

APPETIZERS

- MARINATED GRILLED VEGGIES** **V** **DF** **GF**\$12
Seasonal vegetables marinated in fresh spices, garlic, extra virgin olive oil and fresh lemon juice
- MUSSELS MARINARA** **HC** **GF** **DF** \$16
A very generous serving of P.E.I. mussels in our delicious homemade tomato sauce
- MUSSELS GREEK STYLE** **HC** **DF** \$16
Wood oven baked, finished in a delicious lemon-wine sauce
- FRIED CALAMARI** \$16
Lightly breaded calamari rings; served with marinara sauce
- THAI CALAMARI** \$17
Fried calamari tossed in Thai sweet and sour sauce, garnished with scallions, bean sprouts and black sesame seeds
- MOZZARELLA STICKS** \$7
Deep-fried mozzarella sticks served with marinara sauce
- BUFFALO CAULIFLOWER** **V** (mildly spicy) \$10
Cauliflower, buffalo sauce, scallions & Blue cheese dressing
- CHICKEN QUESADILLAS (2)** \$10
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 & reduced fat mozzarella (from our wood burning oven)
- SHRIMP QUESADILLAS** \$16
Whole wheat tortilla filled with portobello mushrooms, spinach, fresh tomatoes, shrimp, onions and mozzarella—from our wood burning oven
- EGGPLANT ROLLATINI** **V** *Small (2 pieces)*\$14
Large (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
- BEEF SKEWERS** \$17
Lean and tender skewered flank steak finished with a teriyaki glaze; served over a bed of crispy onions

MEDITERRANEAN APPETIZERS

- Additional Pita **DF**\$1  Whole Wheat Pita Available By Request
- HUMUS** **HC** **DF** **V** \$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
- ROASTED RED PEPPER HUMUS** **HC** **DF** **V** \$8
A new version of our homemade humus blended with a touch of feta; served with a fresh pita
Gluten Free Option only with sliced cucumbers **GF**+\$2
- BABA GANUSH** **DF** **V** \$9
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** **DF** **V** \$8
A minced salad of parsley, tomatoes, onion and bulgur wheat, flavored with lemon juice and Mediterranean spices
- FALAFEL** **V** \$10
Deep-fried patties made with fava beans, garlic and Mediterranean spices; served with Tahina, feta, kalamata olives and a fresh pita
- STUFFED GRAPE LEAVES** **V** **GF** **DF** \$9
Lemon steamed grape leaves filled with a Mediterranean rice mixture; served with kalamata olives and feta
- SPANAKOPITA** **V** \$10
Homemade phyllo triangles filled with spinach and cheese; served with Tzaziki sauce
- CHICK PEA SALAD** **V** \$15
Finely chopped salad with cucumbers, grape tomatoes, parsley & chick peas topped with crumbled feta, dressed with olive oil & lemon juice; served with Zatr' bread
- GRILLED CALAMARI TUBES** **HC** **DF** \$14
Grilled and simply finished—garlic, extra virgin oil and fresh squeezed lemon juice
- MEDITERRANEAN COMBO PLATTER** **V** \$18
Sampling of Humus, Baba Ganush, Tabbouleh, Falafel, Stuffed Grape Leaves & feta; served with Tahina and two fresh pitas
- MEZZA TRIO** **V** \$14
Sampling of our delicious Baba Ganush, Roasted Red Pepper humus and our original Humus; served with pita.

SALADS

DRESSINGS: Ranch, Blue Cheese Balsamic Vinaigrette, Fat Free Honey Dijon, Honey Mustard, House (Pesto Vinaigrette) **Extra dressing \$0.75**

- ARPEGGIO SALAD** \$15
HC **GF** **DF** **V** Crisp romaine lettuce topped with oven roasted eggplant, roasted red peppers and artichoke hearts; served with balsamic vinaigrette
- GREEK SALAD** **V** **GF** \$15
Crisp romaine lettuce topped with feta cheese, cucumbers, olives, green peppers and tomatoes; served with house dressing
- ARUGULA SALAD** **GF** **V** \$8
Appetizer Size Arugula, topped with crumbled blue cheese, mandarin oranges, toasted walnuts; served with balsamic vinaigrette
- CAESAR SALAD** \$7  \$12
Does not contain raw eggs • Romaine tossed with our special Caesar dressing, Parmesan & homemade croutons
- HOUSE SALAD** **HC** **GF** **DF** **V** \$7
Romaine lettuce, cucumbers and tomatoes; served with house dressing
- CHICKEN CAESAR** \$16
Doesn't contain raw eggs Romaine tossed with our Caesar dressing, Parmesan & homemade croutons **Choose grilled or cajun chicken**
- BUFFALO CHICKEN SALAD** **GF** \$17
Romaine, red cabbage, carrots, tomatoes, cucumbers, and peppers, topped with tortilla strips, siracha, and crumbled blue cheese; served with blue cheese dressing
- CALAMARI SALAD** \$18
Romaine, feta and kalamata olives, topped with fried calamari; served with balsamic vinaigrette
- FALAFEL SALAD** **V** \$16
Falafel patties on our house salad with feta cheese, olives and green peppers; served with Tahina sauce
- VIOLA SALAD** **HC** **GF** **DF** \$18
Romaine, red cabbage, tomatoes roasted red peppers, avocado, grilled chicken and sprouts; served with honey mustard
- TURKEY 'N BLUE SALAD** **GF** \$17
Romaine, mandarin oranges, carrots & dried cranberries, topped with toasted nuts, turkey and blue cheese; served with balsamic vinaigrette
- GOAT CHEESE SALAD** **V** \$15
Warm, pecan encrusted goat cheese over spring mix with raisins, pecans, cucumbers, grape tomatoes and carrots; served with balsamic vinaigrette
- MEDITERRANEAN SALAD** **GF** \$24
Jumbo shrimp, scallops, feta, sun-dried tomatoes, kalamata olives and roasted red peppers, over mixed lettuce; served with balsamic vinaigrette
- GRILLED VEGGIE SALAD** **HC** **V** **GF** \$15
Spring mix topped with grilled veggies, goat cheese and slivered almonds; served with balsamic vinaigrette



PIZZAS



SMALL • 10-INCH  LARGE • 14-INCH

Our delicious dough is made in-house daily

Gluten-Free Crust (10-inch) Available for all pizza + \$4

Whole Wheat and White available for all pizzas

PLAIN PIZZA **V**..... \$10  \$14

(formerly Margarita) American-style pizza, simply sauce and cheese

PIZZA MARGHERITA \$13  \$18

V Neopolitan style pizza with San Marzano Tomatoes, fresh Mozzarella and fresh basil

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

Topped with tomato sauce

FOUR VEGGIE **V**..... \$14  \$19

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

ARPEGGIO **V**..... \$14  \$19

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

FUNGHI **V**..... \$12  \$16

Mushrooms, tomato sauce and mozzarella

RAVELLO **V**..... \$14  \$18

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**..... \$14  \$18

Spinach, ricotta, mozzarella and tomato sauce

HARVARD **V**..... \$13  \$18

Mushrooms, green peppers, onions, tomato sauce, mozzarella

NAKED **HC** **V** **DF** \$12  \$18

Grilled eggplant, roasted peppers, broccoli, tomato sauce

BARON **V**..... \$14  \$18

Tomato-cheese pizza topped with grilled vegetables

AMBLER \$14  \$19

BBQ Chicken, onions and mozzarella

BUFFALO \$14  \$20

Buffalo Chicken, blue cheese, hot sauce, mozzarella

POPEYE \$14  \$20

Chicken breast, spinach, onions, tomato sauce, mozzarella

BEEF EATER \$14  \$19

Pepperoni and homemade sausage, tomato sauce, mozzarella

PEPPERONI \$12  \$17

Tomato sauce, mozzarella cheese and pepperoni

SEAFOOD \$19  \$26

Crab, shrimp, scallops, tomato sauce, mozzarella

MEXICANA \$14  \$18

Seasoned ground beef, mozzarella, cheddar & tomato sauce

WHITE PIZZAS

SANTORINI **V**..... \$14  \$18

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

FOUR CHEESE **V**..... \$14  \$18

White Pizza with mozzarella, feta, ricotta & Parmesan

BIANCA **V**..... \$14  \$18

White Pizza with spinach, fresh garlic & mozzarella

PORTOBELLO **V**..... \$14  \$19

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

THIN CRUST PIZZA

ITALIAN STYLE  12-INCH

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

Thin crust pizza with San Marzano tomato sauce, regular mozzarella and fresh basil

BELLA **V**..... \$16

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

CAPRI **V**..... \$17

Thin crust pizza with herb infused ricotta, spinach, thinly sliced tomatoes, mozzarella and a touch of feta

VILLAROSA **V**..... \$17

White thin crust pizza topped with olive oil, garlic, spinach, grape tomatoes, ricotta and finished with mozzarella and oregano

JUMBO CALZONES

Whole Wheat and White doughs are available for Calzones

Tomato sauce served on the side

CALIFORNIA CALZONE **V**..... \$18

Mozzarella, tomatoes, grilled veggies, and feta

CHRISIE'S CALZONE \$18

Mozzarella, ricotta, spinach, pepperoni and sausage

CHICKEN CALZONE..... \$18

Chicken breast, onions, spinach and mozzarella

ENTRÉES

- CHICKEN PARMESAN** \$20
Breaded in-house, topped with melted provolone; served with linguine marinara
- MICHAEL'S CHICKEN** **HC DF** \$24
Chicken Teriyaki style; served with rice and grilled vegetables
- VEAL ALLISON** \$28
Tender veal in a mushroom cream sauce with sun-dried tomatoes over penne
- VEAL PIZZAIOLA** \$28
Tender veal in marinara sauce topped with melted mozzarella over penne
- NUTTY SHRIMP** **DF** \$25
Chopped jumbo shrimp stir-fried with white rice and grilled vegetables topped with toasted almonds
Gluten-Free Option (no charge) Sub. Brown Rice **GF**
- NUTTY CHICKEN** **DF GF HC** \$22
Stir-fried chicken, brown rice and grilled vegetables topped with toasted almonds
- SALMON TERIYAKI** **HC DF** \$26
Salmon, teriyaki style, served with rice and grilled vegetables
- GRILLED SALMON** **DF** \$26
Grilled salmon finished in white wine sauce; served with seasonal grilled vegetables
- SALMON FLORENTINE** **DF** \$26
Grilled salmon, mushrooms, tomatoes and spinach; served over linguine
- CRAB CAKES** \$28
Homemade, delicately fried panko-breaded jumbo lump crab cakes; served with mashed potatoes and a spinach medley

 **OUR CHICKEN IS ANTIBIOTIC AND HORMONE-FREE**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MEDITERRANEAN ENTRÉES

Kabobs served un-skewered

- CHICKEN MYKONOS** **HC** \$24
Marinated grilled chicken breast with a medley of spinach, onions, garlic, tomatoes, asparagus, capers, kalamata olives and artichoke hearts, topped with crumbled feta; served with brown rice
- CHICKEN SHAWARMA** \$22
Thinly sliced chicken breast marinated and prepared shawarma style; served with rice and a chopped Israeli salad.
- GREEK DELIGHT** \$20
A combo of Greek dishes includes grilled chicken (sliced), roasted red pepper humus, Tzaziki, feta, olives; served with pita wedges and a small chopped Greek salad.
- ISRAELI COUSCOUS** **V** \$20
Israeli Couscous cooked to perfection with mushrooms, spinach, zucchini, yellow squash, carrots, fresh basil and garlic topped with chick peas and feta cheese
Add a skewer of Chicken Taouk +\$8
- CHICKEN TAOUK** \$25
Grilled tender & juicy chicken skewers marinated in Mediterranean style yogurt; served with rice, grilled veggies and toum (a delicious emulsified garlic sauce)
- 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
- CHICKEN KABOB** **DF** \$22
Marinated chicken breast finished in a wine sauce; served with vegetables
- SEAFOOD KABOB** **DF** \$27
Jumbo shrimp and scallops finished in a wine sauce; served with vegetables
- COMBO KABOB** **DF** \$27
Chicken, shrimp & scallops finished in a wine sauce; served with grilled vegetables
- MIXED GRILLE** **DF** \$28
Filet Mignon, scallops and jumbo shrimp finished with a soy glaze; served with seasonal vegetables
- BRONZINO** **GF** \$28
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
- SEA BASS LEMONI** **HC GF DF** \$25
Lightly marinated Australian sea bass with 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** **HC GF DF** \$25
Wood oven baked Australian sea bass in a delicious sauce with marinara, fresh tomatoes, onions and kalamata olives

PASTA SPECIALTIES

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

- BASILICO** **HC V** \$14
Linguine tossed in marinara with basil, garlic and olive oil
- JOE'S PENNE** **V** \$18
Penne tossed in a cream sauce with mushrooms, garlic and sun-dried tomatoes
- VEGETARIAN PASTA** **HC V** ... \$16  \$20
Penne tossed in marinara sauce with eggplant, broccoli, mushrooms & roasted red peppers
- PESTO CHICKEN** \$15  \$20
Penne tossed in fresh basil pesto sauce with chicken, mushrooms, and sun-dried tomatoes
- LINGUINI BOLOGNAISE** \$22
Linguine topped with meat sauce
- CHICKEN CURRY** \$22
Penne tossed in curry sauce with chicken, broccoli and sun-dried tomatoes
- CAJUN CHICKEN**  \$16  \$20
Angel hair tossed in a light tomato-cream sauce with spicy chicken, celery, carrots and mushrooms
- SHRIMP & CRAB CURRY** \$28
Penne tossed in curry sauce with jumbo shrimp, crab, broccoli & sun-dried tomatoes

- SHRIMP ROSITA** \$18  \$25
Linguine tossed in a light creamy tomato-basil sauce, topped with jumbo shrimp
- PESTO DEL MARE** \$18  \$25
Linguine tossed in pesto sauce with jumbo shrimp, scallops & sun-dried tomatoes

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



BURGERS

AVAILABLE ANYTIME

- Locally Raised, Antibiotic and hormone free beef* *Served on a LeBus Bun - with fries (Fries are not GF)* *Gluten free buns available on for an up charge*
- BRIE AND MUSHROOM BURGER** \$17
Sautéed mushrooms and Brie drizzled with a balsamic reduction
- GRILLED PINEAPPLE BURGER** \$17
Sliced grilled pineapple, American cheese and bacon
- BARBECUE BURGER** \$16
Barbecue sauce and cheddar topped with crispy onions
- GREEK BURGER** \$16
Topped with tomatoes, feta and our homemade Tzaziki sauce
- CHEESEBURGER** \$15
Choose from Cheddar, American, or Provolone, (Brie + \$1)
- PLAIN BURGER** **DF** \$14

SIDES

- ZATR' BREAD** **V** **DF** \$3
From the wood oven, drizzled with extra virgin olive oil and Zatr' spice
- FETA AND OLIVES** **GF** \$10
Drizzled with extra virgin olive oil
- NUTTY BRUSSELS SPROUTS** \$10
GF **V** **DF** Topped with toasted pecans & drizzled with balsamic reduction
- MASHED POTATOES** **GF** **V** \$5
- SIDE HOUSE SALAD** **GF** **V** **HC** \$5
OR SIDE CAESAR SALAD \$5
Side salads not available for take out
- GRILLED ASPARAGUS** **V** **DF** **HC** \$5
- SAUTÉED SPINACH** **GF** **V** **DF** \$5
- STEAMED BROCCOLI** **GF** **V** **DF** \$5
- BROWN RICE** **GF** **V** **DF** \$4
- WHITE RICE** **V** **DF** \$4
- FRENCH FRIES** **V** **DF** \$4
- SWEET POTATO FRIES** **V** \$6

BEVERAGES

Free refills on sodas, iced tea, lemonade and coffee

- | | |
|------------------------------|-----------------------------------|
| ICED TEA \$2.75 | ESPRESSO \$3.25 |
| LEMONADE \$2.75 | CAFFE LATTE \$4.50 |
| SODAS \$2.75 | Double espresso with steamed milk |
| HOT TEA \$2.25 | CAPPUCCINO \$4 |
| COFFEE \$3 | ICED CAPPUCCINO \$4 |

All of our coffee products use fresh roasted coffee by La Colombe

 **OUR CHICKEN IS ANTIBIOTIC AND HORMONE-FREE**

JUST FOR LUNCH

AVAILABLE UNTIL 3 P.M.

- CHICKEN & SPINACH** \$14
Grilled marinated chicken, sautéed spinach and feta, on a Le Bus bun
- CRAB CAKE SANDWICH** \$16
Homemade crab cake and tartar sauce, on a bun; garnished with mixed greens
- TURKEY WRAP** **HC** **DF** \$10
Served Cold • Turkey, lettuce, dried cranberries and carrots in a whole wheat tortilla, with honey mustard, garnished with mixed greens
- CHICKEN SALAD** \$11
With red grapes, celery, chopped onion and mayo, over romaine or as a wrap
- FISH TACOS** \$12
Tacos stuffed with lettuce, tomato and fried cod, lightly drizzled with Chipotle mayo and topped with pineapple salsa
- GRILLED FILET TACO** \$13
Tender filet mixed with carrots, cabbage and jalapenos; topped with sour cream and sliced avocado
- SOUVLAKI CHICKEN PLATTER** \$14
A skewer of marinated grilled chicken served with rice, grilled vegetables and tzaziki sauce
- VEGGIE BURGER** **V** \$15
Two homemade veggie patties made with alfalfa sprouts and chick peas, with a cucumber sour cream yogurt sauce and topped with avocado & sprouts
BUN NOT INCLUDED • **NOT GLUTEN FREE**

POCKET SANDWICHES

For lunch only - until 3:00 P.M. • Choice of white or whole wheat
Served Hot - with chips • Lettuce & Tomato available on request

- PORTOBELLO & PEPPER POCKET** **V** \$14
Grilled peppers, onions, and portobellos, homemade pocket bread (WHITE OR WHEAT) topped with spring mix and goat cheese
- CHICKEN CAESAR POCKET** \$12
Romaine, grilled chicken, Caesar dressing & parmesan
- VEGGIE POCKET** **V** \$12
Eggplant, red onion & red peppers topped with feta
- BBQ CHICKEN POCKET** **DF** \$12
Chicken breast sautéed with barbecue sauce & onions
- CHICKEN PESTO POCKET** \$12
Chicken breast cooked with roasted red peppers & pesto sauce
- TURKEY POCKET** \$11
House baked turkey breast, roasted red peppers, honey Dijon dressing

CHILDREN'S MENU

- | | |
|-------------------------------------|--|
| CHICKEN FINGERS \$8 | GRILLED CHICKEN HC \$9 |
| CHEESE QUESADILLAS \$7 | Served with apple sauce |
| PENNE PASTA \$7 | FRENCH FRIES \$3 |
| Plain, butter or marinara | SWEET POTATO FRIES \$6 |

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