

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** 6

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 veggies 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, tossed with red wine vinaigrette 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** 19
Panko crusted chicken breast, with fresh mozzarella cheese, tomato, shallot & arugula salad in olive oil lemon dressing
- SEARED AHI TUNA SALAD** 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** 17
Sautéed jumbo shrimp, bay scallops, calamari, salmon & white fish, served with mixed field greens with lemon herb dressing
- GRILLED OCTOPUS SALAD** 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
- SAUTE WILD MUSHROOMS** 6
- GRILLED ASPARAGUS** 7
- SANTORINI FRIES** Herbs feta cheese and garlic 7
- HERB ROASTED POTATOES** 6
- GRILLED SHRIMP** 12

Outside food and beverages are not allowed.
 \$1.50 per person charge is added for celebratory cakes.
 Corkage Fees: First Standard 750ml. Bottle: \$25; Thereafter: \$35ea.
 18% gratuity will be added for parties of 8 or more.
 No Pets Allowed Except Service dogs.

Entree

HERB ROASTED HALF BONELESS CHICKEN	24
Oven roasted 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, herbed 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
Strips of 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
BULLDOG Gin, Blue Curacao, Lemon
13
LEMON LYCHEE
SKYY Citrus Vodka, Elderflower, Lychee Juice, Citrus Bitters
13
GINGER BASIL SMASH
SKYY Ginger Vodka, Ginger, Basil, Elderflower, Lemon
13
PEARITY
SKYY Pear Vodka, Elderflower, Pear Puree
13
POMTASTIC
SKYY Vodka, Pomegranate Liqueur, Pomegranate Juice, Lime
13
JUST PEACHY
SKYY Peach Vodka, Peach Liqueur, Peach Puree
13

Cocktails

OPA!
METAXA Ouzo, Lemon, Orange Liqueur, Pomegranate Float
13
VERMONT SOUR
JIM BEAM Maple Whiskey, Lemon, Walnut Bitters
13
MED-JITO
METAXA Brandy, Mint, Lemon, Lime, Club Soda
13
APEROL SPRITZ
APEROL, Prosecco, Club soda, Orange Bitters, Orange Peel
13
PISCO PUNCH
CONTROL 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 sauteed 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

LOCAL DRAFT		BOTTLE	
SMOG CITY IPA	8	CORONA LAGER, MEXICO	7
EEL RIVER AMBER ALE	8	STELLA PILSNER, BELGIUM	7
MADE WEST PILSNER	8	MYTHOS LAGER, GREECE	7
BLUE STAR PALE WHEAT	8	CHIMAY TRIPEL WHT BELGIUM	13
		ERDINGER (NON ALCOHOLIC)	7

Spirits

EL RIF ARAK (Lebanon)	12	MACALLAN 12	14
EL MASSAYA ARAK (Lebanon)	14	BALVENIE DOUBLE WOOD 12	14
METAXA OUZO (Greece)	12	JOHNNY WALKER DOUBLE BLACK	18
PLOMARI OUZO (Greece)	14	WOODFORD RESERVE	14
YENI 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
NATURAL MINERAL WATER	7	AMERICANO	5
SPARKLING MINERAL WATER	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

Santorini Sangria

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

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