



KUZINA

by Sofia



Easter Special Dinner Menu

Complete Four Course Menu

Appetizer of The Day: Served Family Style Per Table Complimentary (*Choose Three*)

Tighania: Cubed Pork Tenderloin Sautéed with Onion in a White Wine and Garlic Lemon Sauce.

Loukaniko: Orange infused Country Style Sautéed Sausage in a Lemon Herb Sauce

Kria Pikilia: A Selection of Our Cold Appetizer Spreads, served with Grilled Pita Wedges.

Lamb Flogheres: Golden Crisp Layered Filo Rolls filled with Lamb & Cheese Filling

Soup of The Day: **Lamb Maghiritsa (Traditional Easter Soup)**

Chicken Avgholemono Chicken Rice with Egg Lemon

Included with
Today's Dinner
Specials

Salad of The Day: Served Family Style Per Table Complimentary.

Spring Horiatiki (Traditional Easter Greek Salad): Tomato, Cucumber, Green Bell Pepper, Arugula, Cilantro and Red Onion. Tossed in our House Vinaigrette and Topped with Feta & Capers.

Entrees:

Arni ke Katsikaki Psito Souvla: *Easter Spit-Roasted Spring Lamb or Goat:* Generous Portion Tender Domestic Spring Lamb or Goat. Slow Spit Roasted and Served with Oven Roasted Potatoes.....**\$26.95**

Roast Leg of Spring Lamb: Tender Spring Leg of Lamb, Traditionally Seasoned and Slow Oven Roasted, then Sliced and Topped with a Garlic Reduction Natural Sauce. Served with Oven Roasted Potatoes & String Beans Athenian.....**\$24.95**

Lamb Shank Kapama Stifado: Tender Young Domestic Lamb Shank, Braised and Slow Simmered in a Fresh Tomato Sauce with Tri Color Pearl Onions. Served with Oven Roasted Potatoes**\$24.95**

Anginares Ke Koukia me Arni: Sautéed Spring Lamb Medallions, Fresh Artichoke Heart Caps and Fresh Lima Beans Simmered in Avgholemono Dill Sauce & Served w/Kozani Saffron Rice Pilaf.....**\$22.95**

Traditional Holiday Roast Pork Loin: Seasoned Boneless Roast Pork Loin Honey Glazed & Slow Oven Roasted. Sliced and served with a Dried Fig Mavrodaphne Wine Reduction Sauce along with Oven Roasted Potatoes & String Beans Athenian.....**\$19.95**

Veal Shank Giouvetsi: Tender Veal Shank Osso Buco Braised and Slow Oven Baked with Orzo in a Traditional Clay Casserole with a Very Light Fresh Crushed Tomato Sauce & Grated Kefalograviera Cheese. Served with your choice of Side Dish from our Menu.....**\$28.95**

Salmon Wrapped in Grape Leaf: Fresh Atlantic Salmon Filet Wrapped in Tender Grape Leaf & Steamed. Topped with Crabmeat Avgholemono Sauce & Served with Kozani Saffron Rice Pilaf.....**\$26.95**

Charcoal Grilled Bronzino (Lavraki), Red Snapper (Sinaghrida), Porgie (Tsipoura):
One and a Half Pound Average, Charcoal Grilled Whole, then plated with a liberal topping of our House Lemon, Chopped Parsley and Olive Oil Emulsion. Served with Horta (boiled salad greens) Salad, Traditional Greek Potato Salad, your choice of Soup and House Salad.

Bronzino (Greece).....**\$29.95** **Red Snapper** (Florida).....**\$28.95** **Porgie** (Greece).....**\$28.95**



Special Feature

Kokoretsi: *Cannot Describe. Gotta Try It.***\$11.95**

