

**THREE COURSES**  
**\$29.95 Per Person**

RESTAURANT WEEK

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PORTSMOUTH  
& THE SEACOAST



# MENU

## AVGOLEMONO SOUP

a traditional chicken, lemon, and egg soup with orzo and grape leaf pesto

## TINOS' GRILLED CAESAR SALAD

with grilled romaine spear, crispy chickpea polenta tots, shaved kasseri cheese, and lemon-tahini dressing

## TINOS' MEATBALLS

Our blend of pork, beef, and veal with breadcrumbs, herbs, and spices in a rich tomato sugo with grated grana Padano and grilled olive bread

# FIRST

CHOOSE ONE

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# MAIN

## WOOD GRILLED STEAK TIPS

with herb roasted potatoes, grilled rapini broccoli, and octopus bolognese

## HERB ROASTED FETA BRINED CHICKEN BREAST

with creamy local corn polenta, roasted brussels sprouts with lemon and toasted pine nuts, herb jus

## WOOD GRILLED SCOTTISH SALMON

with a ragout of roasted wild mushrooms, asparagus, cipollini onions, and tomato with pearl barley risotto and charred romesco sauce

# DESSERT

## RUSTIC APPLE AND DATE CRISP

with vanilla bean ice cream and almond brittle

OR

## GREEK RICE PUDDING - RIZOGALO

with sour cherries in syrup