



# VASO'S

Mediterranean Bistro

## CARRYOUT MENU

### Appetizers

#### Spanakotiropita

Spinach and Feta Cheese Baked in Filo Dough

L 12 D 12

#### Saganaki

Kasseri Cheese Sautéed until Crispy, Served Sizzling with Lemon

L 13 D 13

#### Artichoke Florentina

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

L 13 D 13

#### 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

L 13 D 14

#### Stuffed Mushrooms w/ Crabmeat

Mushrooms Stuffed w/ Crabmeat Baked to Order

L 13 D 13

#### Calamari Fritti

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

L 12 D 13

#### Triple Dip with Pita Bread

Tzatziki, Zesty Feta Spread & Hummus

L 10 D 10

#### 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

L 18 D 18

#### Mussels Marinara

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

L 13 D 13

#### Escargot

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

L 12 D 12

### Pita Bread Sandwiches

#### Gyro Sandwich

L 10 D 10

#### Chicken Souvlaki Sandwich

L 10 D 10

#### Pork Souvlaki Sandwich

L 12 D 12

**ADD FRENCH FRIES TO SANDWICH ORDER \$3**

### Soup

Avgolemeno Cup \$5 Bowl \$7

Traditional Greek Chicken Lemon Egg Rice Soup

L D

### Salads

#### Gyro Salad

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

L 16 D 19

#### Horiatiki (Village) Salad

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

L 16 D 17

#### Greek Salad

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

L 16 D 17

#### Avocado Salad

Avocado with Jumbo Lump Crabmeat, Served on a Bed of Romaine Lettuce, Tomatoes, Cucumbers, Green Peppers, Onions, Pepperoncini, Black Olives & Vaso's Homemade Dressing

L 17 D 19

#### Chicken Souvlaki Salad

Chicken Souvlaki, Romaine Lettuce Leaves, Cilantro, Tomatoes, Cucumbers, Greek Olives, Onions, Pepperoncini, Crumbled Feta Cheese, Pita Bread with Vaso's Traditional Greek Dressing

L 16 D 19

### 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

D 29

#### 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

D 28

#### Veal Francese

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

D 26

#### Veal Chop

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

D 39

#### 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

D 29

#### Veal Margarita

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

D 29

### 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

## Filet of Sole Alfredo

Filet of Sole Pan Sautéed in a Cream Alfredo Sauce with Mushrooms

## 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

### Classic Greek Platter

Your Choice of Gyro, Chicken, or Pork Tenderloin Souvlaki Vaso's Seasoned Meats Served with Sliced Tomatoes, Oven Toasted Pita Bread, French Fries & Tzatziki Dip Topped with Feta Cheese

**(ADD ALL THREE FOR AN ADDITIONAL \$3)**

## Chicken

D 29

### Grilled Chicken Kabob

L 16

Grilled Chicken Kabob Cooked on a Charcoal Grill then Topped with Sautéed Mushrooms in Brandy Brown Sauce Served w/ Rice & Vegetables

### Chicken Marsala

L 16 D 21

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

### Classic Chicken Parmigiana

L 15 D 19

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

### Chicken Saltimbocca

L 16 D 23

D 29

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

### Chicken Piccata

L 16 D 21

D 23

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

### Chicken Francese

L 16 D 21

D 28

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

### Chicken Terra Mara

D 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

D 28

### Chicken Sorrentina

L 18 D 24

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

### Chicken Cacciatore

L 16 D 21

D 28

Chicken Scaloppini Sautéed with Garlic, Herbs, Green Peppers, Onions, Mushrooms, White Wine & Tomato Sauce

## Pasta

### Spaghetti Marinara

L 11 D 16

D 35

### Spaghetti Bolognese

L 12 D 16

### Spaghetti & Meatballs

L 13 D 17

### Penne a la Vodka

L 14 D 16

Penne Pasta Sautéed w/ Vodka Cream Tomato Sauce

### Fettuccini Alfredo

L 13 D 16

**ADD SHRIMP \$5 ADD CHICKEN \$5 TO PASTA ORDER ABOVE**

### Spaghetti Carbonara

L 14 D 17

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

### Linguini Alle Vongole

L 16 D 21

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

### Veggie Pasta

L 15 D 17

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