



ΑΠΠΕΤΙΖΕΡΣ Appetizers

Hummus Delight	\$10	Calamari	\$13
Homemade chick-pea and tahini blend; served with pita bread		Fresh squid, hand breaded; served with a side of marinara sauce	
Caprese Salad	\$12	Dolmades	\$13
Fresh mozzarella, tomatoes, and basil; seasoned with salt and olive oil		Tender grape leaves stuffed with rice, onions, spices, And served with tzatziki sauce	
Spanakopita	\$10	Mitchell's Mushrooms	\$11
A light flaky pastry filled with spinach, onions and feta cheese		Tempura battered and fried with a side of homemade ranch	
Tiropita	\$10	The Grapevine Combo Platter	\$18
A light flaky pastry filled with feta and cottage cheese		Hummus, Spanakopita, Tiropita, Dolmades, feta cheese & Kalamata olives; served with pita bread	
Boom Boom Shrimp	\$13	Icharus' Flambé	\$12
Fried shrimp topped with our homemade spicy sauce		Greek cheese Flambé; served with pita bread	
Mozzarella Sticks	\$10		
Freshly breaded, fried golden and served with marinara sauce			

ΣΟΥΠΕΣ ΑΝΔ ΣΑΛΑΔΕΣ Soup and Salads

	Cup	Bowl	Antipasto Salad	\$14	
Avagolemono (Chicken Lemon)	\$7	\$9	Fresh vegetables, Kalamata olives, pepperoncini, celery, Genoa salami, pepperoni, and cheese (Anchovies upon request)		
Italian Wedding Soup	\$7	\$9	Chef Salad	\$15	
House Salad	\$5	\$7	\$10	Fresh vegetables, salami, ham, turkey, and cheese	
Served with your choice of dressing					
Marinated Grilled Chicken Salad		\$13	Upgrade your salads:		
Grilled chicken on fresh salad; served with your choice of dressing			Marinated Grilled Chicken	\$7	
Our "Big Fat" Greek Salad	\$7	\$11	\$14	Grilled Salmon	\$9
Feta cheese, fresh vegetables, Kalamata olives, pepperoncini and our own Greek dressing (Anchovies upon request)				Gyro Meat	\$8
Caesar Salad	\$7	\$9	\$12	Sautéed Shrimp	\$10
Fresh romaine, shredded parmesan cheese, and croutons; served with Caesar dressing					

Salad Dressings:

House Grecian Vinaigrette, French, Honey Mustard, Blue Cheese, Buttermilk Ranch, Light Raspberry Vinaigrette, and Creamy Caesar
\$3.00 sharing charge

We are happy to split checks for your convenience. We do ask for your patience as separate checks do take more time. Thank you in advance for your understanding!

Denotes vegetarian entrees / Gluten free menu available upon request
A gratuity may be added to parties of 6 or more.





GREEK Greek Entrees

Moussaka

\$19

A baked casserole layered with eggplant, zucchini, potatoes, and a special meat sauce; topped with béchamel and marinara

Pastitsio

\$19

Layers of macaroni with a special meat sauce, and a touch of marinara sauce: "Greek lasagna"

Gyro Sandwich

\$13

Mixture of lamb and beef slices served on pita bread with lettuce, tomatoes, onions, & tzatziki sauce; served with Fries or onion rings.

Lamb Kabob

\$27

Skewered lamb, onions, peppers; marinated & char-grilled over rice pilaf topped with a peppercorn cognac sauce.

Chicken Shish Kabob

\$21

Skewered chicken, onions, peppers; marinated and char-grilled over rice pilaf. Served with a side of tzatziki.

ITALIAN Italian Entrees

Baked Meat Lasagna

\$18

Served with our own special meat sauce, sausage, ricotta, and mozzarella cheese

Spaghetti

\$15

Served with our own homemade meat or marinara sauce (Add 2 meatballs, sausage or mushrooms 3.00 each)

Baked Spaghetti

\$17

Served with our own homemade meat or marinara sauce; baked with mozzarella cheese (Add 2 meatballs, sausage or mushrooms for 3.00 each)

Baked Vegetable Spaghetti

\$18

Served with fresh mushrooms, onions, green peppers and marinara sauce; baked with mozzarella cheese

Penne Ala Vodka

\$21

Penne pasta tossed in a vodka cream sauce with spinach and marinated grilled chicken

Fettuccine Alfredo

\$20

An Italian classic! Topped with our homemade Alfredo sauce, broccoli, and grilled chicken

Chef Michael's Favorite

\$20

Spaghetti oven baked with our meat sauce, homemade meatballs, hot Italian sausage, pepperoni, and mushrooms; topped with mozzarella cheese

Eggplant Parmigiana

\$19

Hand breaded eggplant served with a side of spaghetti; topped with our marinara sauce and baked with mozzarella cheese

Stuffed Shells

\$19

Pasta shells stuffed with ricotta cheese; covered in marinara sauce and baked with mozzarella cheese

Greek Spaghetti

\$18

Mediterranean twist on a classic — spaghetti in a light marinara sauce with grilled onion, & kalamata olives; baked with mozzarella cheese. (Add Feta Cheese for \$2)

Whole Wheat and Gluten Free Penne Pasta available for an additional \$4

All entrees served with a House salad. Add cup of soup or upgrade to a Greek or Caesar salad for \$2.95.

CHICKEN Chicken





Chicken Parmigiana	\$21	Chicken Marsala	\$23
Lightly breaded chicken with a side of spaghetti; topped with our marinara sauce and baked with mozzarella cheese		Fresh sautéed chicken with Marsala wine and fresh mushrooms; served over penne pasta	
Mother Mary's Special	\$21	Picatta Rita	\$23
Fresh grilled chicken baked with olive oil and garlic, topped with feta and mozzarella cheese, served over spaghetti		Fresh chicken sautéed in a white wine sauce with capers, artichokes, and lemon juice; served over linguini pasta	

FEAΛ Veal

Veal Parmigiana	\$24	Baked Veal Cannelloni	\$20
Lightly breaded veal served with a side of spaghetti topped with our marinara sauce, and baked with mozzarella cheese		Rollled pasta stuffed with spiced ground veal and beef, topped with meat sauce and mozzarella cheese	
Hera's Marsala	\$26		
Fresh veal sautéed with Marsala wine, fresh mushrooms, and artichokes; served over linguini pasta			

ΣEAΦOOΔ Seafood

Grecian Tilapia	\$22	Shrimp Sparta (Scampi)	\$25
Fresh fish filet, seasoned, broiled, and topped with spinach, feta cheese, and olives; served over rice pilaf		Succulent shrimp simmered in a light garlic, butter, and white wine lemon sauce; served over linguini pasta.	
Poseidon's Alfredo	\$26		
Shrimp and scallops tossed in our homemade Alfredo sauce; served over fettuccine			

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\$3.00 sharing charge

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ΠIZZA Pizza





Fresh dough made in house daily!!!

	<u>10"</u>	<u>14"</u>	<u>16"</u>		<u>10"</u>	<u>14"</u>	<u>16"</u>
Cheese Pizza 🍃	\$13	\$16	\$19	Grilled Chicken Pizza	\$15	\$21	\$23
Grecian Pizza 🍃	\$16	\$21	\$23	Red sauce, mozzarella, grilled marinated chicken, spinach, and onions			
Olive oil and garlic sauce, mozzarella cheese, tomatoes, spinach, feta cheese, onions, and artichoke hearts				Hawaiian	\$15	\$20	\$23
White Pizza 🍃	\$13	\$16	\$19	Red sauce, pineapple, ham, and mozzarella			
Olive oil, garlic, mozzarella, and parmesan cheese				Meat Supreme	\$15	\$21	\$23
Gyro Pizza	\$15	\$20	\$23	Red sauce, mozzarella, pepperoni, Italian sausage, ham, and ground beef			
Red sauce, mozzarella and feta cheese, gyro meat, onions, black olives, lettuce, and diced tomatoes				Grapevine Combo Pizza	\$16	\$21	\$24
Milano 🍃	\$15	\$20	\$23	Red sauce, mozzarella cheese, ham, pepperoni, Italian sausage, mushrooms, onions, and green peppers			
Fresh mozzarella, parmesan cheese, sliced tomatoes, basil, and shredded mozzarella				Gluten Free Cheese Pizza	\$16	(10" Only)	

Traditional Toppings:

	1.50	2.50	3.50
Cheese, pepperoni, sausage, ground beef, mushrooms, green peppers, onions, black olives, sliced tomatoes, bacon, spinach, pineapple, ham, and broccoli			

ΣΙΑΕΣ Sides

Garlic Bread with Cheese	\$6	Broccoli	\$6
Basket of Fries or Onion Rings	\$6	Pasta	\$6
Kalamata Olives	\$4	Rice	\$6
Grecian Green Beans	\$6	Homemade Meat Balls (2)	\$4
Feta Cheese	\$5		

MAMMA ΜΑΡΥΣ ΔΕΣΣΕΡΤΣ Mamma Mary's Desserts

Galaktoboureko	\$9	Tiramisu	\$8
Phyllo dough stuffed with light cream and custard. baked and drizzled with honey and cinnamon		Mascarpone cheese, chocolate and lady fingers soaked in espresso and Kahlua	
Spumoni	\$8	Baklava	\$8
Maraschino cherry, chocolate, and pistachio ice cream		Traditional Greek dessert with phyllo dough, honey, and walnuts	
Belgian Mousse Cake	\$9	Cannoli	\$8
Layers of rich chocolate and chocolate fudge garnished with dark chocolate flakes		A light, buttery Cannoli shell stuffed with rich creamy chocolate chip filling	
Limoncello Cake	\$9	Gluten Free Chocolate Fudge	\$10
Baklava Cheesecake	\$9		

Mamma Mary's whole cakes are now available, perfect for any celebration!

Chocolate Mousse \$64 – Limoncello \$65 – Baklava Cheesecake \$75 – Gluten Free Chocolate Cake \$75

