

Appetizers

SANTORINI'S "GRILLED" CALAMARI	13
Grilled baby squid served over mixed field greens & tossed with lemon Herb dressing	
MOZZARELLA CAPRESE	13
Fresh mozzarella with Roma tomatoes, fresh basil, balsamic vinegar reduction & extra virgin olive oil	
FRIED SMELTS	10
Dusted with seasoned flour, served with lemon and Tahini Sauce	
SPICY TUNA TARTAR	17
Diced Ahi tuna mixed with Moroccan harissa, sesame seeds, seaweed salad, served with avocado, crispy wontons	
SHRIMP SALTADO	16
Jumbo shrimp baked with roasted potatoes in garlic Parmesan sauce over grilled French bread	
SOUP OF THE DAY	

Mezze

(Mediterranean Starters)

HUMMUS & PITA (with fresh cut veggies additional \$3)	9
Chickpea spread with garlic, tahini & lemon	
HALLUMI CHEESE	13
Oven roasted Cypriot sheep's milk cheese, roasted cherry tomatoes green olives, finished with a lemon herb dressing	
BABAGHANOUSH & PITA (with fresh cut vegetables additional \$3)	11
Roasted eggplant spread with garlic, tahini & lemon	
TABOULEH	9
Chopped parsley salad with bulgur wheat, diced tomato, bell pepper, green onion, lemon juice & olive oil	
TZATZIKI & PITA (with fresh cut veggies additional \$3)	7
Yogurt, mint, garlic, cucumber	
IMAM BAYILDI	11
Fire roasted Japanese eggplant, onions, tomatoes & garlic	
STUFFED GRAPE LEAVES	10
Grape leaves filled with rice & herbs	
FRIED KUBBE	13
Seasoned ground beef & pine nuts encrusted with bulgur wheat & served with tzatziki	
BOREK & SPANAKOPITA	13
Two kinds of filo pastry, Borek filled with a blend of three cheeses, mint & sesame seeds the spanakopita filled with spinach, onions & feta	
SANTORINI MEZZE TASTING	20
Fried kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus and pita	
VEGETARIAN MEZZE TASTING	20
Imam bayildi, stuffed grape leaves, cheese Borek, tabouleh, lentil pilaf, green olives, hummus and pita	
MEDLEY OF PICKLES	6
Pickled turnips, baby cucumbers and marinated green olives	

Salads

		Add chicken breast \$8, jumbo shrimp \$12, salmon \$12	
CAFÉ GREEK SALAD	13		
Romaine lettuce, bell peppers, red onions, tomatoes, cucumbers, Kalamata olives, oregano & feta cheese, oregano tossed with a red wine vinegar & olive oil dressing			
		Small 9	Full 14
TOASTED WALNUT & GORGONZOLA SALAD	10		
Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese tossed with shallot sesame oil vinaigrette			
		Small 9	Full 14
THE CLASSIC CAESAR	16		
Romaine lettuce, herbed croutons & Parmesan cheese			
		Small 9	Full 12
CHICKEN MILANESE WITH TOMATO SALAD	6		16
Panko crusted chicken breast, with fresh mozzarella cheese, tomato, shallot & arugula salad in olive oil lemon dressing			
SEARED AHI TUNA SALAD	9		19
Seared peppered Ahi tuna, sliced avocado, romaine lettuce, baby spinach, carrots, daikon sprouts and lime ginger toasted sesame seed dressing garnished with fried wontons			
SEAFOOD SALAD	13		17
Sauté jumbo shrimp, bay scallops, calamari, salmon & white fish, served with mixed field greens with lemon herb dressing			
GRILLED OCTOPUS SALAD	11		19
Served over Beluga lentils, with seasoned shallots & celery, with arugula fennel, tomatoe salad, and white balsamic vinaigrette			

Pizza

Baked in our Wood-fired oven

MARGHERITA A LA NAPOLITANA	15
Fresh tomato sauce, fresh mozzarella cheese & fresh basil	
SANTORINI	16
Mediterranean beef soujouk sausage, tomatoes, onions, mozzarella cheese, goat cheese & fresh mint	
WILD MUSHROOM	16
Mozzarella cheese, garlic oil, Kasseri cheese & fresh arugula	
EGGPLANT	16
Fried eggplant, roasted red peppers, Kalamata olives, mozzarella & feta cheese	

Sides

LENTIL PILAF , crispy onions	6
SAUTEED WILD MUSHROOMS	6
GRILLED ASPARAGUS	7
SANTORINI FRIES , Herbs, feta cheese and garlic	7
ROASTED POTATOES , Herbs and garlic	6
GRILLED SHRIMP	12

Outside food and beverages are not allowed
 \$1.50 per person charge is added for celebratory cakes
 Corkage fees: Up to (2) Standard Bottles \$20ea.; Thereafter \$35ea.
 18% gratuity will be added for parties of 8 or more
 No Pets Allowed Except Service dogs.

Entree

FINE HERB ROASTED ORGANIC CHICKEN BREAST	24
Roasted garlic potatoes, seasonal vegetables & Porcini mushroom wine sauce	
GRILLED FILET OF ATLANTIC SALMON	27
Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage, beurre blanc sauce	
MOROCCAN LAMB SHANK	32
Braised with dried fruit and balsamic vinegar, orange scented couscous	
CIOPPINO SANTORINI	28
Jumbo Shrimp, salmon, white fish, calamari, scallops, mussels & clams cooked in our special tomato sauce & grilled garlic bread Add Linguine.....\$2.00	
MOUSSAKA	21
Layers of eggplant, ground beef ragú & potatoes, béchamel sauce	
GRILLED VEGETABLE PLATE	19
Seasoned Eggplant, yellow squash, zucchini, red bell pepper, asparagus and roasted garlic potatoes with olive oil and balsamic vinegar reduction	
OVEN ROASTED BUTTERNUT SQUASH	19
Quinoa, chickpeas, zucchini, cranberries & shallots	

Kebob

GRILLED KEFTA KEBOB	19
Sausage shaped seasoned ground beef, with rice pilaf, vegetables, hummus, tzatziki & pita	
SANTORINI LAMB SOUVLAKI	29
Grilled marinated lamb served with rice pilaf, vegetables, tzatziki, hummus & pita	
GRILLED BEEF BROCHETTE	29
Marinated kebobs of beef tenderloin served with rice pilaf, vegetables, hummus & pita	
GRILLED CHICKEN KEBOB	20
Marinated chicken thigh meat served with rice pilaf, vegetables, hummus & pita	

Martinis

SANTORINI
Gin, Blue Curacao, Lemon
13

THE EMPRESS
Sake, Elderflower,
Lychee Juice, Citrus Bitters
13

GINGER BASIL SMASH
Vodka, Ginger, Basil,
Elderflower, Lemon
13

PEARITY
Pear Vodka, Elderflower,
Pear Puree
13

POMTASTIC
Vodka, Pomegranate Liqueur,
Pomegranate Juice, Lime
13

JUST PEACHY
Peach Vodka, Peach Liqueur,
Peach Puree
13

Cocktails

OPA!
Ouzo, Lemon,
Orange Liqueur, Lime,
Pomegranate Float
13

VERMONT SOUR
Rye Whiskey, Lemon,
Maple Syrup, Walnut Bitters
13

GREEK SPELL
Metaxa, Raw Sugar,
Lemon, Lime, Club Soda
13

APEROL SPRITZ
Aperol, Prosecco,
Club soda, Orange Bitters,
Orange Peel
13

PISCO PUNCH
Pisco, Pineapple,
Lemon, Orange Bitters
13

Pasta & Risotto

FETTUCCHINE CON GAMBERETTI	25
Jumbo shrimp sauteed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach & garlic	
SHRIMP CAPPELLINI AL CHECCA	23
Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sauté jumbo shrimp	
FARFALLE CON PESTO É POLLO	22
Grilled marinated chicken breast served over bowtie pasta with cilantro pesto, garnished with diced tomatoes	
YUVETSI	21
Slow roasted lamb with tomatoes & onions baked with orzo pasta & finished with grated Kasseri cheese	
PENNE CON POLLO	22
Pan roasted chicken breast over penne pasta with arugula, shitake mushrooms, leeks, tomatoes and creamy garlic wine sauce	
RISOTTO WITH WILD MUSHROOMS	21
Seasonal wild mushrooms, shallots & Parmesan cheese	
RED CURRY RISOTTO WITH SEAFOOD	26
Black mussels, Jumbo shrimp, clams, spinach & red onions	

Beer

DRAFT		BOTTLE	
IPA, Smog City, Local	8	Lager, Corona, Mexico	7
Amber Ale, Eel River, Local	8	Pilsner, Stella, Belgium	7
Pilsner, Made West, Local	8	Pale Lager, Mythos, Greece	7
Pale Wheat, Blue Star, Local	8	Abbey Tripel, Chimay, Belgium	13
		Erdinger Weissbier (non alcoholic)	7

Spirits

ARAK EL RIF (Lebanon)	12	MACALLAN 12	14
ARAK EL MASSAYA (Lebanon)	14	BALVENIE 12	14
METAXA OUZU (Greece)	12	JOHNNY WALKER DOUBLE BLACK	18
OZUO PLOMARI (Greece)	14	WOODFORD RESERVE	14
RAKI (Turkey)	14	BLANTON'S	14
FRANCOLI GRAPPA	14	KNOB CREEK	12
DARON CALVADOS	14	DON JULIO 70 ANEJO BLANCO	14
PEDRO XIMENEZ SHERRY	14	DON JULIO 1942	30

Beverages

Tropical Iced Tea	4	Coffee/Decaf	3
Aqua Panna Water	7	Americano	5
San Pellegrino Sparkling	7	Espresso	4
Arnold Palmer	4	Double Espresso	7
Milk	4	Cappuccino	6
Lemonade	4	Double Cappuccino	9
Hot Tea (per tea bag)	4	Macchiato	5
Hot Water, Lemon, Honey	2.5	Cafe Latte	6

Sangria

RED OR WHITE BY GLASS	9
PITCHER (8 SERVINGS)	60

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