

Appetizers

- SANTORINI'S "GRILLED" CALAMARI** (SINCE 1993)
Grilled baby squid served over mixed field greens & tossed with lemon herb dressing
- MOZZARELLA CAPRESE**
Fresh mozzarella cheese with Roma tomatoes, fresh basil, balsamic vinegar & extra virgin olive oil
- SPICY TUNA TARTAR**
Diced Ahi tuna mixed with Moroccan harissa, sesame seeds, seaweed salad, served with avocado & crispy wontons
- SHRIMP SALTADO**
Jumbo shrimp baked with roasted potatoes in garlic Parmesan sauce over grilled bread
- FRIED SMELTS**
Dusted with seasoned flour, served with lemon and Tahini sauce
- SOUP OF THE DAY**

Mezze

(Mediterranean Starters)

- HUMMUS & PITA** (with fresh cut veggies additional \$3)
Chickpea spread with garlic, lemon & tahini
- IMAM BAYILDI**
Fire roasted Japanese eggplant, onions, tomatoes & garlic
- HALLUMI CHEESE**
Oven roasted Cypriot sheep's milk cheese, roasted cherry tomatoes green olives, finished with a lemon herb dressing
- CHEESE BOREK & SPANAKOPITA**
Two kinds of filo pastries. One filled with a blend of three cheeses & mint, the second filled with spinach & feta
- BABAGHANOUSH & PITA** (with fresh cut veggies additional \$3)
Roasted eggplant spread with garlic, tahini, & lemon
- SANTORINI MEZZE TASTING**
Fried kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus & pita
- VEGETARIAN MEZZE TASTING**
Imam bayildi, stuffed grape leaves, cheese borek, tabouleh, lentil pilaf, green olives, hummus and pita
- STUFFED GRAPE LEAVES**
Grape leaves filled with rice & herbs
- MEDLEY OF PICKLES**
Pickled turnips, baby cucumbers and marinated green olives
- TZATZIKI & PITA** (with fresh cut vegetables additional \$3)
Yogurt, mint, garlic, cucumber

Pizza

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

Salads

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

Wraps & Panini

Served with your choice of French fries, fruit or mixed greens

- 12 **CHICKEN WRAP**
Marinated Chicken thigh meat, tomatoes, turnips, onions, lettuce, sumac & tahini in lavash bread
- 12 **LAMB WRAP**
Grilled souvlaki, tomatoes, onions & tzatziki sauce in lavash bread
- 12 **BEEF WRAP**
Grilled beef kebob, tomatoes, turnips, onions, lettuce, sumac & tahini sauce in lavash bread
- 16 **SKIRT STEAK PANINI**
Grilled skirt steak with onions, served with tomatoes & avocado
- 12 **TURKEY & PESTO PANINI**
Turkey, sun dried tomato pesto, spinach & swiss cheese
- 12 **EGGPLANT PARMAGIANA PANINI**
Pan fried eggplant, roasted red peppers, basil, marinara & mozzarella cheese
- 12 **PROSCUITTO PANINI**
Thinly sliced prosciutto, tomato, arugula & fresh mozzarella

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

Kebab

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

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

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

SPIRITS

ARAK EL RIF (Lebanon)	12	MACALLAN 12	14
ARAK EL MASSAYA (Lebanon)	14	BALVENIE 12	14
METAXA OUZO (Greece)	12	JOHNNY WALKER DOUBLE BLACK	18
OUZO 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

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

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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