

PELLA SIGNATURE



APPETIZERS & SALADS

MEZZE PLATTER

baba ghanoush, spicy feta, tzatziki, chef's selection of cured meats and cheeses, olives, crudité, pita

SAGANAKI (V)

pan fried kefalograviera cheese, apple and fig compote

CRAB MEAT AVOCADO (GF)

green pepper, red roasted pepper, chipotle aioli

BEETS & GOAT CHEESE (GF/V/N)

baby arugula, roasted beets, cranberries, candied walnuts, honey cider vinaigrette

TUNA TARTARE

avocado mousse, persian cucumbers, red onion, fresh herbs

OCTOPUS (GF)

wood-grilled, cherry tomatoes, potatoes, arugula, balsamic vinaigrette

DOLMADES

stuffed grape leaves, ground beef, rice, mint

GREEK SALAD (GF/V)

tomatoes, cucumbers, green peppers, red onion, kalamata olives, feta cheese, evoo

ENTRÉE

20% off any bottle of wine with our Easter Special Selections.



-Easter Special Selections-

MIX GRILL (SERVES 2-3)

thin sliced 10 oz ribeye, lamb chops, 1/2 grilled boneless chicken, ground beef kebabs, grilled veggies, pita, spicy feta, tzatziki, country fries

MARKET FRESH FISH | MP

-Ask us for the catch of the day-



8 oz FILET MIGNON (GF)

delicate cut tenderloin (choice of side)

20 oz PRIME WAGYU RIBEYE (GF)

(choice of side)

BONE IN LAMB CHOPS (GF)

chimichurri, garlic, lemon, arugula, oregano, parsley

GRILLED SPANISH BRANZINO (GF)

lemon, evoo, oregano

GREEK CHICKEN (GF)

deboned half roasted chicken, yukon potatoes, broccolini, greek vinaigrette

RISOTTO VERDE (V)

arborio rice, sautéed mushrooms & asparagus, aromatic herbs, parmesan cheese

SIDES

MUSHROOM & ASPARAGUS (GF/V)

chanterelles, balsamic glaze

OVEN ROASTED POTATOES (GF/V)

oven roasted yukon potatoes, garlic, oregano, lemon