

Restaurant Week

3 COURSES FOR \$29.95 PER PERSON + TAX & GRATUITY



Starter (choose one)

SPANAKOPITA

Traditional Greek spinach pie with leeks, scallions, dill, feta and tzatziki

BISON MEATBALLS

Our blend of bison and pork in tomato pepper sauce

VILLAGE SALAD

Feta, olives, cucumber, red onion, oregano, red wine vinegar and olive oil

Main (choose one)

HALF CHICKEN COQ AU VIN

Corn polenta, roasted Brussel sprouts

WOOD-GRILLED MONKFISH

Braised fennel, roasted beets, fried garlic, skordalia

SPAGHETTI AGLIO E OLIO

Butternut squash, root vegetables, parmesan cheese

Dessert (choose one)

BUTTERSCOTCH POTS DE CRÈME

TIRAMISU



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RESTAURANT WEEK



PORTSMOUTH
& THE SEACOAST