



# VASO'S

Mediterranean Bistro

## DINNER MENU

### Appetizers

#### Spanakotiropita

Spinach and Feta Cheese Baked in Filo Dough

#### Saganaki

Kasseri Cheese Sautéed until Crispy, Served Sizzling with Lemon

#### Artichoke Florentina

Full Blossomed Artichoke Baked in the Oven with Extra-Virgin Olive Oil, Garlic, Herbs & Spices

#### Halloumi Cheese

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

Mushrooms Stuffed w/ Crabmeat Baked to Order

#### Calamari Fritti

Baby Squid Lightly Battered & Fried Served w/ Marinara Sauce and Lemon Wedges

#### Triple Dip with Pita Bread

Tzatziki, Zesty Feta Spread & Hummus

#### Greek Sampler

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

Fresh Mussels Sautéed in Extra-Virgin Olive Oil, Garlic, Basil, Herbs & Spices in Marinara Sauce

#### Escargot

Mushrooms Stuffed with Escargot Baked to Order with Vaso's Garlic Butter Sauce

### Soup

Avgolemeno      Cup \$5      Bowl \$7

Traditional Greek Chicken Lemon Egg Rice Soup

### Salads

#### Gyro Salad

Romaine Lettuce, Tomatoes, Cucumbers, Onions, Crumbled Feta Cheese, Pepperoncini, Greek Olives, Gyro Meat & Pita Bread with Vaso's Homemade Dressing

#### Horiatiki (Village) Salad

Tomatoes, Cucumbers, Green Peppers, Red Onions, Pepperoncini, Greek Olives, Capers, Crumbled Feta Cheese & Anchovies with Vaso's Homemade Dressing

#### Greek Salad

Romaine Lettuce, Veggie Grape Leaves, Tomatoes, Cucumber, Onions, Feta Cheese, Greek Olives, Pepperoncini, Green Peppers, Capers & Anchovies with Vaso's Homemade Dressing

### Veal

#### Veal Sorrentina

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

#### Veal Saltimbocca

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

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

#### Veal Chop

Grilled over a Charcoal Flame, then Sautéed with Portobello Mushrooms in a Brown Brandy Sauce with Rosemary and Garlic

#### Veal Terra Mara

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

Veal Scaloppini lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed in a Cream Sauce with Artichoke Hearts & Mushrooms

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## 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.

### Scampí & Garlic

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

### Scampí 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 21

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

### 26 Classic Chicken Parmigiana 19

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

### 26 Chicken Saltimbocca 23

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 21

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

### 23 Chicken Francese 21

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

### 28 Pasta Spaghetti Marinara 16

Spaghetti Marinara

### Spaghetti & Meatballs 17

### 35 Penne a la Vodka 16

Penne Pasta Sautéed w/ Vodka Cream Tomato Sauce

### Fettuccini Alfredo 16

### Spaghetti Carbonara 17

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 17

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