

Starters and Soups

Capriccio	...	\$9.00
<i>Fresh mozzarella, sliced tomato, basil leaves, red onion, drizzled with virgin olive oil...(Served cold or hot)</i>		
Melinzana Crostini	...	\$9.00
<i>An array of roasted eggplant, tomato, pinenuts, garlic, basil, arugula,goat chessee, balsamic vinegar reduction and bread wedges.</i>		
Mediterranean Fest	...	\$10.00
<i>Hummus, fava, baba-ghanoush, tzatziki, tabouleh, and Kalamata olives...</i>		
Baked Goat Cheese	...	\$9.00
<i>Sesame goat cheese in a garlic tomato sauce, topped with fresh basil, served with toasted baguette slices</i>		
Pommes Frites	...	\$5.50
<i>A pile of julliene fries served with Dijon mustard...</i>		
Saganaki Kebob	...	\$8.50
<i>Pan-fried Imported Kasseri cheese with virgin olive oil, served with lemon and Dijon mustard (Available during table service hours)</i>		
Salmon Fume	...	\$12.00
<i>Sliced smoked salmon, capers, red onion, hard boiled egg, dill-yogurt sauce...</i>		
Cheese Course	...	\$11.00
<i>A selection of imported cheeses, featuring Brie, Chèvre, Smoked Gouda, Edam, Kasseri, and grapes...</i>		
Dolmadakia	...	\$8.00
<i>Vine leaves rolled up and stuffed with rice, fresh dill and herbs. Served cold with yogurt dill sauce...</i>		
Pita Sliders	...	\$9.50
<i>Falafel patties, spicy hummus, arugula, onion, parsley</i>		
Feta and Olives	...	\$6.50
<i>Imported feta cheese, Kalamata olives bunch mix</i>		
Saganaki Kebob	...	\$8.50
<i>Pan-fried Kasseri cheese skewered, lemon drizzle, zesty tomato sauce</i>		
Traditional Soup	...	\$5.50
<i>Chicken and Rice soup, accented with fresh lemon juice and eggs...</i>		
Seasonal Soup	...	\$5.50
<i>Hearty homemade selection prepared daily....</i>		

Seasonal Starters

Crab Cakes	...	\$11.50
Mango Caprese	...	\$8.50
<i>Ripe mango, fresh mozzarella, red onion, berries, croutons, fruity vinaigrette.</i>		
Prosciutto and Melones	...	\$9.50
<i>Baby arugula, Abraham prosciutto, melons, pine nuts, balsamic reduction vinaigrette.</i>		
Avocado Tabbouleh	...	\$7.50
<i>Diced avocado and tomato, cilantro, fresh fruit juice, harvest pita chips.</i>		

Table service only

Salads

Cesare		
<i>Chopped Hearts of Romaine, home made croutons, freshly Shredded Parmesan cheese, tossed with our own Caesar dressing. Half \$5 Full \$8.50</i>		
Mediterranean		
<i>Crisp Romaine, ripe tomatoes, spring onions, cucumbers, crumbled feta cheese, fresh dill, Kalamata olives, herb and garlic vinaigrette. Half \$5.50 Full \$9</i>		
Field Greens		
<i>Mesclun gourmet greens, cherry tomatoes, cucumber, tossed with herbed raspberry vinaigrette. Half \$5.00 Full \$8.50</i>		
Greek Country		
<i>Tomatoes, cucumber, green bell pepper, red onion, Kalamata olives, Salonica Peppers, feta cheese, oregano and red wine vinaigrette. Half \$6 Full \$9.50</i>		
Spinach Leaf	...	\$10.50
<i>Spinach Leaf Fresh spinach leaves, pine nuts, Florina roasted peppers, Sesame goat cheese, reduction of balsamic vinaigrette.</i>		
Jardin	...	\$11.50
<i>Mesclun greens, grape tomatoes, imported Brie, julliene pears, raspberry vinaigrette topped with walnuts.</i>		
Frutti Di Mare	...	\$14.50
<i>Rock Shrimp, Octopus and Calamari, marinated in olive oil-lemon and minced garlic, on a Mediterranean salad.</i>		
Rocca Piquante	...	\$10.50
<i>Baby Arugula, watercress, Florina peppers, Pine nuts, Parmesan cheese, lemon-zest vinaigrette</i>		
Cobb Salad	...	\$14.50

Chicken breast, mixed lettuce, green beans, olives, potatoes, artichokes, cucumber, tomato, fennel, hard boiled egg, shallot-garlic vinaigrette.

Recommended additional options on Full salads only:

Grilled chicken breast - \$3.50

Smoked Norwegian salmon - \$4.50

Grilled chilled shrimp - \$4.50

Crab Cake - \$4.50

Served with a basket of Artopolis Breads. Add Pita bread for \$1.00

Artopitas

Spinach and Feta (Spanakopita)	...	\$9.50
<i>Fresh Spinach Leaf, Spring onion, Dill and Feta cheese.</i>		
Kasseri and Feta (Tiropita)	...	\$9.50
<i>An array of crumbled Feta, Kasseri cheese, and fresh Mint.</i>		
Chicken and Mozzarella (Kotopita)	...	\$9.50
<i>Chicken, Artichokes, Tomatoes, fennel, and Mozzarella cheese.</i>		
Mushroom and Emmenthal (Manitaropita)	...	\$9.50
<i>Portabello and white Mushroom, onion, Red peppers Kasseri and Emmenthal cheese.</i>		
Jambon and Kasseri (Zamponopita)	...	\$9.50
<i>(Available Saturday and Sunday Only)</i>		
<i>Black Forest Ham, mushroom, peppers, Kasseri and Cheddar cheese.</i>		
Artopita Solo	...	\$6.00
<i>Artopita only. All varieties available.</i>		

Exclusively Made

Served with seasonal potato or pasta salad.

Signature Sandwiches

Capricciozo	...	\$9.00
<i>Plum tomato, Kasseri cheese, fresh basil, and garlic olive tapenade, on Cheese Foccacia.</i>		
Smoky Harvest	...	\$9.50
<i>Oven-roasted vegetables, smoked provolone, thyme, oregano, and garlic with spiced tomato sauce, on Herbed Foccacia.</i>		
Portobello Chèvre	...	\$10.00
<i>Wood grilled Portobello mushrooms, Florina peppers, marinated red onions, goat cheese and garlic olive oil, on Sun-Dried Tomato Boulé.</i>		

Kotosalata	... \$9.00
<i>Mesclun greens topped with chicken salad, walnuts, Granny Smith Apple, celery, and pesto, on Walnut Boule.</i>	
Tonosalata	... \$9.50
<i>Albacore Tuna, Celery, Shallots, mustard</i>	
Tequila Pollo	... \$10.00
<i>Wood-roasted chicken breast, Roma tomato, arugula, avocado, tequila lime mayonnaise, on Sour Dough Boulé.</i>	
Turkey Melinzana	... \$9.50
<i>Smoked turkey, tomato, green leaf, provolone cheese, eggplant garlic spread, on Kalamata olive bread.</i>	
Kefte kebob	... \$9.00
<i>Oven-baked kefte, briammi (vegetable ratatouille), crumbled feta, on Old World bread.</i>	
Jambon Fumé	... \$10.00
<i>Smoked Prosciutto Ham, Emmenthal cheese, arugula, shaved red onion, tomato Dijon mustard remoulade, on French baguette.</i>	
Roast Beef	... \$11.00
<i>Roast beef, sauteed mushrooms, cheddar cheese, au jus</i>	
Norwegian Crest	... \$14.00
<i>House smoked salmon, watercress, capers, shaved onions, fennel cream sauce on Caraway Dark Rye bread.</i>	
Pancetta	... \$9.50
<i>Applewood-smoked bacon, peppery lettuce, tomatoes, avocado, gouda cheese</i>	

All sandwiches prepared on hearth-baked Artopolis breads (on Pita bread additional **\$1.00**) and served with seasonal cold potato or pasta salad.

Regional Inspired Entrées

Chicken Riganatti	... \$14.00
<i>Wood-roasted half chicken, Mediterranean herbs and spices, served with rosemary potatoes and roasted vegetables.</i>	
Yuvetsaki	... \$16.00
<i>Oven braised lean beef, with Orzo pasta, red wine tomato sauce, Kasseri and Myzithra cheese.</i>	
Pasta Fresca	... \$12.00
<i>Baked, macaroni pasta, tomato-basil sauce, graviera, kasseri, creamy yogurt feta sauce, (add meat sauce +\$3)</i>	
Chicken Kebob	... \$15.00
<i>Grilled chicken, marinated, skewered with vegetables, offered with embellishments.</i>	

For beef or lamb add \$3.00.

In the tradition of festive dining, we at Artopolis offer our wood-burning oven baked favorite specialties for you to enjoy in our home or yours.

Wood Fired Pizza

Margherita	...	\$16.00
<i>Roma tomato, fresh basil, mozzarella, crumbled Manouri, on oregano crust</i>		
Inferno	...	\$18.00
<i>Roasted chicken, Smoked Gouda, Mozzarella, green and florina peppers, caramelized onions, spicy tomato sauce.</i>		
Portobello Piquanté	...	\$17.00
<i>Seasonal roasted vegetables, Portobello mushrooms, oregano, garlic, crumbled feta, spicy tomato sauce.</i>		
Signore	...	\$19.00
<i>Tomato sauce, gouda-mozzarella cheese, jambon, bacon, pepperoni, onions, mushrooms, green peppers</i>		
Campagna	...	\$18.00
<i>Smoked ham, mushrooms, roasted garlic, plum tomato, spring onions, Emmenthal and Mozzarella.</i>		
Louganesa	...	\$17.00
<i>Spicy tomato sauce, Greek sausage peppers, onions, Kasseri and Mozzarella cheese</i>		
Formaggi	...	\$17.00
<i>Mozzarella, Kasseri, Parmesan, Gouda and Goat cheese, tomato sauce.</i>		
Stagioni	...	\$17.00
<i>Grape tomatoes, gouda, mozzarella cheese, red onions, green peppers, kalamata olives, oregano, feta cheese</i>		
Hawaiian	...	\$17.00
<i>Pineapple, Smoked Ham, spiced tomato sauce, oregano, Mozzarella cheese.</i>		
Pepperoni	...	\$17.00
<i>Tomato sauce, pepperoni, Mozzarella cheese and oregano leaves Kid's Pizza available. (cheese or pepperoni)</i>		

We hand make our pizza dough from Old World recipes and use the finest imported ingredients and extra virgin olive oil.

Embellishments

Rosemary Potatoes	...	\$5.00
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Chick Pea Rice	...	\$5.00
Potato Salad	...	\$5.00
Pasta Salad	...	\$5.00
Orzo Pasta	...	\$5.00
Briammi Vegetables	...	\$5.00
Roasted Vegetables	...	\$5.00
Feta Cheese or Olives Bunch	...	\$5.00
Tabbouleh	...	\$5.00
Hummus, Baba-ghanoush, Tzatziki or Fava	...	\$5.00
Pita Bread	...	\$1.50

You may choose one of the following to complement your meal.