

Konstantinos

Estiatorio



Lunch Menu

Wednesday - Friday & Sunday

(11:00 - 2:30)

Appetizers

Bruschetta Pomodoro

Sourdough bread topped with diced tomatoes, fresh basil, olive oil, garlic and Kasseri cheese.

5.95

Calamari Fritti

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

6.95

Dolmathes

Grape leaves stuffed with a seasoned rice filling and Tzitziki sauce

6.95

Hummus

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

6.95

Baked Artichoke Spinach Dip

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

6.95

Spanakopita

Phyllo layered with feta cheese or phyllo layered with feta cheese with spinach served with Tzitziki sauce

6.50

Greek Sampler

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

10.95

Mezedes Platter

Feta cubes, Kalamata Olives, sliced Dolmathakia, Gyro rolls, Pita bread and Tzitziki sauce

8.95

Salads

Greek Salad with Spanikopita

*Spring greens with tomatoes, Kalamata olives, red onions, and cucumbers tossed with a Greek feta
vinaigrette dressing*

Served with Spanikopita

6.95

Horiatiki Salad

*Sliced tomatoes, cucumbers and onions seasoned with olive oil, aged Balsamic vinegar, salt and
pepper Served a side of Feta cheese*

4.95

Greek Mixed Green Salad

*Spring greens with tomatoes, Kalamata olives, red onions, and cucumbers tossed with a Greek feta
vinaigrette dressing*

Small - 4.95 Large - 6.95

Grilled Chicken Caesar Salad

*Romaine lettuce with tomatoes, red onions, Kalamata olives, pepperoncinis, pancetta and croutons
Tossed with homemade caesar dressing and parmesan cheese.*

6.95

Garden Salad

Romaine lettuce with tomato, cucumber and red onion

3.95

Greek Dishes

Mousaka

Layers of eggplant, potatoes, and ground beef, béchamel cheese sauce Served with vegetable medley

10.95

Pastichio

*Layered noodle rolls, ground beef, béchamel cheese sauce topped
Served with vegetable medley*

11.95

Pastaria

Lasagna Classico

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

11.45

Fettuccine Alfredo

Fettuccine tossed with our homemade Parmesan cheese cream sauce

7.45

with grilled chicken 8.45 with shrimp 9.45

Fettuccine Yanni

Grilled chicken with a tomatoe garlic basil cream sauce topped with green onions and parmesean cheese

9.45

Shrimp Primavera

Fresh veggies and shrimp sautéed with garlic, basil, olive oil and topped with parmesean cheese

9.45

Greek Spaghetti

Spaghetti ,sautéed with extra virgin olive oil, fresh butter, garlic, Feta and Kasseri cheese

7.45

with grilled chicken 8.45 with shrimp 9.45

Angel Hair Pomodoro

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

7.45

with grilled chicken 8.45 with shrimp 9.45

Specialty Hot Oven Subs

Served with potato chips and pickle

Meatball Sub

Homemade meatballs with marinara baked in a hoagie roll with melted provolone & Parmesan cheese

6.95

Sausage & Peppers

Grilled Italian sausage with peppers, onions and marinara in a hoagie roll with melted mozzarella & Parmesan cheese

6.95

Philly Steak Sub

Sliced beef, sautéed onions and peppers, mayonnaise, with provolone cheese

6.95

Steak * Fish * Chicken

Filet Mignon

*Hand cut beef tenderloin grilled to order.
Served with your choice of sun dried tomato garlic butter or green peppercorn brandy
sauce Served with Greek potatoes and vegetable medley
4 ounce cut - 10.95 8 ounce cut 17.95*

Grilled Salmon

*Fresh grilled salmon topped with a blood orange balsamic vinegar reduction.
Potatoes and vegetable medley
9.95*

Grilled Trout

*Fresh trout fillet grilled and topped with two grilled shrimp and a basil pesto cream
sauce.
Served over Greek potatoes and a side of vegetable medley
9.95*

Shrimp Garden Medley

*Sautéed Shrimp with stir fried spinach and vegetable medley.
Filling yet not too heavy
9.95*

Keftedes

*Greek meatballs served with vegetables and Greek potatoes
8.95*

Sandwiches and Pitas

Served as described

Veggie Pita

*Grilled red bell peppers, onions, eggplant and mushrooms
served in warm pita bread with a Greek vinaigrette dressing and topped with Feta cheese
(With grilled chicken add 2.00)
5.95*

Beef and Lamb Gyro

*Beef and lamb served with onions, tomatoes, Tzitziki sauce and seasonings wrapped in
butter coated Pita bread
6.95*

Chicken Gyro

*Sliced chicken breast served with onions, tomatoes, lettuce, Tzitziki sauce and seasonings
wrapped in butter coated Pita bread
6.95*

Souvlaki Pita

*Grilled pork tenderloin served with Tzatziki sauce, in Pita bread
7.95*

Shrimp Pesto Pita

*Sautéed shrimp with fresh vegetables and basil pesto served in a pita
8.95*

Chicken Parmesan Sandwich

*Chicken breast topped with marinara sauce, parmesan and mozzarella cheese
6.45*

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

Kataifi

Shredded wheat around walnuts and sugar syrup

Black Forest Cheesecake

*Rich chocolate with bing cherries, chocolate cookie crust
And cherry chocolate topping*

Turtle Cheesecake

Praline liquor gives this chocolate swirled cheesecake extra good taste. If you like “turtle” candy, you will really like this

Tiramisu

A perfect end to the meal, coffee soaked lady fingers liquor with a creamy mascarpone mixture

New York Style Cheese Cake

*This classic has a vanilla cookie crust
good plain or with cherry or strawberry topping*

Double Express Chocolate Cheesecake

Chocolate crust with a chocolate filling that has hints of Kahlua and espresso, topped with a chocolate and espresso glaze whip cream rosettes

German Chocolate Cheesecake

Rich creamy chocolate topped with coconut and pecans

Carrot Cake

*Rich with pecans, pineapple and coconut
topped with cream cheese frosting*

Italian Cream Cake

Double layered Italian cream topping with walnuts

Cannoli

Zesty Vanilla custard with mini chocolate chips