



## SPREADS

 <b>ROASTED EGGPLANT 'Melitzanosalata'</b>	3.5
walnuts, red onion, mint	
 <b>CUCUMBER YOGURT 'Tzatziki'</b>	3.5
goat's milk yogurt, garlic, dill	
 <b>ROASTED RED PEPPER 'Htipiti'</b>	3.5
feta, chili pepper, olive oil	
 <b>HUMMUS 'Revithiasalata'</b>	3.5
crushed chickpeas, capers	

TASTE OF ALL FOUR 11

## SOUP

<b>SOUP OF THE DAY</b>	4.5
chef's daily creation	
 <b>GREEK LEMON CHICKEN SOUP</b>	4.5
'Avgolemono'	

## PASTA

<b>GARGANELLI</b>	11.   15.
grilled marinated chicken, baby spinach, tomato cream	
<b>LIVORNESE</b>	14.   18.
chicken, mushrooms, scallions, tomato, marsala wine, garganelli pasta, parmigiano	
<b>CAPELLINI*</b>	16.   20.
sea scallops, pancetta, white wine, garlic, lemon, broccolini	
<b>HOUSE MADE MEATBALLS SPAGHETTINI</b>	11.   15.
herbed tomato sauce, parmigiano, olive oil	
<b>LOBSTER RAVIOLI</b>	14.   18.
tomato, basil, shallots, garlic, roast red pepper, fra diavolo sauce	
<b>CRAZY LASAGNA</b>	13.   17.
free-form, three meat bolognese, pappardelle pasta, mozzarella cheese	

## MEZE SHAREABLE APPS

<b>ZUCCHINI + EGGPLANT CHIPS</b>	8.
tzatziki, dill	
<b>GARLIC BREAD</b>	3.
marinara	
<b>SEA SCALLOPS</b>	12.
"Revithiasalata" chickpeas, lemon, e.v. olive oil, capers	
<b>OLIVES + ALMONDS</b>	5.5
assorted olives, marcona almonds	
<b>BURRATA MOZZARELLA + SHAVED PROSCIUTTO</b>	12.5
vine-ripe tomato, fresh basil, aged balsamic vinegar, arbequina olive oil	
<b>SAGANAKI</b>	6.
kefalograviera cheese, ouzo, lemon + parsley	
<b>"GREEK STYLE" PORK RIBS</b>	11.
coriander + lemon, olive-cabbage slaw, cucumber yogurt	
<b>OVEN ROASTED MEATBALLS</b>	9.
choice of: <b>GREEK:</b> olive tapenade, dill <b>ITALIAN:</b> marinara, mozzarella	
<b>ILIOS GRILLED OCTOPUS</b>	13.
marinated red onions, red wine vinaigrette	
<b>ANGRY SHRIMP*</b>	12.
jumbo shrimp, garlic, crushed chili peppers	
<b>TRUFFLE MUSHROOM ARANCINI</b>	8.5
wild mushroom, marinara, parmigiano	
<b>GOAT CHEESE STUFFED PEPPADEW PEPPER</b>	5.
<b>FALAFEL</b>	5.
charmoula salt, tzatziki	
<b>CALAMARI FRITTI</b>	9.
marinara, aioli, greek olives	
<b>SPINACH PIE</b>	8.
leeks, feta, baby spinach	
<b>ANTIPASTO TOSCANO</b>	13.
artisanal cheese, salami, prosciutto, olives, pickled red onions	
<b>SOUVLAKI SKEWER</b>	8.
marinated with oregano, parsley, lemon, tzatziki	
LAMB 13.5 CHICKEN 8.	

## PIZZAS





<b>TOMATO MOZZARELLA 'Margherita'</b>	9.
tomatoes, fresh mozzarella, basil, parmigiano	
<b>FIG</b>	11.
herbed goat cheese, caramelized onion, wild arugula, aged balsamic	
<b>PIEMONTE</b>	12.
prosciutto, greek sausage, pepperoni, roasted tomatoes, gorgonzola cheese	
<b>WILD MUSHROOM 'Funghi'</b>	11.
shiitake, portobello, wild arugula, tomato, parmigiano, mozzarella, truffle oil	
<b>SPICY LAMB</b>	12.
mozzarella, red onion, pepperoni, green peppers, dill, chili peppers	
<b>SPINACH</b>	10.
roast garlic pesto, fontina, fresh spinach	

## SANDWICHES

Served with your choice of greek fries or chickpea salad

<b>LAMB BURGER*</b>	12.5
house-ground NZ lamb sirloin, roasted tomato, feta, caramelized onions, cucumber yogurt	
<b>CHICKEN CAPRESE PANINI</b>	10.5
marinated grilled chicken, prosciutto, sweet peppers, baby arugula, roma tomato, fresh mozzarella, balsamic	
<b>SALMON SANDWICH*</b>	9.5
filet grilled, red pepper glaze, arugula, cucumber, tomato, toasted panzino bread	

## SALADS





 <b>COUNTRY GREEK 'Horiataki'</b>	10.	<b>CAESAR</b>	8.
cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette		romaine, olives, herbed croutons, parmesan (add marinated white anchovies 2.5)	
 <b>ILIOS</b>	7.5	 <b>MESCLUN</b>	8.
wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing		baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette	
 <b>GRAPES &amp; FENNEL</b>	9.	<b>KALE</b>	9.5
baby spinach, manouri cheese, grapes, figs, fennel, ouzo citrus		roasted beets, pita croutons, pistachio, grape tomatoes, goat cheese, honey sumac	

## SALAD ADDITIONS

Grilled Marinated Chicken Breast 4.5 | Marinated Lamb Souvlaki 7.5 | Falafel 4.  
Grilled Atlantic Salmon\* 7. | Sautéed Shrimp (4)\* 7. | Seared Sea Scallops mkt.

## ENTRÉES

Not all entrées accompanied with sides

 <b>CHICKEN LEMONATA</b>	18.5	<b>VEAL PICCATA</b>	24.
baby potatoes, artichoke, broccolini, greek olives, red onions, lemon vinaigrette		lemon gnocchi, blistered tomatoes, capers, arugula-onion salad	
<b>MOUSSAKA</b>	16.5	 <b>ATLANTIC SALMON*</b>	19.
eggplant, lamb bolognese, potato, cream soufflé		giant white beans, roasted garlic coulis, herb vinaigrette	
<b>SEA SCALLOPS</b>	22.	 <b>LOCAL NC TROUT</b>	16.5
mushroom risotto, parmesan, parsley		greek potatoes, arugula, red onion, aged balsamic	
 <b>MEDITERRANEAN STRIPED BASS</b>	28.	<b>CHICKEN PARMESAN</b>	17.
"Lavraki", choice of a side		breaded chicken scallopini, parmesan, capellini marinara	
		<b>GRILLED SKIRT STEAK*</b>	24.
		marinated hanger, caramelized onion, tomato, arugula-fennel salad, aged balsamic	
		<b>"GREEK STYLE" PORK RIBS</b>	22.
		full-rack, coriander + lemon zest, olive-cabbage slaw, cucumber yogurt, greek fries	
		<b>LAMB 'Youvetsi Me Manestra'</b>	27.5
		slow braised lamb shank, tomato, shallot orzo, mizithra cheese	
		<b>LAMB CHOPS*</b>	28.
		tzatziki, coriander-lemon, greek fries	

## SIDES

VEGETABLE PLATE choose three sides 12.5

 <b>CHICKPEA SALAD</b>	4.	<b>RISOTTO PARMIGIANO</b>	5.5	 <b>BROCCOLINI 'Classico'</b>	5.	<b>LENTIL SALAD</b>	4.5
cucumber, tomato, onion, feta, lemon		parmigiano-reggiano		toasted garlic, lemon oil		almonds, pomegranate, mint, wheat berry	
 <b>GRILLED ASPARAGUS</b>	6.	 <b>TUSCAN BRAISED GIANT WHITE BEANS</b>	6.	 <b>OLIVE-CABBAGE SLAW</b>	4.5	 <b>WILD MUSHROOM MARSALA</b>	6.
lemon oil		tomato + herb vinaigrette		scallion, dill, kalamata olive, lemon oil		cremini, shiitake, button	
<b>GREEK FRIES</b>	4.5	 <b>GREEK-STYLE GREENS</b>	5.				
lemon, olive oil		slow braised local greens					