

Konstantinos

Estiatorio



Appetizers

Saganiki

Kefalotiri with an egg flour batter, topped with lemon, Metaxa cognac and flamed at the table
7.25

Bruschetta Pomodoro

Grilled French bread topped with diced tomatoes, fresh basil, olive oil, garlic and Kasseri cheese
5.95

Mussels Basilico

Fresh mussels steamed with white wine, garlic, fresh basil, parsley, tomatoes, green onions and red chiles
7.95

Baked Artichoke Spinach Dip

Artichoke hearts baked with asiago and parmesan cheese, fresh spinach, caramelized onions and garlic aioli. Served with crostini's
6.99

Calamari Fritti

Semolina battered calamari. served with marinara and basil pesto aioli
7.25

Spanakopita

Phyllo layered with feta cheese with spinach served with Tzitziki sauce
6.55

Dolmathakia

Seasoned rice wrapped with grape leave. Served with Tzitziki sauce.
6.99

Hummus

Classic Mediterranean garbanzo bean dip with tahini, lemon, garlic and olive oil
Served with Pita bread
6.99

Melitsanosalata

Eggplant dip, Served with Pita bread.
6.25

Greek Sampler

Wonderful combination of Eggplant dip, Tarama, Gyro, Dolmathakia, Tzitziki sauce and Pita bread
10.99



Mosel Riesling



Retsina

Mezedes Platter

Feta cubes, Kalamata Olives, sliced Dolmathakia, Keftedes, Pita bread and Tzitziki sauce
9.45

Salads

Horiatiki Salad

Sliced tomatoes, cucumbers and onions seasoned with olive oil, Balsamic vinegar, salt and pepper
Served with Feta cheese
5.25

Greek Mixed Green Salad

Spring greens tossed with tomatoes, Kalamata olives, red onions, cucumbers and Greek vinaigrette
Small – 5.25 Large – 7.45

Grilled Chicken Caesar Salad

Romaine lettuce with tomatoes, red onions, Kalamata olives, pepperoncinis, pancetta and croutons
Tossed with our homemade Caesar dressing
7.45

Caesar Side Salad

Romaine lettuce tossed with croutons, Parmesan cheese and Caesar dressing
Small – 4.25 Large – 6.25

Garden Side Salad

A medley of Romaine and Iceberg lettuce with tomato, cucumber, carrots and red onion
4.45

Greek Dishes

Mousaka



Kouros White

*Layers of eggplant, potatoes, seasoned beef & béchamel sauce
Served with a side of fresh vegetable medley*

11.95

Thea Georgia's Pastichio



Moschofilero

*Greek Lasagna Handmade by our own "Aunt Georgia"
Baked Penne pasta with seasoned beef, tomatoes, onions & béchamel sauce
Served with fresh vegetable medley*

11.95

Souvlaki



Calliga Rose

*Marinated Grilled pork tenderloin skewered with peppers and onions
served with Tzitziki sauce, Greek rice and pita bread*

13.95

Arni Skara



Geographico Chianti

*Marinated grilled lamb chops topped with a fresh parsley mint pesto.
Served with Greek roasted potatoes and fresh vegetable medley*

18.95

Imam



Calliga Blanc

*Grilled eggplant with sautéed onions, tomatoes, parsley, garlic, white wine, and
extra virgin olive oil topped with Parmesan and Kefalotiri cheese
Served with angel hair pasta*

10.95

Lamb Anthithia



Calliga Rubis

*Seared Lamb loin chops with mixed greens, onions, white wine and
Lemon butter sauce*

Served with a side of Greek rice

19.95

Brisola Riganati



Kouros Red

*Marinated, Grilled 12 oz. pork t-bone
Served with Greek roasted potatoes and fresh vegetable medley*

15.95

Tour of Greece



Amethystos Fume

*Pastichio, Greek Spaghetti, Keftedes topped with marinara sauce, Greek potatoes
and vegetable medley*

16.25

Gyro Plate



Retsina

*Beef and Lamb strips, plated with Greek rice, vegetable medley, pita bread,
tzitziki sauce and a side of Feta cheese*

11.25

Pastaria

Penne ala Greque



Kouros White

Penne pasta tossed with roasted red peppers, Kalamata olives, artichoke hearts, tomatoes, green onions, olive oil and garlic. Topped with feta cheese

10.95

with grilled chicken 13.95 with shrimp 14.95

Shrimp Capari



Mosel Riesling

Shrimp sautéed in olive oil with mushroom, onions, garlic, capers, sun dried tomatoes, fresh parsley and white wine. Topped with feta cheese & tossed with Spaghetti.

14.95

Pollo Gorgonzola



Pinot Grigio

Penne pasta tossed with grilled chicken, caramelized red onions, fresh rosemary, garlic and gorgonzola cheese sauce.

13.95

Lasagna Classico



Kourtaki Red

Fresh pasta layered with Italian sausage, ground beef, ricotta, Parmesan and mozzarella cheese, marinara sauce. Served with marinara and fresh basil pesto cream.

11.95

Fettuccine Alfredo



Kourtaki White

Fettuccine tossed with our homemade Parmesan cheese cream sauce

9.95

with grilled chicken 12.95 with shrimp 13.95

Greek Spaghetti



Calliga Blanc

Spaghetti tossed with extra Virgin olive oil, fresh butter, garlic, Feta and Kefalotiri cheese

9.95

with grilled chicken 12.95 with shrimp 13.95

Grilled Eggplant Parmesan



Kouros Red

Thick sliced eggplant grilled and baked with marinara and mozzarella cheese served over Fettuccine Alfredo

9.95

Shrimp Scampi



Moschofilero

Shrimp sautéed with butter, olive oil fresh lemon, garlic, white wine and parsley. Tossed with spaghetti

12.95

Angel Hair Pomodoro



Kouros White

Angel hair pasta with olive oil, diced tomatoes, fresh garlic and fresh basil

9.95

with grilled chicken 12.95 with shrimp 13.95

Manicotti



Kourtaki Red

Seasoned Ricotta cheese wrapped in a pasta shell topped with marinara sauce and mozzarella cheese

9.95

Steak * Fish * Chicken

(Add side Garden salad \$1.99)

Rib Eye Steak



Kouros Red

12 oz. "Black Angus" rib eye grilled to order and topped with sun dried tomato garlic butter

Served with Greek roasted potatoes and fresh vegetable medley

16.95

Filet Mignon



Amethystos Cabernet

8 oz. "Black Angus" beef tenderloin grilled to order.

Topped with green peppercorn brandy sauce

Served with Greek roasted potatoes and fresh vegetable medley

17.95

Grilled Salmon Spanaki



Amethystos Fume

Fresh Atlantic salmon, grilled & topped with a fresh orange, aged balsamic vinegar reduction.

Served over fettuccine tossed with sautéed spinach and feta cheese

14.65

Trout Kostaki



Calliga Rose

Grilled farm raised trout topped with grilled shrimp and basil pesto cream sauce.

Served over fettuccine tossed with mixed greens and roasted red peppers

14.95

Kota Lemonati



Kouros Red

Roasted Cornish hen seasoned with garlic, lemon, oregano, rosemary & garlic.

Served with Greek roasted potatoes & fresh vegetable medley

12.95

Chicken Picata



Pinot Grigio

Scallopine of chicken sautéed with butter white wine, lemon, capers and fresh parsley

Served over spaghetti tossed with mixed greens

12.95

Chicken Parmesan



Kouros White

Scallopine of chicken sautéed with butter and olive oil, topped with marinara sauce and mozzarella cheese and fresh parsley

Served over spaghetti

11.95

Veal Picata



Pinot Grigio

Scallopine of veal sautéed with butter white wine, lemon, capers and fresh parsley

Served over spaghetti tossed with mixed greens

13.95

Veal Parmesan



Amethystos Cabernet

Scallopine of veal sautéed with butter and olive oil, topped with marinara sauce and mozzarella cheese and fresh parsley

Served over spaghetti

12.95

Desserts

(Upon availability)

Galaktoburiko

A zesty milk, vanilla, and egg custard baked in flaky filo dough, sweetened with sugar syrup

Baklava

Delicious layers of filo dough and chopped walnuts sweetened with sugar syrup

Turtle Cheesecake

The ever-popular flavor combination, chocolate chips, pecans and caramel nesting on caramel cheesecake with a chocolate cookie crumb crust

Black Forest

Rich chocolate with bing cherries, chocolate cookie crust and cherry chocolate topping

New York Style Colossal Cheese Cake

*A classic creamy cheesecake made from cream cheese, sugar, farm-fresh eggs and cream with a touch of lemon zest for flavor
...complimented by a buttery graham crust*

Carrot Cake

Subtly spiced and generously covered with cream cheese icing, this delectable cake is filled with freshly grated carrots, sweet crushed pineapple and walnuts. A dusting of ground pistachios “adds a touch of class”

Italian Cream Cake

*Double layered, dense, moist buttermilk cake bursting with coconut and pecans and lavished with cream cheese icing
....an Italian classic*

Banana Chocolate Chip Cake

A three layered creamery custard and sweet bananas with dense banana cake stuffed with dark chocolate chips and topped with a semi-sweet chocolate frosting

Tiramisu

*Three layers of sponge cake, each soaked with a coffee/liqueur mix syrup and separated by a sweet mix of mascarpone cheese and whipped cream
....cream icing and chocolate curls complete this popular creation*

Butter Pecan Pie

This slightly less-sweet version of the old favorite is heaped with pecans and surrounded by a rich pastry crust

Cannoli

Zesty Vanilla custard with mini chocolate chips stuffed in a chocolate dipped vanilla cookie shell