



Beer

Imports	5
Mythos, Stella Artois, Guinness Draught, Guinness Blonde Lager, Peroni	
Domestics	4.5
Bud Light, Four Peaks - Kilt Lifter, Blue Moon (seasonal), Sam Adams (seasonal)	
Draft Beer	5
Stella Artois	

White Wine

	Glass	Bottle
Sileni Sauvignon Blanc (New Zealand)	9.5	35
In ancient Greece, Seleni was companion of Dionysus, the God of wine. Intense aromatics of passion and tropical fruits. Pairs well with Shrimp Skewers.		
Steele Canyon Cellars Chardonnay (Napa Valley)	--	37
Lemon, grapefruity, pomelo with hints of vanilla, coconut and butterscotch. Pairs well with Dolmades.		
Bogle Chardonnay (Central Coast)	8.5	31
Green apples and juicy pears give way to elegant hints of lemon with a soft finish of toasty notes of oak. Pairs well with the Salmon Skewers.		
Kouros Patras (Greece)	--	31
A classic Greek wine is crisp and elegant with fruity pear-like flavor and a hint of melon at the finish. Pairs well with the Pasta Giovanni.		
Guido Natalino Gavi (Italy)	--	39
Light, fresh and zesty, lemony and fresh almond aromas. Pairs well with Greek Pasta Salad w/ Chicken.		
Ecco Domani Pinot Grigio (Northern Italy)	8.5	31
Brilliant, crisp and refreshing, this wine has the perfect combination of floral aromas and tropical fruit flavors. Pairs well with the Spanakopita.		
Havenscourt Pinot Grigio (Napa Valley)	7	26
Strawberry and cherry aromas with a dusty oak finish. Pairs well with Village Greek Salad.		
Luccio Moscato D'asti (Italy)	--	35
This frizzante wine is bubbly and refreshing with flavors of ripe fruit, tangerine and a hint of honey. Pairs well with the Aphrodite Cheesecake.		
Havenscourt Moscato (Napa Valley)	7	26
Crisp, refreshing with soft fruit tones. Pairs well Pasta Stefano.		

Red Wine

	Glass	Bottle
Kouros Nemea (Greece) This elegant Greek wine has a medium bodied core of fresh berries and plums balanced by rich tannins. Pairs well with the Lamb Souvlaki.	--	37
Conquista Malbec (Argentina) Bold and fruity with plum and red fruit. Velvety chocolate and dark plum finish. Nice pairing for greek salad with gyro meat.	11	41
Rosso Toscano (Italy) Pleasant and fruity note of Marasca cherry coming from Sangiovese grapes. Pairs well with Filet Skewers.	10	37
Bogle Pinot Noir (Central Coast) Floral notes of violets, fragrant strawberries and layers of cherry fruit resonate, while touches of green tea add an extra layer of flavor. Pairs well with the Keftedes.	8.5	31
Steele Canyon Cellars Pinot Noir (Napa Valley) Aged in French American oak barrels, raspberry and soft strawberry flavors with a smooth finish. Pairs well with Baked Ziti.	--	37
Nero D'Avola (Sicily) Bold flavors of wild berries, black cherries and prunes. Pairs with Spaghetti and Meatballs.	--	39
Vino Erotico (France) Full bodied, rich violet, black currant and raspberries. Pairs well with Mamma Mia Chicken.	--	37
William Hill Merlot (Napa Valley) Reminiscent of a bold cabernet sauvignon. Aromas of blackberry, black cherry finished with a peppery chocolate. Pairs well with Stuffed Green Peppers.	--	33
Havenscourt Cabernet (Napa Valley) Smooth flavors of black cherry and currants and a touch of toasted oak. Pairs well with Greek Salad with Chicken.	7	26
Louis Martini Cabernet (Sonoma County) Rich fruit characteristics with layers of vanilla, mocha and espresso. Pairs well with Mousaka.	--	35
Opolo Mountain Zinfandel (Paso Robles) Beautiful bouquet of black cherry, plum and spices. Pairs well with Pastitsio.	--	43
Carnivor Cabernet (Modesto, California) Big and bold in flavor, this wine has rich tannins with layers of dark fruit, toasted oak and a hint of espresso. Pairs well with the Lamb Roast Cabernet.	9.5	35
Pomegranate (Armenia) Dark flavors and peppery tartness mix with layers of rich, fruity pomegranate. Pairs well with the Pomegranate Chicken Salad.	9.5	35

Sangria

	Glass	Pitcher
Pierro's Sangria This homemade drink is a blend of red wine, seasonal and citrus fruits and spices.	8	30

House Wine

Canyon Road House Wines: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel	5	--
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Happy Hour

Sun - Thurs 4 PM - 6 PM

\$2 off any appetizer, glass of wine or beer

All Day Monday

1/2 price bottles of wine

All Day Tuesday

\$ 2 off any glass of wine or beer

All Day Wednesday

Pasta and house wine \$13

(applies to Giovanni, Angelo, Stefano, Papous and Spaghetti ala carte only, excludes meat options)

All Day Thursday

Pizza and beer \$12



Homemade Desserts

- Yia Yia Cookies (Traditional Kourambiedes)** 4
Melt-in-your-mouth, butter, powdered sugar cookies.
- Cannoli** 5
Ricotta cheese, powdered sugar, walnuts and cocoa in a buttery shell. (Two per order)
- Rice Pudding**  5
Slow-cooked rice with milk, sugar and vanilla. Served cold.
- Baklava** 6
Sugared walnuts and cinnamon, layered and baked in a buttery filo dough. Add ice cream 2.5
- Aphrodite's Cheesecake**  6
Cheesecake with baklava crust.
- Apollo's Cheesecake** 6
Pumpkin Cheesecake with baklava crust.
- Tiramisu Cheesecake** 7
A twist on an Italian classic. Our award-winning cheesecake is layered with brandy-espresso infused lady fingers and marscapone.
- World's Best Dessert** 6
(How my 5 yr old Grandson reacted) Chocolate Baklava. Pistachios and chocolate rolled in filo and baked into a unique baklava roll