

# WELCOME

## ΚΑΛΩΣ - ΗΛΘΑΤΕ

### GREEK - ITALIAN CUISINE

# RAINBOW

## ΠΙZZΑ

since 1983

*Celebrating our 40th Anniversary*

1983

2023



[www.rainbowpizza.com](http://www.rainbowpizza.com)



[www.facebook.com/RainbowPizza](https://www.facebook.com/RainbowPizza)

DINE IN THE GREEK ISLES

Thank you for choosing us...! STRATOS ELENI & MICHAEL

**(SAME) FAMILY OWNED AND OPERATED SINCE 1983**

**BUSINESS HOURS : MON - SAT 11 — 8:30**

**NEVER ON A SUNDAY**

**TEL: 650 571 1848**



## GREEK MEZE



## GREEK VEGETARIAN MEZE



## CHEESE GARLIC BREAD



## GARLIC BREAD



## 8 DOLMADES



## TZATZIKI N 2 PITAS



## CALAMARI N FRIES



## MINI APPETIZER COMBO



## TRY OUR GYRO

# APPETIZERS TO TICKLE THE PALATE

<b>Garlic Bread:</b> <i>With Extra Virgin Olive Oil, Butter, Fresh chopped Garlic, light parmesan cheese .</i>	6
<b>Cheesy Garlic Bread</b> <i>all the above, plus 3 Cheeses : Feta, Mozzarella, Parmesan</i>	11
<b>Greek Plate Meze:</b> <i>2 Tyropites, 2 Spanakopites, Gyro Meat, Feta, 2 Dolmades, Greek Olives, Tomato, Cucumber.....</i>	20
<b>Greek Vegetarian Meze:</b> <i>2 Tyropites, 2 Spanakopites, Feta cheese , Pita bread , Tzatziki, 4 Dolmades, Greek Olives, Tomato and Cucumber slices</i>	18
<b>Open Face Gyro Plate:</b> <i>One and a Half order of Gyro Meat, onions, tomato, cup of Tzatziki sauce.....</i>	19
<b>Gyro Sampler Plate:</b> <i>Our homemade Steak Fries topped with gyro slices, Tzatziki sauce with diced tomato &amp; onions.....</i>	17
<b>8 ounce Cup of Tzatziki w/ 2 Pita Breads</b> .....	10
<b>20 ounce Bowl of Tzatziki w/ 5 Pita Breads</b> .....	19
<b>Old-Fashioned Thick Onion Rings:</b> <i>Our homemade onion rings.....</i>	12
<b>Jalapeno - Cheddar Poppers</b> .....	12
<b>Primo Mozzarella Cheese Sticks</b> .....	12
<b>Mini Appetizer Combo:</b> <i>Mozzarella Sticks, Jalapenos, Onion Rings</i>	17
<b>Grande Appetizer Combo:</b> <i>6 Mozzarella Sticks, 6 Jalapenos, 12 Onion Rings , with a generous portion of our fries. Served with Ranch Dressing....</i>	24
<b>Calamarakia:</b> <i>Fried calamari.....</i>	21
<i>Double order</i> .....	38
<b>Fries and Calamari:</b> .....	21
<b>8 Dolmades</b> .....	11
<b>Our Homemade Fries</b> .....	5
<i>Double order</i> .....	9
<b>3 Spanakopites, 3 Tyropites</b> .....(3 Spinach, 3 Feta Cheese ).....	11
<b>Saganaki:</b> <i>Imported Kefalograviera (a hard table Cheese From Greece) Fried and Served in Lemon Juice.....</i>	16

## SIDE ORDERS

<b>Anchovies on salad</b> 1/2 or whole.....	4
<b>Baked Potato or Red Pot.</b> ( if available )..	5
<b>Dutch Crunch Roll Or Sourdough Roll</b> .....	2
<b>Side of Greek Olives</b> .....	6
<b>Each Olive</b> .....	50¢
<b>Extra Chicken</b> (chicken breast) on salad... 6	
<b>Extra Cheese</b> on Burgers or sandwiches ... 2	
<b>Extra Feta</b> on Greek Salad.....	5
<b>Extra Sauce</b> on Gyros.....	1
<b>Extra Meat</b> on Gyros.....	7
<b>Side of Gyros Meat</b> (Full Order).....	10
<b>Mushrooms</b> on Pasta.....	6
<b>Meatballs</b> Each.....	4
<b>Onion Rings</b> Instead Of fries On Burgers....6	
<b>Pita Bread</b> each .....	2
<b>Side of Greek olives</b> w/ feta .....	11
<b>Side of Feta</b> .....	8
<b>Side of Fresh Vegetables</b> .....	8
<b>Side of Marinara Sauce</b> .....	4
<b>Side of Meat Sauce, or Pesto, or Marinara or Alfredo sauce</b> .....	8 OZ..... 7
<b>20 OZ = 10..... 32 OZ = 16</b>	
<b>Side of Rice</b> .....	5
<b>Side of Extra Virgin Olive Oil and Bread</b> ...8	
<b>Tyropita or Spanakopita</b> Each.....	2
<b>Tzatziki Sauce</b> ..(2 OZ.)...2 (4 OZ.)...3	
<b>(8 OZ.)...7 (20 OZ.)...15 Qt...(32 OZ.)...19</b>	
<b>Side of Tartar Sauce</b> .....(2 OZ.).....	1
<b>Side of Any Kind of Dressing</b> (8 OZ.) ...3	



## CALAMARAKIA



## GRANDE APPETIZER



## DOUBLE CALAMARI



Kefalograviera  
IMPORTED FROM GREECE  
IMPORTED FROM GREECE

## SAGANAKI



## ONION RINGS



## GYRO SAMPLER



## MOZZA STICKS



## 3 TYROPITES 3 SPANAKOPITES



**HORIATIKI**

**CALIFORNIA CAESAR**

**CHEF SALAD**

**OUR FAMOUS GREEK SALAD**

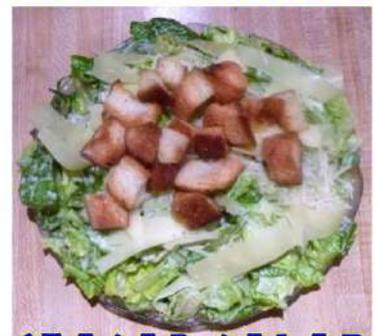
**SALADS**

Serves 1 to 3	Serves 3 to 5
Half	Whole

<b>Greek Salad</b> Romaine lettuce, cucumbers, tomato, bell peppers, onions, feta, Greek olives and special Greek house dressing.....	13	21
<b>Horiatiki ( Village Style ) Greek Salad</b> Tomatoes, cucumbers, red onions, bell peppers, feta, Greek olives, olive oil and oregano.....	13	21
<b>Caesar Salad</b> Our own homemade dressing, homemade croutons and real parmesan cheese.....	13	20
<b>Chicken Caesar Salad</b> All of the Caesar Salad, plus grilled chicken breast, with a pinch of herbs.....	15	25
<b>California Caesar Salad</b> We add a grilled chicken breast, herbs, avocado and the parmesan is shredded. ( A Complete meal itself !!! ) .....	18	30
<b>Shrimp Caesar Salad</b> Caesar Salad with the best bay shrimp available on the market.....	20	34
<b>Appa Salad</b> Half of our Caesar Salad, served with Four Creamy, Extra Long Primo Mozza Cheese Sticks, our Homemade Croutons, and Marinara Sauce.....	18	32
<b>Chef Salad</b> .....	18	34
<b>Grilled Wild Norwegian Salmon Salad</b> Grilled Wild Norwegian Salmon over a bed of baby greens, tomatoes, red onions, avocado, cucumbers, feta cheese capers.....	24	35
<b>Bay Shrimp Louie</b> .....	23	35
<b>Greek Isle Salad</b> ( all the same as the Greek salad ) Romaine lettuce, cucumbers, tomato, bell peppers, onions, feta, Greek olives, mixed in Tzatziki sauce dressing, complimented with a pita all topped with gyro slices, beef OR chicken. A perfect bon Voyage for any dining excursion!!.....	18	32



**APPA SALAD**



**CEASAR SALAD**

**Salad Bar:** One Time Only..... N/A

**HOMEMADE SOUPS** Made daily from scratch! NOT FROM A CAN or a Frozen plastic bag. They are Served with Crackers

- 1) Avgolemono (Greek traditional Egg - lemon) Cup .....6 Bowl.....8
- 2) Soup of the Day Quart.....13 ( TO GO ONLY )



**GREEK ISLAND BEEF SALAD**



**SHRIMP CAESAR**



**WILD NORWEGIAN SALMON**



**DINNER SALAD**



**GREEK ISLAND CHICKEN SALAD**



**BAY SHRIMP LOUIE**



**CHICKEN CAESAR**

**WE ONLY USE ANDY BOY ROMAINE HEARTS FOR OUR SALADS**



**EVERY DAY**

**Avgolemono**

OR YOU CAN ASK FOR THE SOUP OF THE DAY

*We Take Pride in Our Quality. Please Allow Time For Preparation As All Our Food is Cooked to Order*

# PIZZA

ALL OF OUR PIZZAS INCLUDE MOZZARELLA CHEESE AND OUR HOMEMADE 12 INGREDIENTS PIZZA SAUCE

YES ...YES ...WE HAVE GLUTEN FREE PIZZA (MEDIUM SIZE 12" ONLY)

	MINI PERSONAL 8" INCHES 4 SLICES	SMALL SERVES 2 10" INCHES 6 SLICES	MEDIUM SERVES 2-3 12" INCHES 8 SLICES	LARGE SERVES 4-5 14" INCHES 10 SLICES	EX. LARGE SERVES 5-6 16" INCHES 12 SLICES
TOMATO SAUCE & CHEESE	12	24.5	30	39.5	46
ONE TOPPING	14	26	32	42	49
COMBINATION OF 2 ITEMS (your choice)	15	27.5	34	44.5	52
COMBINATION OF 3 ITEMS (your choice)	16	29	36	47	55
<b>EACH ADDITIONAL TOPPING</b>	1	1.5	2	2.50	3

## RAINBOW PIZZA SPECIALS

	MINI	SMALL	MEDIUM	LARGE	EX. LARGE
#1 Our Number One: <i>Salami, Pepperoni, Mushrooms, Sausage</i>	17	30.5	38	49.5	58
#2 Greek – American (THE BEST PIZZA IN THE HOUSE) <i>Salami, Pepperoni, Bell Peppers, Onions, Fresh Mushrooms, Italian Sausage, Greek Feta, hickory smoked thick Bacon</i>	20	35.5	45	60	66
#3 Italiana: <i>Salami, Pepperoni, Fresh Sliced Tomato, Ground Beef, Italian Sausage, Fresh chopped Garlic, in extra virgin Olive Oil</i>	18	32	40	52	59
#4 Our Number Four: <i>Salami, Pepperoni, Mushrooms, Onions, Bell Peppers, Ground Beef sirloin</i>	18	32	40	52	59
#5 Our Number Five: <i>Salami, Pepperoni, Onions, Fresh Tomatoes, Italian Sausage, Fresh chopped Garlic, in extra virgin Olive Oil</i>	18	32	40	52	59
#6 Hawaiian Style: <i>Real Canadian Bacon And Dole Pineapple</i>	15	27.5	34	44.5	52
#7 Greek Style: <i>Colossal Black whole California Olives, Feta, Tomatoes, Onions, Gyro Meat, Light Oregano</i>	19	32	41	51	60
#8 Vegetarian Special: <i>Tomatoes, Bell Peppers, Mushrooms, Onions, Colossal Black whole California Olives, (Garlic, - In extra virgin Olive Oil - is Extra)</i>	17	30	33	49.5	55
#9 All the Meat You Can Handle: ( 7 MEATS ) <i>Real Canadian Bacon, Pepperoni, Italian Salami, Linguica, Ground Beef sirloin, Italian Sausage, hickory smoked thick Bacon</i>	21	37	46	59	72
#10 Our Number Ten: <i>Italian Salami, Bell Peppers, Mushrooms, Greek Feta cheese</i>	17	30.5	38	49.5	58
#11 Our Number Eleven: ( Greek Vegetarian ) <i>Greek Feta cheese, Fresh chopped Garlic, In extra virgin Olive Oil, Fresh Sliced Tomatoes</i>	16	29	36	47	55
#12 Our Club Pizza: <i>Gourmet Turkey, Smoked Ham, Applewood smoked thick Bacon</i>	16	29	36	44	55
#13 The Devil Himself: <b>VERY HOT-HOT-HOT !!!</b> <i>Pepperoni, Bell Peppers, Jalapenos, Red Crushed Peppers (APPROACH WITH CAUTION)</i>	17	29	36	47	55
<b>EACH ADDITIONAL TOPPING</b>	1	1.5	2	2.50	3

## SPECIALTY PIZZAS

They Are Served With Mozzarella, NO SAUCE. NO SUBSTITUTIONS. THIN CRUST. SIZE 12 INCHES, 8 SLICES,

#14 <i>Clams, Garlic, Mozzarella, Parmesan, Light Extra Virgin Olive Oil</i>	<b>\$ 39</b>
#15 <i>Eggplant, Red Sweet Onions, Feta, Garlic, Light Olive Oil</i>	
#16 <i>Pesto Sauce, Fresh Mushrooms, Green Onions, parmesan</i>	
#17 <i>Four Cheese :Mozzarella, Fontina, Provolone, Parmesan</i>	
#18 <i>Feta, Mozzarella, Light Olive Oil, Oregano</i>	
#19 <i>Marinated Artichoke Hearts and ... (okay, choose 2 toppings)</i>	
#20 <b>Seafood</b> regular thick crust (due to its weight) 1. comes with Clams, Giant Prawns, Scallops, Bay Shrimp, Smoked salmon, 2. You can choose from Pesto, Marinara, Alfredo sauce, or garlic lemon sauce, 3. on Light Mozzarella...	<b>\$ 74</b>

## NAPOLETANA STYLE

NO SUBSTITUTIONS THIN CRUST. SIZE 12 INCHES, 8 SLICES,

#21 <b>Irresistible Margherita:</b> <i>Fresh (all natural) Mozzarella, our Homemade marinara, Extra-virgin Olive oil Fresh Basil leaves,</i>	<b>\$ 39</b>
#22 <b>Grecian Delight:</b> <i>Fresh (all natural) Mozzarella, Marinated Artichoke Hearts, Fresh Basil leaves, Feta cheese, Extra virgin olive oil, Garlic</i>	
#23 <b>Smoked Salmon and Brie Cheese:</b> <i>Atlantic Smoked Salmon, Real, authentic Brie Cheese, Red Sweet Onions, imported capers</i>	
#24 <b>4 different Cheeses Pesto Chicken:</b> <i>Mozzarella, Fontina, Parmesan, Provolone, Grilled Chicken Breast, Homemade ( Basil ) Pesto Sauce</i>	
#25 <b>Napoletana:</b> ( everyone in America calls It Margareta ) <i>Fresh (all natural) Mozzarella, Fresh Roma Tomatoes, Fresh Basil leaves, Very Light Parmesan Cheese</i>	

CONGRATULATIONS FOR THE BEST PIZZA & GREEK FOOD IN THE BAY AREA

DECEMBER 93 DR. & Mrs. Carl & Cheryl Scott

# PIZZA

We use only the freshest ingredients, Quality is the most important ingredient of all. Our Mozzarella cheese is the finest available. Our pizzas are made with (Daily) fresh hand tossed Dough, in front of you by our window. We have nothing to hide from any one

## TOPPING YOU CAN CHOOSE FROM:

ANCHOVIES	EXTRA CHEESE	FRESH CHOPPED GARLIC-OLIVE OIL	ITALIAN SALAMI
CANADIAN BACON	EXTRA SAUCE	GREEK FETA CHEESE	ITALIAN SAUSAGE
BACON	GREEN ONIONS	FRESH MUSHROOMS	ONIONS
BELL PEPPERS	GROUND BEEF	FRESH SLICED TOMATOES	PEPPERONI
BLACK OLIVES	JALAPENOS	MARINATED ARTICHOKE HEARTS	PINEAPPLE
LINGUISA	TURKEY BREAST	RED SWEET ONIONS	SMOKED HAM

## DOUBLE CHARGE TOPPINGS

PESTO SAUCE
FRESH SPINACH
FRESH BASIL
SUN-DRIED TOMATOES
FAT FREE ITALIAN HERB TURKEY
GRILLED CHICKEN BREAST

## TRIPLE CHARGE TOPPINGS

EGGPLANT IN RED WINE	MEAT BALLS
WILD BAY SHRIMP	WILD PRAWNS
CLAMS	SCALLOPS
FRESH MOZZARELLA	SMOKED SALMON
FRESH MARINARA	WHITE ALFREDO SAUCE
MEAT SAUCE (HOME MADE)	GREEK KALAMATA OLIVES



#1



# 2 THE BEST PIZZA IN THE HOUSE



# 3 ITALIAN



#4



#5



# 6 (HAWAIIAN)



# 7 GREEK STYLE



# 8 VEGETARIAN



# 9 ALL MEAT



# 10



# 11



CLUB #12



# 13



# 14



# 15



# 16



4 Cheese # 17



#20 SEAFOOD



#21 MARGHERITA



#22



#23



SMALL OR LARGE \$26 \$34 CALZONE



#25

NAPOLETANA



#24

I GUARANTEE...YOU WON'T GET A BETTER PIZZA ANYWHERE.....



**EGGPLANT PARMESANO**

# SANDWICHES HAMBURGERS

UPGRADE TO ONION RINGS 6  
OR HALF FRIES HALF RINGS 4



**CLUB SANDWICH**



**GRILLED HAM N CHEESE**



**8 OZ CHICKEN BREAST SANDWICH**



**HOT LINK SANDWICH**

## OUR SANDWICHES

CHOOSE FROM FRENCH FRIES, SALAD, CUP OF SOUP

8 oz Chicken Double breast Sandwich With jack Cheese And FRESH Avocado On A Dutch Crunch.....	19
Chicken Patty Sandwich.....	17
Bacon Lettuce Tomato Sandwich ... ( add Avocado 3 ).....	17
Club Sandwich with French fries Gourmet turkey, smoked ham and hickory smoked thick Bacon. ....	20
Eggplant Parmesano oven baked sandwich.....	17
3 BIG Meatball Sandwich with real Parmesan Cheese (over 1/2 pound meat).....	18
Gourmet Turkey Breast Sandwich on wheat or white bread .....	17
Grilled Cheese Sandwich on White Bread .....	12
Grilled Honey Smoked Ham & Cheese with French Fries.....	14.5
Louisiana Hot Link Sandwich .....	15
Fat Free Italian Herb Gourmet turkey Sandwich.....	16
Polish Sausage Sandwich .....	16
Tender and Lean Philly Beef Cheese steak w/Peppers, Onions, & Swiss .....	16
Juicy Chicken Philly Cheese-steak (only 8grams of fat) w/Peppers, Onions, & Swiss.....	16
Bay Shrimp Avocado Sandwich Served on our Pizza dough bread, wild ocean bay shrimp, Lettuce, Mayo, Fresh Avocado, tomatoes, <b>MADE TO ORDER</b> .....	25
Pastrami Sandwich Gourmet lean ( COLOMBO ) Pastrami, Swiss Cheese, Mustard, Sauerkraut..	18



**BEEF OR CHICKEN PHILLY STEAK**



**PASTRAMI SANDWICH**



**3 BIG MEATBALL SANDWICH**



**BACON-MUSHROOM CHEESEBURGER**



**GREEK BURGER**



**GRILLED HAM N CHEESE**



**BAY SHRIMP AVOCADO**



**MUSHROOM CHEESEBURGER**

## OUR HAMBURGERS

Fire Grilled Natural HALF POUND Burgers

SERVED ON DUTCH CRUNCH ROLL  
INCLUDE LETTUCE, TOMATOES, PICKLES, ONIONS, MAYO AND MUSTARD.  
THEY ARE SERVED WITH GOURMET STEAK FRENCH-FRIES

Hamburger Deluxe.....	17
Cheeseburger Deluxe Topped with grilled onions American Cheese .....	18
Rainbowburger Topped with grilled onions and Jack Cheese.....	18
Mushroom Cheeseburger Topped with fresh seasoned Extra Large fresh mushrooms, grilled onions and cheddar cheese .....	21
Bacon Cheeseburger 4 Stripes of thick smoked bacon, grilled onions and cheddar cheese .....	21
Bacon-Mushroom Cheeseburger 4 Stripes of thick smoked bacon, grilled onions fresh seasoned Extra large mushrooms, grilled onions and cheddar cheese .....	24
Greek Burger Topped with feta cheese and grilled Onions.....	22
Patty Melt Topped with grilled onions and Swiss cheese, served on rye bread .....	18
Double any Burger ( That is a total of 1 pound of meat ) For .....	7



**HAMBURGER DELUXE**



**CHEESEBURGER DELUXE**



**BACON CHEESEBURGER**

NO OTHER PIZZA CAN EVER BE RA BOW. A CUSTOMER



**BEEF STROGANOFF**

**DINNERS**

*All Served With 2 Choices of the following:*

- \* Fresh Garden Vegetables
- \* Greek Rice Pilaf
- \* Baked Potato
- \* Red Roasted Herb Potatoes
- subject to availability



**CHICKEN PICCATA**

For small Salad bar with any Dinner from this page \$ 6

For Personal Salad Or Soup of The Day And Garlic Bread Add.. \$ 8

**CHICKEN**

- Smoked Chicken Breast:**  
*With fresh extra large mushrooms, Sun-dried Tomatoes, In a cream sauce a fragrant mixture.....* 28
- Chicken Cacciatore:** (we suggest) pasta, *Sautéed mushrooms, bell peppers, simmered with marinara sauce, deliciously seasoned .....* 28
- Chicken Breast Piccata:** *A mixture of sautéed marinated artichoke hearts, capers, in a lemon-wine butter sauce .....* 28
- Chicken Scallopini:** *Tender and flavorful with fresh extra large mushrooms, red onions bell pep.....* 28
- Chicken Florentine:** *You must remember this one... Comes with 1) Fresh spinach w/onions & real Applewood smoked bacon pieces, 2) rice pilaf. An 8 ounce chicken breast covered with a creamy smooth velvety sauce .....* 28



**CHICKEN FLORENTINE**



**CHICKEN CACCIATORE**



**CHICKEN SCALLOPINI**

**BEEF**

**BLACK ANGUS CHOICE MEATS**

- New York Steak** *12 oz of tender choice steak from the heart of The NY loin.....* 31
- Bistecca ai Funghi:** (Steak with Mushrooms)  
*Same 12 oz. N Y Steak, Fresh Extra Large Mushrooms in a fresh home made gravy, Red Wine .....* 33
- Beef Stroganoff:** (we suggest) *Over fettuccine in a generous bed of fettuccine So far its been our top beef selling dish .....* 28
- 12 oz Ground Beef Sirloin:** *Grilled to perfection, topped with sautéed mushrooms, bell peppers and onions.....* 28



**VEAL MARSALA**



**12 OZ. GROUND SIRLOIN**



**VEAL & ARTICHOKE HEARTS**

**VEAL**

- Veal Piccata:**  
*Thin tender veal slices sautéed w/ green onions and capers, in a lemon-wine butter sauce .....* 30
- Veal Marsala:** *marinated and cooked in a Marsala wine sauce.....* 30
- Veal and Hearts sautéed W/ Artichoke hearts & mushrooms ..... 30**
- Veal Scallopini:** *With fresh extra large mushrooms, red onions, bell peppers .....* 30



**12 OZ NEW YORK**



**BISTECHE AI FUNGHI**



**VEAL SCALLOPINI**



**VEAL PICCATA**

*We Take Pride in Our Quality. Please Allow Time For Preparation As All Our Food is Cooked to Order*



**SPAGHETTI WITH 3 BIGMEAT BALLS**

**PASTA**

ALL SERVED  
W/ GARLIC BREAD



**FETTUCCHINE ALFREDO  
W/CHICKEN BREAST N BROCCOLI**



**CAPELLINI  
POMODORO AL NATURALE**



**CHICKEN PASTA MARINO**



**GOURMET RAVIOLI  
W/ MEAT SAUCE**



**EGGPLANT PARMIGIANA**



**CHICKEN PARMIGIANA**



**VEGIE RAVIOLI  
W/CREAM-PESTO**



**SPAGHETTI MEATSAUCE  
WITH 4 MEATBALLS**

**YOU CAN UPGRADE TO CHEESE GARLIC BREAD 6**

**All Pasta Servings are 12 - 14 Ounces**

<b>Capellini al Pomodoro Naturale</b> Angel hair pasta, chopped fresh tomatoes, our homemade Marinara sauce, basil, garlic Olive oil, parmesan .....	20
<b>Eggplant Parmigiana:</b> With real parmesan cheese ( not mozzarella ) served w/spaghetti and marinara sauce .....	24
<b>Chicken Parmigiana:</b> .....	28
<b>Veal Parmigiana:</b> .....	30
<b>Fettuccine Alfredo: The Classic</b> .....	24
With Chicken breast and broccoli .....	30
<b>Gourmet Ravioli with Meat Sauce:</b> .....	26
<b>Ravioli Vegetarian:</b> Cooked in our homemade with cream pesto sauce or marinara .....	24
<b>Extra Large 4 Cheese Ravioli:</b> With our own unique fresh marinara sauce.....	23
<b>Spaghetti Sautéed:</b> With fresh XLRG mushrooms, olive oil, freshly chopped garlic..	24
<b>Spaghetti with Meat Sauce:</b> .....	28
<b>Spaghetti W/ 3 Big Meatballs: 3 ounces each</b> Over half a pound meat served with marinara sauce <b>OUR BEST PASTA SELLER</b> .....	32
with Meat Sauce as well: .....	34
<b>Spaghetti W/ 6 Big Meatballs Platter:</b> Double pasta order, served with double Garlic Bread.....	57
<b>Side of our 3 Big Meatballs</b> .....	11
<b>Single meatball (3 ounces each)</b> .....	4
<b>Tortellini Sautéed</b> With green onions, XLRG large fresh mushrooms, garlic, olive oil Parmesan .....	24
<b>Spaghetti Carbonara:</b> A carbonara sauce is typically made with bacon, eggs, and cheese. We've added a little half-and-half for a silky texture .....	24
<b>Tortellini Primavera</b> broccoli, carrots, zucchini, diced tomato, very light cream ....	25
<b>Chicken Pasta Marino:</b> Chicken, pasta, fresh roasted garlic, fresh broccoli, fresh Diced tomatoes, in pesto cream sauce .....	27



**FETTUCCHINE ALFREDO**



**PENNE PUTTANESCA**



**VEAL PARMIGIANA**



**SPAGHETTI SAUTEED**



**TORTELLINI PRIMAVERA**

**UPGRADE TO CHEESE GARLIC BREAD 6**

**Or You Can.....Choose From:**

- |                 |                              |
|-----------------|------------------------------|
| <b>PASTAS :</b> | <b>OUR HOMEMADE SAUCES :</b> |
| * CAPELLINI     | • ALFREDO                    |
| * FETTUCCHINE   | • BUTTER (ONLY)              |
| * LINGUINE      | • GENOVESA                   |
| * PENNE         | • MARINARA                   |
| * RAVIOLI :     | • MEAT SAUCE                 |
| GOURMET (MEAT)  | • PESTO                      |
| VEGETARIAN      | • OLIVE OIL (ONLY)           |
| XLARGE CHEESE   | • CARBONARA                  |
| * SPAGHETTI     | • PRIMAVERA                  |
| * TORTELLINI    |                              |

**REMEMBER**  
ALL PASTA IS SERVED  
WITH GARLIC BREAD

**OUR BIGGEST PASTA PLATTER IN THE HOUSE**



**6 MEATBALL DOUBLE SPAGHETTI PLATTER**

You are the BEST kept secret in town .....Paul (a customer)





# PASTA SEA-FOOD COMBINATIONS

**ALL PASTAS SERVED  
W/ GARLIC BREAD**



**LINGUINE PESCATORE PLATTER**



**SMOKED SALMON LINGUINE**



**SPAGHETTI CAPRESE**



**SPAGHETTI W/ PRAWNS**



**SCALLOPS ALLA LESBOS**



**LINGUINE VONGOLE**



**CALAMARI PICCATA**



**8 OUNCE NORWEGIAN SALMON PLATTER**

**OR UPGRADE TO CHEESE GARLIC BREAD 6**

## All Pasta Servings are 12 - 14 Ounces

<b>Seafood Fettuccine Alla Corfu:</b> Shrimp, scallops, Smoked salmon .....	34
<b>Linguini Pescatore:</b> With whole Clams, prawns, calamari, scallops, mussels, and wild ocean bay shrimp. <b>RED OR WHITE SAUCE.</b> Garlic Bread.....	62
<b>Smoked Salmon Linguine Ala Mykonos:</b> in a garlic cream sauce a spectacular masterpiece dish .....	30
<b>Spaghetti Shrimp Scampi:</b> Cream, Fresh extra large mushrooms, Atop a bed of spaghetti bursting with flavor .....	33
<b>Tortellini De La Mar</b> Sautéed in a mixture of tomato- basil and cream sauce W/ bay- shrimp & fresh Xlrg mushrooms .....	29
<b>Spaghetti Caprese:</b> Scallops Bay shrimp, onions, diced fresh breaded eggplant, zucchini freshly chopped garlic. A very popular pasta dish.....	28
<b>Linguine Mussels:</b> mussels in white wine—lemon-light Butter Sauce, fresh Basil, Green onions, Diced Roma tomatoes, a real treat .....	32
<b>Penne Puttanesca:</b> Pasta penne, capers, anchovies, Kalamata olives, all mixed with our zesty home made marinara sauce from scratch.....	28
<b>Linguine Vongole:</b> Wild Ocean Clams, Fresh Parsley, light cream, wine, light Butter.....	30
<b>Spaghetti w/Prawns:</b> With green onions, fresh mushrooms, Basil, light olive oil, diced tomatoes .....	34
<b>Htenia Lesbos style: Scallops alla Lesbos: (Recipe From the island of Lesbos)</b> All natural bay scallops sautéed lightly In a butter wine sauce on top of a spaghetti bed .....	31

## More Seafood.....

<b>Calamari Piccata Steaks :</b> Simply 3 nice tender calamari steaks with lemon capper Piccata sauce ,they are served with rice and fresh veggies. ...	28
<b>Wild Atlantic 8 Oz Filet of Salmon Platter:</b> Served with rice pilaf and Greek salad .....	30
<b>Garides Skaras (Prawn Skewer):</b> One (1) skewer of wild Tiger Prawns From Mexico, marinated in a lemon—wine sauce Served with rice pilaf and Greek salad Like they do in the Greek island of Santorini A nice and light dish .....	32
2 skewers (10 Prawns) .....	39
<b>Calamari Alla Onassis:</b> Just the way the Greek Tycoon use to eat it. Sautéed in a lemon-wine sauce diced tomato, over a bed of our rice pilaf.....	25

## Mixed Grilled Dinner Platter for 2-4

A skewer of  
**6 wild caught Ocean Prawns**  
 From Mexico, marinated In a lemon—wine sauce  
**8 ounce Chicken breast**  
**12 ounce New York steak**  
 Rice pilaf  
 Baby mixed spring Greens salad  
 (choose your Dressing)  
 all of that for.....\$ 73



**MIXED GRILLED DINNER PLATTER FOR 2 to 4**



**PENNE PUTTANESCA**



**SHRIMP SCAMPI**



**LINGUINI MUSSELS**



**TORTELLINI DE LA MAR**



**GARIDES SKARAS ONE OR TWO PRAWN SKEWERS**

# GREEK CUISINE



**CALAMARI PLATTER**



**LAMB GREEK STYLE**



**GREEK COMBO PLATTER**



**HALF OF A CHICKEN GREEK CHICKEN ORIGANATI**



**PASTITSIO**



**CALAMARI ONASSIS**



**EGGPLANT SAGANAKI**



**COMBO 3 SOUVLAKIS**



**LINGUINI ALA RHODES**

**Avgolemono soup:** Traditional Greek egg lemon soup *OR SOUP OF THE DAY*  
 by the cup ..... 6  
 by the bowl ..... 8  
 by the Quart ... (TO GO ONLY) ..... 13

**Gyros Sandwich:**  
 served with Tzatziki in pita bread with tomatoes and onions ..... 14  
 with fries OR Salad ..... 17  
 with onion rings ..... 20

**Chicken Gyros:** same as Gyros Sandwich ..... 14  
 with fries OR Salad ..... 17  
 with onion rings ..... 20

**GYRO PLATTER:** Gyro Meat, pita bread, cup of Tzatziki, tomato, onions, Greek Salad, French Fries. The Ultimate way to serve gyro ..... 28

**Side of Moussaka:** Moussaka is an oven casserole dish made with layers of eggplant and potato slices, parmesan cheese, and a ground sirloin tomato-base meat sauce, topped with a thick béchamel sauce ..... 18

**GREEK COMBINATION PLATTER:** Moussaka, rice pilaf, dolmadakia, (Stuffed grape leaves), feta, Greek olives, Tyropita, Spanakopita ..... 27

**Pastitsio:** (Greek Lasagna) This is also an oven casserole dish with layers of seasoned ground beef, Parmesan cheese, tomato sauce and Greek imported macaroni, Topped with béchamel cream sauce and served with garlic bread ..... 24

**Side of Pastitsio:** ..... 20

**Greek Chicken Origanati (Oregano):** HALF Of chicken, Oven baked marinated in lemon, butter, oregano, spices. Served with garlic bread And rice pilaf ..... 23

**A BIG PLATTER FRIED CALAMARI:**  
 Served w/ French fries and Greek salad ..... 30

**Calamarakia: (Fried calamari)** ..... 22  
 Double order ..... 39

**Calamari Alla Onassis:** Just the way the Greek Tycoon used to eat it. Sautéed in a lemon-wine sauce over a bed of our rice pilaf ..... 25

**Calamari Nisiotiko Me Salsa Ntomata: (Nisiotiko)** means island style Mixed in light Marinara sauce served ON A BED OF Fettuccine ..... 27

**Garides ala Santorini (PRAWNS W/FETA):**  
 Prawns topped with feta cheese oven baked in Tomato sauce, sautéed red sweet onions sprinkled with oregano, Rice Pilaf ..... 32

**Eggplant Saganaki:** Breaded Fresh eggplant Slices oven baked, Marinara sauce Topped with Melted feta cheese and Kalamata olives ..... 25

**PLAKA SOUVLAKI PLATTER:** A Traditional Favorite Throughout Greece and one of the most popular menu selections in Athens' Famous dining district Served with Rice and Greek Salad 2 Skewers, Pork OR Chicken ..... 25

**COMBO 3 SOUVLAKIS PLATTER:** 3 Skewers: Prawns, Pork, Chicken ..... 32

**Linguini ala Rhodes:** Sun dried tomatoes, Feta, Fresh Basil, **OUT OF THIS WORLD!!!** ..... 24

**(A WHOLE) BABY RACK OF LAMB:** Served With The 2 Dinner Side Choices WITH GRAVY: ..... 51  
**GREEK STYLE PLEASE allow adequate cooking time** ..... 51



**SIDE OF MOUSSAKA**



**GYRO PLATTER**



**OPEN FACE GYRO**



**GARIDES SANTORINI**



**GREEK SOUVLAKI**



**CALAMARI NISIOTIKO**



**CHICKEN GYRO**



**GYROS**



**GYROS & FRIES**

**CHECK OUT OUR DAILY SPECIALS**



**GREEK VEGETARIAN MEZE**

**SOME OF OUR...**

**VEGETARIAN DISHES**

**YES WE HAVE GLUTEN FREE PIZZA**



**BAY SHRIMP AVOCADO SNW**



**CAPELLINI POMODORO AL NATURALE**



**CHEESE GARLIC BREAD**



**CALAMARI NISIOTIKO**



**Calamari**



**8 DOLMADES**



**3 TYROPITES**



**3 SPANAKOPITES**

**ONION RINGS**



**PENNE PUTTANESCA**



**EGGPLANT PARMESANO**



**SPAGHETTI W/ PRAWNS**



**8 OUNCE NORWEGIAN SALMON PLATTER**



**SPAGHETTI SAUTEED**



**EGGPLANT PARMIGIANA**



**SPAGHETTI MARINARA**



**# 11 Pizza**



**LINGUINE VONGOLE**



**EGGPLANT SAGANAKI**



**#25**

**NAPOLETANA**



**VEGIE RAVIOLI W/CREAM-PESTO**



**CALAMARI ONASSIS**

**MAKE YOUR OWN PASTA DISH FROM (THEY ALL COME WITH GARLIC BREAD)**

- \* SPAGHETTI
- \* CAPELLINI
- \* FETTUCCINE
- \* LINGUINI
- \* PENNE
- \* RAVIOLI VEGETARIAN
- 4 CHEESE GOURMET RAVIOLI
- \* BUTTER (PLAIN)
- \* ALFREDO
- \* GENOVESA
- \* MARINARA
- \* PESTO
- \* OLIVE OIL (PLAIN)
- \* PRIMAVERA ( FRESH VEGGIES )

*Our Homemade Sauces*

**OUR BEST SEAFOOD PLATTER IN THE HOUSE**



**# 8 VEGETARIAN**

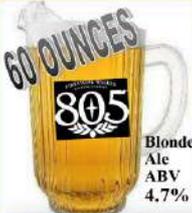
**ONE OR TWO SKEWERS**



**GARIDES SKARAS PRAWN SKEWER**



**LINGUINE PESCATORE PLATTER**



**60 OUNCES**  
**805**  
Blonde Ale  
ABV 4.7%



**ELYSIAN**  
Double IPA  
ABV: 8.2



**KSA**  
Lager  
ABV 4.6%



**Heineken**  
Lager  
ABV 5%

# DRAUGHT BEER

## BEERS ON DRAUGHT

	Glass 12 Oz	Pitcher 60 oz
KSA FORT POINT (B.F. CA)	5	16
805 .....	5	18
HEINEKEN .....	6	19
SPACE DUST IPA	6	20

# BOTTLED BEER

NAME	ABV	COUNTRY	OZ	P
BUD OR BUD LITE	5.0	USA	12	5
COORS BANQUET	5.0	USA	12	5
COORS LIGHT	4.2	USA	12	5
MILLER	4.2	USA	12	5
SAMUEL ADAMS	5.4	USA	12	5
CORONA	3.9	MEXICO	12	5.5
GUINNESS	4.2	IRELAND	12	5.5
AMSTEL LIGHT	3.5	HOLLAND	12	5.5
STELLA ARTOIS	5.2	BELGIUM	12	5.5

Ask about The Best Beers In The House  
Highest Rated Greek Beer in the U.S.



**YES WE HAVE THE BEST GREEK BEERS**

**PILSNER IPA PALE ALE**



**LAGERS**

330 ML = (11.15 OUNCES)

# OUR GREEK BEERS

MYTHOS	5.0	GREECE	11.2	6
FIX LAGER	5.0	GREECE	11.2	6
SEPTEM MON PILSNER	5.0	GREECE	11.2	7
SEPTEM 8TH DAY IPA	7.0	GREECE	11.2	7
SEPTEM FRI PALE ALE	4.7	GREECE	11.2	7

# WENTE

SERVED BY	GLS	BTL
CABERNET	7	24
MERLOT	7	24
CHARDONNAY	8	27



# WINE

Our best Greek wines  
**BEST WHITE**

**Château Julia Chardonnay:** right, straw-blonde, with green glimpses of freshness. Lively aromas of flowers and fruit, with jasmine, pineapple and banana standing out on a citrus background. Refreshing acidity combined with power and good structure. Fruity mouth and persistent finish.

## BEST RED

**LIMNIO:** Limnio is an ancient variety mentioned in works by the great philosopher Aristotle and poet Hesiod, with ruby red color with spicy aromas of pepper cassia and cinnamon. It is a lovely medium body red wine that is light on the palate, with flavors of ripe black berries and delicate tannins.



CORKAGE FEE	JULIA	RETSINA	EARTH HARMONY	LIMNEON	MEDEN AGA	NEMEA
750ML-9	100% CHARDONNAY	AGED IN PINE BARELLS	50% MALAGOUZIA 50% CHARDONNAY	100% LIMNIO (Dry Red Wine)	100% AGIORGITIKO (Dry Red Wine)	100% AGIORGITIKO (Dry Red Wine)
GLASS	8	7	7	8	8	7
BOTTLE	30	19	30	34	32	30

# LOUX SPARKLING JUICE DRINKS FROM GREECE

LEMON ORANGE WILD CHERRY



ORANGE APPLE CRANBERRY



**GREEK SPARKLING WATER FROM THE MOUNTAINS OF EPIROS (GREECE) ...3**  
**MOUNTAIN SPRING WATER.....3**  
**JUICES .....3**

# BEVERAGES

**COCA COLA - DIET COKE - ROOT BEER**  
**SPRITE - LEMONADE - ICE TEA**

**GLASS (32 OZ.).....3**  
**PITCHER.....7**

**MILK - COFFEE - TEA - ..... 3**

# RAINBOW LAWS

~This Restaurant Is Run for The Enjoyment And Pleasure Of Our Customers, Not For the Convenience Of The Staff Or The Owners - Gift Cards Are Available For Any Occasion at Any Denomination~  
 All Items Are Subject To Local Sales Tax ~  
 ~18% Gratuity May Be Charged For Parties Of 5 Or More  
 Max 2 forms of payment per table/group ~ Substitutions are extra  
 ~ Banquet Menu Available~

We appreciate cash but accept credit/PIN debit

THE POWER OF THE GODS HARALY....EQUALS THE USEFULNESS OF WINE  
 ASCLEPIOS, PHYSICIAN