



SPITA PARADISE

MEDITERRANEAN BISTRO

APPETIZERS

DINNER MENU

ZIZIKI BREAD	broiled three cheese blend, Tzatziki	\$8
HUMMUS 'N PITA	cucumber, kalamata olives	\$10
AMERICAN GREEK SALAD	local greens, tomato, cucumber, onion, kalamata olives, feta, parmesan, Tzatziki	\$12
VILLAGE SALAD	locally grown tomatoes, cucumber, feta, kalamata olives, roasted garlic, olive oil, balsamic vinegar, upcountry greens, grilled pita	\$17
BURRATA SALAD	roasted local beets, tomatoes, arugula, lemon basil oil, agrodolce	\$17
SPINACH TIROPITAS	caramelized onion, feta, mozzarella, spinach, phyllo puff pastry, Tzatziki	\$13
PESTO PITZA	our pitza with walnut pesto sauce	\$14
SAUTEED MUSHROOMS	rosemary red wine lamb reduction, feta, parmesan, pita	\$16
CALAMARI DIA VOLO STEAK	caper, arrabiatta sauce, grilled pita	\$18
KEFTEDIES (beef and pork)	rosemary red wine reduction, grilled pita	\$18
AHI TARTARE	fresh caught tuna, capers, tomatoes, onions, cucumber, spicy Tzatziki, lavosh chips	\$24
APPETIZER PLATTER	hummus, olive tapenade, spicy falafels, bruschetta, Tzatziki, grilled pitas	\$26

ENTRÉE SALADS (SERVED WITH GRILLED PITA)

GRILLED CHICKEN CAESAR	romaine, mixed greens, local tomatoes, cucumbers, onion, Caesar, parmesan	\$22
LAMB SALAD	American Greek salad, grilled Australian range lamb	\$25
VEGGIE DELIGHT	hummus, spicy falafels, sautéed veggies, choice of salad	\$27
FISH SALAD	romaine, tossed w/ tomatoes, onion, cucumber, olives, feta, parmesan, creamy balsamic dressing	\$MKT

PASTA / ENTRÉES (SERVED WITH GRILLED PITA)

ZEUS LAMB BURGER	fresh ground beef & lamb, feta, pickled onion, mixed greens, dill scallionaise, toasted brioche bun, roasted red potatoes	\$22
KABOBS	served with sautéed veggies, rice pilaf, grilled pita, Tzatziki	

CHICKEN \$24 LAMB \$28 FISH \$MKT STEAK \$29

CHICKEN ALFREDO	mushrooms, caramelized onions, garlic parmesan cream sauce	\$26
KALE GODDESS	local kale, caramelized onions, roasted red peppers, penne, burrata, garlic kale sauce	\$26
EGGPLANT ARRABBIATA	local eggplant, onions, penne, mozzarella, arrabiatta sauce, toasted pita crumble	\$26
LAMB PASTA	onions, mushrooms, pepperoncini's, feta, penne, sundried tomato cream sauce, parmesan	\$27
BOLOGNESE	Sicilian family recipe, simmered pork & beef meat sauce, linguini, parmesan	\$28
CHICKEN PARMESAN	pita crusted with fresh rosemary & basil, linguini, marinara, mozzarella, parmesan	\$28
VEGETABLE GNOCCHI	seasonal vegetables, house made gnocchi, walnut pesto cream sauce, parmesan	\$29
MOUSSAKA (Greek lasagna)	roasted eggplant, potatoes, ground beef & lamb, tomato sauce, béchamel	\$29
GREEK GOD'S PLATTER	moussaka, gyro, spinach tiropita, Tzatziki	\$32
LAMB GNOCCHI	slow roasted lamb shank pulled off the bone, house made gnocchi, carrots, onions, spinach, feta, fennel puree	\$34
CHEF'S FISH SPECIAL	Johnny's fresh catch, Chef's nightly creation	\$MKT