



PITA PARADISE

MEDITERRANEAN BISTRO

APPETIZERS

ZIZIKI BREAD <i>broiled three cheese pita, Tzatziki</i>	\$7
HUMMUS 'N PITA <i>cucumber, kalamata olive, lemon, herbs</i>	\$9
AMERICAN GREEK SALAD <i>local greens, tomato, cucumber, onion, kalamata olives, feta, parmesan, Tzatziki</i>	\$10
VILLAGE SALAD <i>local grown tomatoes, cucumber, feta, kalamata olives, roasted garlic, olive oil, balsamic vinegar, upcountry greens, grilled pita</i>	\$16
BURRATA SALAD <i>roasted local beets, tomatoes, arugula, lemon basil oil, agrodolce</i>	\$16
SPINACH TIROPITAS <i>caramelized onion, feta, mozzarella, spinach, phyllo puff pastry, Tzatziki</i>	\$11
PITZA <i>three cheese blend, feta, tomato, fresh basil</i>	\$11
PESTO PITZA <i>our pizza with walnut pesto sauce</i>	\$13
SAUTEED MUSHROOMS <i>rosemary red wine lamb reduction, feta, parmesan, pita</i>	\$15
CALAMARI STEAK <i>white wine, lemon, capers, arrabiata sauce, pita</i>	\$16
AHI TARTARE <i>fresh caught tuna, capers, tomatoes, onions, cucumber, spicy Tzatziki, lavosh chips</i>	\$21
APPETIZER PLATTER <i>hummus, olive tapenade, spicy falafels, bruschetta, Tzatziki, grilled pitas</i>	\$24

DINNER MENU

ENTRÉE SALADS (SERVED WITH GRILLED PITA)

GRILLED CHICKEN CAESAR <i>romaine, mixed greens, local tomatoes, cucumbers, onion, Caesar, parmesan</i>	\$19
LAMB SALAD <i>American Greek salad topped with grilled lamb</i>	\$23
VEGGIE DELIGHT <i>hummus, spicy falafels, sautéed veggies, choice of salad: Village, Greek or Caesar</i>	\$24
FISH SALAD <i>romaine, tossed w/ tomatoes, onions, cucumbers, olives, feta, parmesan, creamy vinaigrette</i>	\$MKT

PASTA / ENTRÉES (SERVED WITH GRILLED PITA)

KABOBS <i>served with sautéed veggies, rice pilaf, grilled pita, Tzatziki</i>	
CHICKEN \$22 LAMB \$26 FISH \$MKT STEAK \$26	
CHICKEN ALFREDO <i>mushrooms, caramelized onions, garlic basil cream sauce, parmesan</i>	\$24
EGGPLANT ARRABIATA <i>local eggplant, onions, penne, mozzarella, arrabiata sauce, toasted pita crumble</i>	\$24
LAMB PASTA <i>onions, mushrooms, pepperoncini's, feta, penne, sundried tomato cream sauce, parmesan</i>	\$24
BOLOGNESE <i>Sicilian family recipe, simmered pork & beef meat sauce, linguini, parmesan</i>	\$26
CHICKEN PARMESAN <i>pita crusted with fresh rosemary & basil, linguini, marinara, mozzarella, parmesan</i>	\$26
KALE GODDESS <i>local kale, caramelized onions, roasted red peppers, penne, burrata, garlic kale sauce</i>	\$25
Add chicken breast \$9 Add Johnny's fresh catch \$MKT	
VEGETABLE GNOCCHI <i>seasonal vegetables, house made gnocchi, walnut pesto cream sauce, parmesan</i>	\$26
MOUSSAKA (Greek lasagna) <i>roasted eggplant, potatoes, ground beef & lamb, tomato sauce, béchamel</i>	\$28
GREEK GOD'S PLATTER <i>moussaka, gyro, spinach tiropita, Tzatziki</i>	\$30
LAMB GNOCCHI <i>slow roasted lamb shank pulled off the bone, house made gnocchi, carrots, onions, spinach, feta, fennel puree</i>	\$32
CHEF'S FISH SPECIAL <i>Chef's nightly creation using owner caught fresh fish</i>	\$MKT

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.