

MEZZE

DIPS

**TZATZIKI • SPICY FETA • HUMMUS
TARAMA • CHARRED EGGPLANT**

40. per dip • served with pita and crudite

THE BREADS AND SPREADS

tzatziki, spicy feta, charred eggplant, tarama,
60 second pita

small: \$49 • large: \$73 • served with pita and crudite

SPANAKOPITAKIA

spinach, feta, crispy phyllo **VG**

small: \$33 • large: \$58

ROCK SHRIMP & FETA

tomato, ouzo, oregano

small: \$61 • large: \$109

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

small: \$61 • large: \$109

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts

small: \$33 • large: \$58

CHARCOAL GRILLED MEATBALLS

smoked yogurt, tomato, mint

small: \$37 • large: \$65

GRILLED OCTOPUS*

charred cipollini onion, fresno chili, kalamata olive relish **GF**

small: \$64 • large: \$118

SALATA

HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta,
red onion, fresh oregano, capers **GF VG**

small: \$39 • large: \$77

VIOLI CHOPPED

little gem lettuce, cherry tomatoes, egg, barrel aged feta,
cucumber, roasted red pepper, crispy chickpeas

small: \$37 • large: \$73

ταβέρνα

VIOLÍ

small serves 12 guests • large serves 24 guests

EVENTS@TAVERNA.VIOLI.COM • 941.254.1743

MAIN

SLOW ROASTED LAMB GYROS

60 second pita, athenian accoutrements **GF**

small: \$69 • large: \$137

CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel

small: \$49 • large: \$97

GREEK LEMON CHICKEN

ladolemono, confit garlic, charred lemon

small: \$73 • large: \$125

CHARCOAL GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt

\$190 per twelve pieces

SOUVLAKIA

CHICKEN THIGH \$69 per 24 pieces

FAROE SALMON \$69 per 24 pieces

LAMB \$69 per 24 pieces

BEEF TENDERLOIN \$121 per 24 pieces

HANDHELDS

GYRO STATION

vine ripened tomato, cucumber, red onion, house pita

choice of: **CHICKEN • LAMB • HALLOUMI**

small: \$50 • large: \$90

VIOLI BURGER

florina pepper sauce, barrel aged feta, house pickles

small: \$50 • large: \$90

PASTA

DECONSTRUCTED PASTITSIO

short rib ragu, béchamel, black truffle

small: \$57 • large: \$113

VEGETARIAN PASTITSIO

mushrooms, béchamel, black truffle

small: \$51 • large: \$101

SEAFOOD LINGUINE

prawns, calamari, lobster bisque

small: \$67 • large: \$121

SIDES

small: \$31 • large: \$56

BOUZOUKIA POTATOES

sheep butter yogurt, mizithra cheese,

charred onions, oregano **VG**

CHARRED BROCCOLINI

garlic oil, lemon, oregano

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil

BASAMTI RICE

herb butter *can be made vegetarian

GREEK FRIES

feta yogurt, Ladolemono, mizithra cheese, garlic

SEASONAL VEGETABLE

DESSERT

PORTOKALOPITA

orange syrup cake, white chocolate mousse, kataifi

small: \$39 • large: \$71

BAKLAVA

toasted pistachio, cinnamon sugar

small: \$43 • large: \$75

SOKOLATOPITA

dark chocolate cake, hazelnut praline,

chocolate coffee custard

small: \$43 • large: \$75

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.