



# VASO'S

Mediterranean Bistro

## DINNER MENU

### Appetizers

- Spanakotiropita** 13  
Spinach and Feta Cheese Baked in Filo Dough
- Saganaki** 15  
Kasseri Cheese Sautéed until Crispy, Served Sizzling with Lemon
- Artichoke Florentina** (upon availability) 15  
Full Blossomed Artichoke Baked in the Oven with Extra-Virgin Olive Oil, Garlic, Herbs & Spices
- Halloumi Cheese** 14  
Greek Cypriot Cheese Grilled and Served on Pita Bread layered with Tomatoes, Cucumbers, and Greek Olives Marinated in Extra-Virgin Olive Oil, Garlic & Coriander Seeds
- Stuffed Mushrooms w/ Crabmeat** 13  
Mushrooms Stuffed w/ Crabmeat Baked to Order
- Calamari Fritti** 13  
Baby Squid Lightly Battered & Fried Served w/ Marinara Sauce and Lemon Wedges
- Triple Dip with Pita Bread** 13  
Tzatziki, Zesty Feta Spread & Hummus
- Greek Sampler** 18  
Spanakotiropita, Keftedes (Greek Style Meatballs), Cucumbers, Tomatoes, Green Peppers, Feta Cheese, Grape Leaves, Pepperoncini, Greek Olives, Anchovies, Zesty Feta & Hummus Dips Served with Pita Bread
- Mussels Marinara** 15  
Fresh Mussels Sautéed in Extra-Virgin Olive Oil, Garlic, Basil, Herbs & Spices in Marinara Sauce
- Escargot** 12  
Mushrooms Stuffed with Escargot Baked to Order with Vaso's Garlic Butter Sauce

### Soup

- Avgolemeo** Cup \$5 Bowl \$7  
Traditional Greek Chicken Lemon Egg Rice Soup

### Salads

- Gyro Salad** 21  
Romaine Lettuce, Tomatoes, Cucumbers, Onions, Crumbled Feta Cheese, Pepperoncini, Greek Olives, Gyro Meat & Pita Bread with Vaso's Homemade Dressing
- Horiatiki (Village) Salad** 17  
Tomatoes, Cucumbers, Green Peppers, Red Onions, Pepperoncini, Greek Olives, Capers, Crumbled Feta Cheese & Anchovies with Vaso's Homemade Dressing
- Greek Salad** 17  
Romaine Lettuce, Veggie Grape Leaves, Tomatoes, Cucumber, Onions, Feta Cheese, Greek Olives, Pepperoncini, Green Peppers, Capers & Anchovies with Vaso's Homemade Dressing
- ADD MEAT (CHICKEN OR GYRO) \$6 ADD SHRIMP \$9 TO SALAD ORDER ABOVE**

### Veal

- Veal Sorrentina** 29  
Veal Scaloppini Layered with Ham, Fresh Sliced Tomato, Fresh Basil Leaf & Fresh Sliced Buffalo Mozzarella Sautéed in a Marsala Cream Tomato Sauce
- Veal Saltimbocca** 28  
Veal Scaloppini layered with Prosciutto, Provolone Cheese & Herbs lightly dusted with Flour, lightly dipped in Egg then Sautéed in a Brown Marsala Sauce
- Veal Francese** 26  
Veal Scaloppini lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed in a Lemon Butter White Wine Sauce
- Veal Chop** 39  
Grilled over a Charcoal Flame, then Sautéed with Portobello Mushrooms in a Brown Brandy Sauce with Rosemary and Garlic
- Veal Terra Mara** 29  
Veal Scaloppini Layered with Ham & Provolone cheese lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed with Herbs in a Lemon Butter White Wine Sauce, Garnished with a Jumbo Shrimp & Mushroom
- Veal Margarita** 29  
Veal Scaloppini lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed in a Cream Sauce with Artichoke Hearts & Mushrooms

## Seafood

### Vaso's Shrimp

Shrimp Sautéed in Extra-Virgin Olive Oil, Fresh Garlic, Basil, Diced Tomatoes, Feta Cheese, Artichoke Hearts Sautéed with Herbs & Finished in a Brandy Cream Tomato Sauce Served Over Pasta.

### Scampi & Garlic

Shrimp Sautéed in a Garlic, Lemon Butter White Wine Sauce with Artichoke Hearts & Served Over Pasta

### Scampi Marinara

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

### Shrimp Stuffed with Crabmeat

Shrimp stuffed with Jumbo Lump Crabmeat, Baked in the Oven, then Sautéed in a Lemon Butter White Wine Sauce

### Filet of Flounder

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

### Stuffed Flounder

Filet of Flounder Stuffed with Your Choice of "Jumbo Lump Crabmeat" or "Spinach & Feta Cheese" Baked in the Oven then Flash-Baked in a Lemon Butter White Wine Sauce with Capers

### Stuffed Trout Almondine

Rainbow Trout Stuffed with Your Choice of "Spinach & Feta Cheese" or "Jumbo Lump Crabmeat" Baked in the Oven then Flash-Baked in Lemon Butter White Wine Sauce with Sliced Almonds

## Lamb

### 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

### Lamb Chops

Marinated in Red Wine, Herbs & Spices, then Grilled over a Charcoal Flame

## Vasos Classic Dishes

### Baked Moussaka

Ground Sirloin Layered with Sliced Potatoes, Sliced Eggplant & Béchamel Cream then Baked in the Oven Served with Vegetables

### Eggplant Parmesan

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

## Chicken

### 29 Chicken Marsala 23

Chicken Scaloppini lightly dusted with Flour then Sautéed with Portobello Mushrooms & Brown Marsala Sauce

### 26 Classic Chicken Parmigiana 21

Breaded Chicken Breast topped with Tomato Sauce & Provolone Cheese Served with Pasta topped with Meat Sauce

### 26 Chicken Saltimbocca 24

Chicken Scaloppini layered with Prosciutto, Provolone Cheese & Herbs lightly dusted with Flour, lightly dipped in Egg then Sautéed in a Brown Marsala Sauce

### 29 Chicken Piccata 23

Chicken Scaloppini lightly dusted with Flour then Sautéed with Artichoke Hearts & Lemon Butter White Wine Sauce

### 23 Chicken Francese 23

Chicken Scaloppini lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed in a Lemon Butter White Wine Sauce

### 28 Chicken Terra Mara 26

Chicken Scaloppini Layered with Ham & Provolone cheese, lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed with Herbs in a Lemon Butter White Wine Sauce, Garnished with a Jumbo Shrimp & Mushroom

### 28 Chicken Sorrentina 24

Chicken Scaloppini Layered with Ham, Fresh Sliced Tomato, Fresh Basil Leaf & Fresh Sliced Buffalo Mozzarella Sautéed in a Marsala Cream Tomato Sauce

## 29 Pasta

### Spaghetti Marinara **ADD SHRIMP \$9 ADD CHICKEN \$6** 17

### Spaghetti & Meatballs 18

### 35 Penne a la Vodka **ADD SHRIMP \$9 ADD CHICKEN \$6** 17

Penne Pasta Sautéed w/ Vodka Cream Tomato Sauce

### Fettuccini Alfredo **ADD SHRIMP \$9 ADD CHICKEN \$6** 17

### 19 Spaghetti Carbonara 18

Pasta tossed in Sautéed Bacon, Onions, Cream, Egg & Cheese

### Linguini Alle Vongole 21

Top Neck Baby Clams Sautéed Over a Bed of Linguini w/ Your Choice of "Marinara or White Wine" Sauce

### 18 Veggie Pasta **ADD SHRIMP \$9 ADD CHICKEN \$6** 17

Pasta Sautéed in Extra-Virgin Olive Oil, Garlic, Fresh Basil, Diced Tomatoes & Parmesan Cheese