



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 14 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 13 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

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 20

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 21

ADD MEAT (CHICKEN OR GYRO) \$6 ADD SHRIMP \$9 TO SALAD ORDER ABOVE

Veal

D 29

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 28

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 26

Veal Francese

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

D 39

Veal Chop

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

D 29

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

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

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

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

L 18 D 26

L 19 D 26

Chicken Marsala

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

L 16 D 21

L 19 D 26

Classic Chicken Parmigiana

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

L 15 D 19

D 29

Chicken Saltimbocca

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

L 16 D 23

L 16 D 23

Chicken Piccata

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

L 16 D 21

D 28

Chicken Francese

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

L 16 D 21

Chicken Terra Mara

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 26

D 28

Chicken Sorrentina

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

L 18 D 24

Chicken Cacciatore

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

L 16 D 21

D 28

Pasta **ADD SHRIMP \$9 ADD CHICKEN \$6 TO 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

Penne Pasta Sautéed w/ Vodka Cream Tomato Sauce

L 14 D 16

Fettuccini Alfredo

L 13 D 16

L 15 D 18

Spaghetti Carbonara

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

L 15 D 17

Linguini Alle Vongole

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

L 16 D 21

L 16 D 19

Veggie Pasta

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

L 15 D 17