

APPETIZERS

HUMMUS

An outstanding blend of garbanzo beans, garlic, tahini and lemon juice, served with pita bread.

9.95

SAGANAKI "FLAMING CHEESE"

Mouthwatering imported kasseri cheese flamed with ouzo and served with warm pita bread.

12.95

OLIVE & CHEESE PLATE

A combination of french feta cheese, imported kasseri cheese and tasty kalamata olives, served with tzaziki sauce and a basket of warm pita bread 10.95

TIROPITAS

Four buttery phyllo triangles filled with feta cheese and baked until golden brown.

7.95

DOLMATHES

Four marinated grape leaves filled with a fabulous blend of ground beef, Rice and onions topped with a delicious lemon and eggs sauce.

9.95

HORIATIKI SALATA

Garden fresh tomatoes, cucumbers, bell peppers, red onions, artichoke hearts, kalamata olives, greek peppers and feta cheese.

9.95

BAY SHRIMP

Our refreshing greek salad topped with plenty of delicious bay shrimps.

11.95

GYROS

Fresh greek salad smothered with a large portion of our tasty broiled gyros meat.

13.95

SHRIMP & AVOCADO

Fresh avocados, bay shrimp and creamy bleu cheese dressing on top of a big, fresh greek salad.

15.95

MUSHROOM PITAS

Four buttery phyllo triangles filled with mushrooms and sauteed in a delicious wine sauce.

7.95

SHRIMP COCKTAIL

Four delicious Prawns, accompanied with bay shrimp and served with a tangy cocktail sauce.

9.95

ROMA TOMATO BRUSCHETTA

A great combination of fresh roma tomatoes, basil, garlic and mozzarella cheese baked on french baguettes.

8.25

CRAB CAKES

Pan seared and served with a warm whole grain dijon cream sauce.

12.5

FRIED CALAMARI

A tender calamari lightly breaded and fried, served with a chipotle aioli sauce.

11.95

SALADS

SOUP & SALAD

Our delicious greek salad now accompanied with our phenomenal chicken soup.

10.25

LARGE GREEK

A combination of crisp fresh lettuce, juicy tomatoes, red onions, greek olives, cucumbers, gourmet feta cheese, marinated artichoke hearts and greek peppers.

9.5

CHICKEN

Our famous tender charbroiled chicken brochette topped on a big, fresh greek salad.

14.95

CHOPPED CHICKEN

It's the same famous chicken salad, only everything's chopped to maximize the delicious flavors.

14.95

GOURMET PIZZAS.

ÆGEAN

Delicious bay shrimp, red bell peppers, mozzarella cheese, marinated artichoke hearts, pesto, greek peppers, kalamata olives, red onions and feta cheese- 11.95

MEDITERRANEAN

Layers of mozzarella cheese, fresh pesto, sun-dried Tomatoes, mushrooms and garlic baked on our delicious pita bread.

9,95

CHICKEN & PESTO

Grilled breast of chicken layered on mozzarella cheese, pesto, red bell peppers, red onions, garlic and crumbled feta cheese,

11.25

CASSEROLLES

All Casseroles are Served with Our Greek Salad or Soup.

MOUSSAKA

Sauteed eggplant layered among a delicious blend of hearty seasoned ground beef and russet potatoes, topped with a rich, creamy bechamel sauce and baked to perfection.

13.50// A LA CARTE 9.50

SPANAKOPITA

A spinach casserole rich with feta cheese, eggs and green onions baked in a phyllo pastry. 12.95// A LA CARTE 9.5

PASTITSIO

Lean beef seasoned, then layered with macaroni topped with a phyllo pastry/ 13.5//A LA CARTE 9.50

PASTA

All Pastas Are Served with Our Greek Salad or Soup.

LINGUINI CARBONARA

Prepared with pancetta, English peas, parmesan cheese, green onions and cream sauce.

15.95

FOUR CHEESE TORTELLINI

Prepared with a creamy parmesan sauce and tossed with prosciutto and peas.

14.95

CHEESE RAVIOLI

Ravioli's filled with ricotta cheese and served with marinara sauce.

14.95

CHICKEN POMMODORO

A grilled breast of chicken served over angel hair pasta, then tossed with fresh roma tomatoes, basil, garlic, olive oil and roasted pine nuts.

15.95

SEAFOOD

Bay shrimp, jumbo gulf prawns and sea scallops tossed with white wine, garlic, fresh herbs and a touch of cream in linguini.

17.25

ROASTED GARLIC CHICKEN

Sauteed boneless chicken breast, black olives, mushrooms and green onions then tossed with linguini in a roasted garlic and sherry sauce.

15.5

SEAFOOD SAFFRON

Prepared with prawns, mussels, scallops, clams and bay shrimp with a Papapolloni's saffron sauce.

17.95

CHEF'S CHOICE PASTA

Italian sausage sauteed with garlic, basil and diced tomatoes then tossed in a marinara sauce with a touch of cream and spinach.

15.95

CAPELLINI AND PRAWNS

Juicy wild shrimp served with tomatoes and mushrooms sauteed in garlic and basil.

Finished with white wine, a touch of tomatoe sauce and fresh spinach.

16.95

GRILLED VEGETABLE

Grilled red and green bell peppers, pesto, green zucchini, mushrooms and eggplant. Served over linguini, then tossed in a reasted red bell pepper sauce.

14.95

MEDITERRANEAN CHICKEN

A grilled breast of chicken tossed with linguini, pesto, sun dried tomatoes, mushrooms, olives, garlic, then topped with parmesan cheese.

15.95

CHICKEN FETTUCINI ALFREDO

a grilled breast of chicken specially prepared with creamy butter, garlic and parmesan cheese sauce.

15.95

SEAFOOD RAVIOLI

Shrimp and crab ravioli topped with a delectable cream tomatoe basil sauce.

16.95

ENTREES

All Entrees are Served with Our Greek Dinner Salad or Soup.

LAMB CHOPS

Our famous lamb chops marinated, seasoned and charbroiled to perfection, served with seasoned vegetables and rice pilaf.

29.95

GYROS PLATE

A generous portion of our unique blend of lamb and beef, seasoned and broiled on a gas roisserie served with tzaziki sauce on the side seasoned vegetables and rice pilaf.

15.25

PAPAPAVLOS COMBINATION

Our most popular delicacies: Spanakopita, pastitsio and moussaka, served with seasoned vegetables and rice pilaf.

16.95

CHICKEN BROCHETTE

A tender boneless breast of chicken marinated and charbroiled with fresh zucchini served with seasoned vegetables and rice pilaf.

14.95

LAMB BROCHETTE

A marinated kabob, cut from a choice leg of lamb, charbroiled with fresh mushrooms, onions and bell peppers, served with seasoned vegetables and rice pilaf.

17.95

VEGETABLE BROCHETTE

A charbroiled kabob loaded with fresh garden vegetables served with tzaziki sauce, rice pilaf and seasoned vegetables.

13.95

BEEF BROCHETTE

A marinated steak brochette, trimmed from choice prime sirloin and charbroiled with onions and bell peppers, served with seasoned vegetables and rice pilaf.

15.95

CHICKEN MARSALA

A tender boneless chicken breast topped with a mushrooms marsala wine sauce, served with seasoned vegetables and rice pilaf.

15.95

GRILLED GULF PRAWNS

Five gulf prawns wonderfully marinated in white wine, lemon and olive oil, then grilled with bell peppers and onions, served with seasoned vegetables and rice pilaf..

16.95

FILET MIGNON

A tender 7oz. Filet mignon steak charbroiled with a portobello mushroom merlot demi glaze sauce, served with rice pilaf and seasoned vegetables.

26.95

FRESH FISH BROCHETTE

Our seasonal fresh Mahi-Mahi marinated in lemon, olive oil and oregano grilled, served with seasoned vegetables and rice pilaf.

17.95