



# VASO'S

Mediterranean Bistro

## CARRYOUT MENU

### Appetizers

**Spanakotiropita** L 13 D 13  
Spinach and Feta Cheese Baked in Filo Dough

**Saganaki** L 15 D 15  
Kasseri Cheese Sautéed until Crispy, Served Sizzling with Lemon

**Artichoke Florentina (upon availability)** L 15 D 15  
Full Blossomed Artichoke Baked in the Oven with Extra-Virgin Olive Oil, Garlic, Herbs & Spices

**Halloumi Cheese** L 14 D 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** L 15 D 15  
Mushrooms Stuffed w/ Crabmeat Baked to Order

**Calamari Fritti** L 13 D 13  
Baby Squid Lightly Battered & Fried Served w/ Marinara Sauce and Lemon Wedges

**Triple Dip with Pita Bread** L 13 D 13  
Tzatziki, Zesty Feta Spread & Hummus

**Greek Sampler** L 18 D 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** L 15 D 15  
Fresh Mussels Sautéed in Extra-Virgin Olive Oil, Garlic, Basil, Herbs & Spices in Marinara Sauce

**Escargot** L 12 D 12  
Mushrooms Stuffed with Escargot Baked to Order with Vaso's Garlic Butter Sauce

### Pita Bread Sandwiches

**Gyro Sandwich** L 10 D 10

**Chicken Souvlaki Sandwich** L 10 D 10

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

### Soup:

**Avgolemeno Bowl** L 7 D 7  
Traditional Greek Chicken Lemon Egg Rice Soup

### Salads

**Gyro Salad** L 17 D 21  
Romaine Lettuce, Tomatoes, Cucumbers, Onions, Crumbled Feta Cheese, Pepperoncini, Greek Olives, Gyro Meat & Pita Bread with Vaso's Homemade Dressing

**Horiatiki (Village) Salad** L 16 D 17  
Tomatoes, Cucumbers, Green Peppers, Red Onions, Pepperoncini, Greek Olives, Capers, Crumbled Feta Cheese & Anchovies with Vaso's Homemade Dressing

**Greek Salad** L 16 D 17  
Romaine Lettuce, Veggie Grape Leaves, Tomatoes, Cucumber, Onions, Feta Cheese, Greek Olives, Pepperoncini, Green Peppers, Capers & Anchovies with Vaso's Homemade Dressing

**Avocado Salad (upon availability)** L 19 D 23  
Avocado with Jumbo Lump Crabmeat, Served on a Bed of Romaine Lettuce, Tomatoes, Cucumbers, Green Peppers, Onions, Pepperoncini, Black Olives & Vaso's Homemade Dressing

**Chicken Souvlaki Salad** L 17 D 23  
Chicken Souvlaki, Romaine Lettuce Leaves, Cilantro, Tomatoes, Cucumbers, Greek Olives, Onions, Pepperoncini, Crumbled Feta Cheese, Pita Bread with Vaso's Traditional Greek Dressing

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

### Veal

**Veal Sorrentina** D 31  
Veal Scaloppini Layered with Ham, Fresh Sliced Tomato, Fresh Basil Leaf & Fresh Sliced Buffalo Mozzarella Sautéed in a Marsala Cream Tomato Sauce

**Veal Saltimbocca** D 31  
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** D 31  
Veal Scaloppini lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed in a Lemon Butter White Wine Sauce

**Veal Chop** D 45  
Grilled over a Charcoal Flame, then Sautéed with Portobello Mushrooms in a Brown Brandy Sauce with Rosemary and Garlic

**Veal Terra Mara** D 31  
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** D 31  
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

**D 28 spinach/35 crab**

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 **D 28 spinach/35 crab**

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 or Chicken, Vaso's Seasoned Meats Served with Sliced Tomatoes, Oven Toasted Pita Bread, French Fries & Tzatziki Dip Topped with Feta Cheese

**ADD Both Meats \$3**

## D 29 Chicken

### Grilled Chicken Kabob

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

### Chicken Marsala

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

### Classic Chicken Parmigiana

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

### 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

### Chicken Piccata

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

### Chicken Francese

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

### 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

### Chicken Sorrentina

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

### Chicken Cacciatore

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

## Pasta

### Spaghetti Marinara

Spaghetti Bolognese

### Spaghetti & Meatballs

### Penne a la Vodka

Penne Pasta Sautéed w/ Vodka Cream Tomato Sauce

### Fettuccini Alfredo

**ADD SHRIMP \$9 ADD CHICKEN \$6 TO PASTA ORDERS**

### Spaghetti Carbonara

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

### Linguini Alle Vongole

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

### Veggie Pasta

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

L 19

D 26

L 19

D 26

L 16

D 23

D 31

D 37

L 15

D 21

L 15

D 20

L 16

D 19

L 18

D 26

L 16

D 23

L 15

D 21

L 16

D 24

L 16

D 23

L 16

D 23

D 26

L 18

D 24

L 16

D 23

L 13

D 17

L 13

D 16

L 14

D 18

L 14

D 17

L 14

D 17

L 15

D 18

L 16

D 21

L 15

D 17

# Dessert Menu

## VASO'S SIGNATURE DESSERTS

**\*Tiramisu 9.00**

Vaso's Homemade! It's Famous! Vaso's secret is a splash of cognac in the Mascarpone and lady fingers doused with Frangelico, the original Hazelnut Liquor from Northern Italy

**Galaktoboureko 7.00**

**"Baked to order"** Vaso's Homemade Traditional Greek Dessert. Warmed sugar and cinnamon Pastry Filled With Liqueur-based Orange Custard Wrapped in Filo Dough

**Baklava 7.00**

Vaso's Homemade Dessert Mixed with Kataifi & Walnuts

**Rice Pudding 7.00 (based on availability)**

upon Availability

## TRADITIONAL DESSERTS

**Cannoli 7.00**

**Cheesecake 7.00**

**Chocolate Cake 7.00**