

PITAS & DIPS small/large

substitute pita with fresh vegetables 3

Tzatziki yogurt, cucumber, garlic, evo oil, red wine vinegar, fresh dill & pita bread	9/12
Hummus garbanzo beans, tahini, garlic, hot sauce, lemon juice, evo oil, paprika & pita bread	9/12
Tirokafteri whipped feta & cream cheese with pepperoncini, Serrano peppers, evo oil & pita bread	9/12
Trio tzatziki, hummus & tirokafteri	15

BRUSCHETTAS per piece

grilled French bread with toppings

Neapolitan tomato, garlic, basil, evo oil	3
Spartan tomato, feta, onion, Greek oregano, evo oil	3.5
French roasted peppers, garlic, goat cheese, onion, parsley, red wine vinegar, evo oil	4.5
Smoked Salmon & Caviar smoked salmon, caviar, sliced egg, horseradish cream cheese, onion, evo oil	8

STARTERS

Spanakopita spinach, onion, dill, feta & ricotta cheese, egg, buttery phyllo served with tomato basil garnish	5 per piece		
Grilled Loukaniko Kielbasa, fresh lemon juice & Greek oregano	15		
Arancini 4 fried risotto balls: beef Bolognese, mozzarella, Parmesan, onion, peas, egg, panko crumbs, homemade marinara	11		
Saganaki sautéed kefalograviera cheese, lemon, butter, not flamed	13		
Beets & Feta beets, feta, red onion, basil, balsamic vinaigrette	14		
Baked Goat Cheese Pita Pizza goat cheese, roasted peppers, Kalamata olives, red onion, marinara, mozzarella	14		
Baked Chicken Pesto Pita Pizza pine nut pesto, chicken, artichokes & mozzarella	14		
Smoked Salmon Pita smoked salmon, horseradish cream cheese, capers, red onion, dill, avocado	14		
Black Mussels one pound of mussels in saffron, garlic cream, rosemary, white wine	19		
Fried Calamari Misto calamari, carrots, green beans, pepperoncini, lemon pesto aioli, marinara	18		
Mediterranean Platter <small>small 23/large 27</small> beets, feta, fresh mozzarella, artichoke hearts, roasted vegetables, tomato basil, avocado, pepperoncini, olives, Prosciutto di Parma ham, pita, tzatziki			
SIDES			
Sautéed Spinach Lemon Garlic	9	Yanni's Rice	8
Brussel Sprouts	11	Garlic French fries	7
Yanni's Vegetable of the Day	9	dusted with Parmesan cheese	

SANDWICHES served until 4PM

served on French baguette or pita bread / with choice of soup of the day, Caesar salad or garlic French fries dusted with Parmesan cheese

Capri fresh mozzarella, tomato basil salad, avocado, onion, balsamic vinaigrette	15
Corfu goat cheese, roasted vegetables (eggplant, red & green peppers, onions, mushrooms) avocado, sun-dried tomatoes, tomato, lettuce, olives, apple pecan vinaigrette dressing	16
Nicoise grilled Atlantic salmon, tomato, red onion, hard boiled egg, kalamata olives, evo oil	18
Chicken Souvlaki marinated chicken, paprika, lettuce, tomato, red onion, tzatziki	15
Mykonos marinated chicken, feta, red onion, olives, lettuce, tomato, cucumber, balsamic vinaigrette	15

SOUP & SALADS small / large

Soup of the Day	8/10		
Caprese Salad tomatoes, fresh mozzarella, basil, evo oil, Greek oregano	14/17		
Caesar Salad romaine hearts, garlic crouton, grana padano Parmesan, homemade Caesar dressing	11.5/14.5		
Baby Field Greens Salad spring mix, tomato, carrots, apple pecan vinaigrette	10.5/13.5		
Spinach Salad spinach, feta, dried cranberries, candied walnuts, onion, apple pecan vinaigrette, balsamic reduction	13/16		
Spring Mix Salad spring mix, goat cheese, dried cranberries, candied walnuts, apple pecan vinaigrette, balsamic reduction	13/16		
Yanni's Salad with or without lettuce tomato, cucumber, bell pepper, red onion, Kalamata olives, feta, red wine oregano vinaigrette	15/18		
Mediterranean Salad romaine, tomato, roasted vegetables (eggplant, red & green bell peppers, mushrooms, onion), Kalamata olives, kasseri cheese, apple pecan vinaigrette dressing	15/18		
Gourmet Salad romaine, tomato, roasted red peppers, artichokes, avocado, onion, Kalamata olives, feta, kasseri cheese, balsamic vinaigrette	15.5/18.5		
Cobb Salad romaine, tomato, marinated chicken, egg, bacon, Gorgonzola cheese, onion, avocado, balsamic vinaigrette or homemade ranch	17.5/20.5		
San Remo Salad spring mix, goat cheese, beets, carrots, sun-dried tomatoes, avocado, fresh tomatoes, onion, apple pecan vinaigrette	15.5/18.5		
Corsica Salad spring mix, roasted vegetables (eggplant, red & green bell peppers, mushrooms, onion), sun-dried tomatoes, artichokes, pine nuts, Kalamata olives, goat cheese, avocado, balsamic vinaigrette	16.5/19.5		
ADD TO ANY SALAD			
Prosciutto Di Parma Ham	6	Shrimp	12
Grilled Salmon	13	Grilled Chicken Skewer	8
Beef Tenderloin Skewer	10	Lamb Skewer	11

STEAK, CHOPS & PLATES

served with chef's vegetables, Yanni's rice or mashed potatoes

Herbed Rack Of Lamb	42
Pork Loin Chop Brandy wine green peppercorn demi-glace	31
Petite Filet Mignon porcini mushroom demi-glace or Gorgonzola cream sauce	39
Salmon Lemoni pan seared in lemon, dill, garlic, white wine, lobster broth cream	31
Grilled Salmon Yanni's Salsa diced tomatoes, garlic, capers, Kalamata olives, parsley, avocado	31
Jumbo Sea Scallops wrapped in prosciutto di Parma ham	35
Chicken Piccata sautéed in lemon, capers, parsley, white wine, garlic, butter	22
Chicken Vesuvio topped with roasted eggplant, red & green bell peppers, mushrooms, onion, marinara, melted mozzarella	24
Chicken Saltimbocca topped with prosciutto di Parma ham, sage and kasseri cheese in a garlic Marsala wine demi-glace sauce	24

BOWLS

substitute with gluten-free pasta 3

Bouillabaisse salmon, white Mexican shrimp, clams, calamari, mussels in a tomato, saffron seafood broth, red onion, basil	28
Risotto Primavera arborio rice with seasonal vegetables in butter, white wine	23
Seafood Risotto Arrabbiata salmon, white Mexican shrimp, clams, calamari, black mussels in a spicy tomato sauce	29
Capellini Tomato Basil fresh tomatoes, basil, garlic, marinara	20
Penne Roasted Vegetables roasted vegetables (eggplant, red & green peppers, onions, mushrooms), tomatoes, marinara	20
Penne Greca tomatoes, Greek oregano, feta, Kalamata olives, garlic, olive oil	20
Linguine Pesto sweet basil, garlic, evo oil, cream, pine nuts, sun dried tomatoes, grana padana Parmesan	20
Linguine Salmon salmon, capers, tomatoes, garlic, basil in a creamy tomato sauce	27
Linguine Frutti Di Mare salmon, white Mexican shrimp, clams, calamari, mussels in a spicy tomato sauce or white wine sauce	28
Linguine Lucianna calamari, fresh tomatoes, white wine in a spicy marinara sauce	23
Linguine Mussels mussels, sherry wine, garlic, oregano, chili flakes	23
Linguine White Mexican Shrimp garlic, basil, white wine, lobster broth, cream	27
Capellini Tourkolimano white Mexican shrimp, tomatoes, basil, garlic, spicy marinara, feta	28
Penne Chicken Marsala chopped chicken, shallots, garlic, sage, mushrooms, Marsala wine, demi glace, cream	21
Chicken Lasagna homemade ricotta, Parmesan and mozzarella cheese served in a béchamel & marinara sauce	21
Lamb Cannelloni ground lamb, sun dried tomatoes, spinach, pine nuts, mozzarella, onion, grana padano Parmesan, béchamel, marinara sauce	21
Linguine Bolognese ground beef, tomato, onion, butter, cream	20
Ravioli Romano cheese ravioli, prosciutto di Parma ham, garlic, cream, peas	21
Linguine Carbonara prosciutto di Parma ham, garlic, egg, parsley, cream	22

BURGERS

served with garlic French fries dusted with Parmesan cheese

Yanni's Cheeseburger grass fed ground beef, applewood smoked bacon, aged cheddar, lettuce, tomato, onion, Yanni's sauce	19
Lamb Burger ground lamb, Gorgonzola, sautéed mushrooms, onion, avocado, tomato, mayonnaise, Dijon mustard	21

SKEWERS

topped with feta cheese and served with a bell pepper & onion skewer, tzatziki & pita, chef's vegetables, Yanni's rice or mashed potatoes

Chicken Skewer marinated in white wine, lemon, turmeric, garlic, Greek oregano, evo oil	22
Shrimp Skewer shrimp, wrapped in prosciutto di Parma ham, rosemary, balsamic reduction	25
Lamb Skewer marinated in olive oil, rosemary, garlic, topped with balsamic reduction	26
Beef Tenderloin Skewer marinated in red wine, garlic, bay leaf	25

Please advise server of any food allergies, Split plate fee \$3. 20% gratuity added for parties of 6 or more. No split checks for Parties of 6 or more.