mushrooms, spinach, zucchini, yellow squash, carrots, fresh basil and garlic topped with chick peas and feta cheese <i>Add a skewer of Chicken Taouk</i> +\$6	
LAMB GRILLE GF DF	\$26
Sliced leg of lamb marinated Greek Style and char grilled; served with brown rice and an assortment of grilled veggies and broccoli	
BRONZINO GF	\$27
Fresh from the Mediterranean Sea; lightly marinated with lemon and garlic; wood oven baked and garnished with capers and tomatoes; served with homemade mashed potatoes	
MEDITERRANEAN CHICKEN ♥ DF	\$19
Mediterranean-spiced grilled chicken breast, grilled vegetables, kalamata olives and marinara sauce	
CHICKEN KABOB DF	\$18
Marinated pieces of chicken breast, grilled; served with grilled seasonal veggies	
SEAFOOD KABOB DF	\$22
Jumbo shrimp and scallops, grilled; served with grilled seasonal vegetables	
COMBO KABOB DF	\$22
Chicken, shrimp and scallops, grilled; served with grilled seasonal vegetables	
MIXED GRILLE DF	\$24
Filet Mignon, scallops and jumbo shrimp grilled; served with Tahina sauce, brown rice and grilled seasonal vegetables	
SEA BASS LEMONI ♥ GF DF	\$24
Lightly marinated Australian sea bass, fresh lemon, garlic and a touch of extra virgin oil, baked in our wood burning oven; served with brown rice and sautéed spinach	
SEA BASS ATHENA ♥ GF DF	\$24
Wood oven baked Australian sea bass in a delicious sauce with marinara, fresh tomatoes, onions and kalamata olives	

SIDES

ZATR' BREAD V% DF	\$3	MASHED POTATOES GF V%	\$4	BROWN RICE GF V% DF	\$4
From the wood oven, drizzled with extra virgin olive oil and Zatr' spice		SIDE HOUSE SALAD GF V% ♥	\$4	WHITE RICE V% DF	\$4
FETA AND OLIVES	\$8	OR SIDE CAESAR SALAD	\$4	FRENCH FRIES V% DF	\$4
Drizzled with extra virgin olive oil		Side salads not available for take out		SWEET POTATO FRIES V%	\$4
NUTTY BRUSSELS SPROUTS	\$9	GRILLED ASPARAGUS V% DF ♥	\$4	EXTRA PARMESAN (TAKEOUT)	
GF V% DF Topped with toasted pecans & drizzled with balsamic reduction		SAUTÉED SPINACH GF V% DF	\$4	2 or 4 Ounces	\$3 🌿 \$4
		STEAMED BROCCOLI GF V% DF	\$4		

PASTA SPECIALTIES

Whole wheat pasta or Gluten-Free pasta, are both available at an extra charge

NOTE: Most of our pastas are tossed with cheese. If you prefer to omit cheese, please let your server know. Pesto not available without cheese.

BASILICO	\$12
Linguine tossed in marinara with basil, garlic and olive oil	
JOE'S PENNE	\$16
Penne tossed in a cream sauce with mushrooms, garlic and sun-dried tomatoes	
VEGETARIAN PASTA	\$14 \$18
Penne tossed in marinara sauce with eggplant, broccoli, mushrooms and roasted red peppers	
GRILLED VEGGIE PASTA	\$14 \$18
Penne tossed in a light olive oil and garlic sauce with grilled vegetables, Parmesan & fresh tomatoes	
PESTO CHICKEN	\$14 \$18
Penne tossed in fresh basil pesto sauce with chicken, mushrooms, and sun-dried tomatoes	
CHICKEN CURRY	\$22
Penne tossed in curry sauce with chicken, broccoli and sun-dried tomatoes	
SHRIMP & CRAB CURRY	\$28
Penne tossed in curry sauce with jumbo shrimp, crab, broccoli and sun-dried tomatoes	
CAJUN CHICKEN	\$15 \$18
Angel hair tossed in a light tomato-cream sauce with spicy chicken, celery, carrots & mushrooms	
JAY'S BOLOGNESE	\$21
Angel hair topped with meat sauce	
SHRIMP ROSITA	\$15 \$20
Linguine tossed in a light creamy tomato-basil sauce, topped with jumbo shrimp	
PESTO DEL MARE	\$16 \$22
Linguine tossed in pesto sauce with jumbo shrimp, scallops and sun-dried tomatoes	

CHILDREN'S MENU

MOZZARELLA STIX	\$6
CHICKEN FINGERS	\$7
CHEESE QUESADILLAS	\$6
CHEESE PIZZA	\$7
PEPPERONI PIZZA	\$8
PENNE PASTA	\$7
GRILLED CHICKEN	\$8
Served with apple sauce	
FRENCH FRIES	\$3
SWEET POTATO FRIES	\$3

BEVERAGES

SODA	\$2.75
ICED TEA	\$2.50
LEMONADE	\$2.50
HOT TEA	\$2.25
<i>All of our coffee products use fresh roasted coffee by La Colombe</i>	
COFFEE	\$3
ESPRESSO	\$3.25
CAFFE LATTE	\$4
Espresso with steamed milk	
CAPPUCCINO	\$3.75
ICED CAPPUCCINO	\$3.75

BURGERS

AVAILABLE ANYTIME

8 oz. Certified Angus Beef Burger on a bun;
served with french fries (Fries are not GF)

Lettuce & Tomato available on request (no charge)	Substitute Sweet Potato Fries+\$3	Gluten-Free buns available on request for an upcharge
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BRIE AND MUSHROOM BURGER	\$15
Sautéed mushrooms and Brie cheese drizzled with a balsamic reduction	
GRILLED PINEAPPLE BURGER	\$16
Sliced grilled pineapple, American cheese and bacon	
BARBECUE BURGER	\$14
Barbecue sauce and cheddar topped with crispy onions	
GREEK BURGER	\$14
Topped with tomatoes, feta and homemade Tzaziki sauce	
CHEESEBURGER	\$15
Choose from Cheddar, American, or Provolone, (Brie + \$1)	
PLAIN BURGER	\$14

LUNCH SPECIALS

AVAILABLE UNTIL 3 P.M.

CHICKEN & SPINACH	\$12
Grilled marinated chicken, sautéed spinach and feta, on a Le Bus bun	
CRAB CAKE	\$16
Homemade crab cake and tartar sauce, on a bun; garnished with mixed greens	
TURKEY WRAP	\$9
Served Cold • Turkey, lettuce, dried cranberries and carrots in a whole wheat tortilla, with honey mustard, garnished with mixed greens	
PORTOBELLO & PEPPER	\$14
Grilled peppers, onions, and portobellos, homemade pocket bread (WHITE OR WHEAT) topped with spring mix and goat cheese	
CHICKEN SALAD	\$11
With red grapes, celery, chopped onion and mayo, over romaine or as a wrap	
FISH TACOS	\$11
Tacos stuffed with lettuce, tomato and fried cod, lightly drizzled with Chipotle mayo and topped with pineapple salsa	
LAMB POCKET	\$13
Marinated lamb in a pita pocket, with peppers, cucumbers, onions, tomatoes drizzled with homemade Tzaziki sauce	
VEGGIE BURGER	\$14
Two homemade veggie patties with alfalfa sprouts and chick peas, with a cucumber sour cream yogurt sauce and topped with avocado & sprouts	
BUN NOT INCLUDED • NOT GLUTEN FREE	