

Mezethes - served with housemade village style bread	\$4 each
Tzatziki- Greek goat and sheep yogurt, cuke, dill, garlic	Skorthalia – potato, garlic, vinegar, oil
Htipiti- feta, grilled hot & sweet pepper	Taramosalata- carp roe, lemon, oil, bread
Fava- Santorini fava, onions, garlic, vinegar	Kolokytho Skorthalia- squash, garlic, vinegar

Orektika-Soupa

Htapodi Scharas- grilled octopus with Santorini fava, red onions and caper berries	14
Skoumbri- grilled whole Gulf of Maine mackerel with oregano, lemon and olive oil	12
Kolokythokeptedes- baked delicata squash fritters with feta, mint and Greek yogurt	10
Kremmydopita- baked filo pie with caramelized onions, leeks and kefalograviera cheese	10
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	10
Fasolada- Greek white bean soup with tomato, onions, carrots and rosemary	8

Kyrios Piata

Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and roasted squash	32
Kouneli Stifado- braised Senza Scarpe rabbit with tomato, allspice and cinnamon; with TK fettuccine	30
Pastitsio- Greek pasta topped with cinnamon-tomato beef and béchamel sauce	24
Htenia me Prasorizo- seared Gulf of Maine scallops with leek rice and lemon-olive oil sauce	32
Peskandritsa Bourdeto- roasted Gulf of Maine monkfish with tomatoes, onions, potatoes and paprika	26