

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
Kakavia- Greek fisherman’s stew with monkfish, mussels, littleneck clams in an herbed-tomato broth	28
Salathi- roasted Gulf of Maine skate wing with kolokytho skorthalia and braised greens	28
Lahanodolmathes- stuffed cabbage with rice, mint, almonds and currants; egg-lemon sauce	20