



Mediterranean Bistro

MENU \$70/person

## Appetizers (featured)

### Mozzarella Caprese

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

### Spanakotíropítá

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 Philippos

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

### Galatoboureko

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