



MENU \$70/person

Appetizers (featured)

Mozzarella Caprese

Fresh Buffalo Mozzarella, Fresh Basil & Vine Ripe Tomatoes Topped with Vaso's Homemade Vinaigrette Dressing

Spanakotiropita

Spinach and Feta Cheese Baked in Filo Dough

Triple Dip with Pita Bread

Tzatziki, Zesty Feta Spread & Hummus Served with Pita Bread

Entrée

Filet of Flounder

Flounder Filet Lightly Dusted with Flour & Egg then Sautéed in a Lemon Butter White Wine Sauce with Capers

Eggplant Parmesan

Breaded Eggplant Topped with Tomato Sauce & Provolone Cheese Served with Pasta topped with Tomato Sauce

Chicken Philipppo

Chicken Scaloppini Lightly Dusted in Flour, Layered with Ham, Eggplant, Provolone Cheese, Topped with Kalamata Olives, Sautéed in a Brown Marsala Sauce

Lamb Kapama

Braised Lamb Shank Slow Cooked in Garlic & Plum Tomatoes, Served with Pasta Topped with the same Sauce the Lamb was Cooked in & Sprinkled with Feta Cheese

Scampi Marinara with Penne Pasta

Shrimp Sautéed in Extra-Virgin Olive Oil, Garlic, Herbs & Spices, then Flambéed with White Wine & our Vine-Ripened Plum Tomato Sauce Served Over Penne Pasta

Desserts

Galatouboureko

Vaso's Homemade Traditional Greek Dessert. Warmed sugar and cinnamon Pastry Filled With Liqueur-based Orange Custard Wrapped in Fillo Dough

Rice pudding

Chocolate Cake