

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

+ TAX & GRATUITY



**RESTAURANT WEEK 2018**



# MENU

## FIRST

**CHOOSE ONE**

### SPANAKOPITA

Traditional Greek spinach pie with leek, scallion, fresh dill, and feta wrapped in crispy phyllo and served with tzatziki

### BABY MIXED GREENS

With goat cheese, radish, honeycrisp apples, dates, toasted walnuts and honey lemon vinaigrette

### TINOS' MEATBALLS

Our blend of pork, beef, and veal with breadcrumbs, herbs, and spices in a rich tomato sauce

## MAIN

**CHOOSE ONE**

### SHORT RIB RAGOUT

Fettuccine, braised short rib, mushrooms, cipolini onions and gorgonzola mascarpone

### VEGETARIAN MOUSSAKA

Eggplant, tomato, béchamel, spring salad

### WOOD ROASTED SALMON

Sicilian caponata, polenta fries, celery greens

## DESSERT

### CHOCOLATE POT DE CRÈME

With whipped cream, and shaved chocolate

**OR**

### TIRAMISU

Homemade coffee liqueur, mascarpone