enoteca ATHENA

APPETIZERS

SHRIMP SANTORINI
(p, df opt, gf opt) sauteed shrimp, tomato-onion sauce & feta; served w/ crusty bread /18

HALLOUMI
(v, gf opt) Greek grilling cheese, Calabrian chile-honey sauce, warm herbed pita /15
(sub gf crackers +2)

CARCIOFINI FRITTI
(v, df opt) lightly battered & fried artichoke hearts, herbs, grated cheese, lemon-garlic aioli* /13

TONNO CRUDO
(p, gf, df) sashimi tuna, Calabrian chile aioli, sliced cucumbers, capers* /18

GRECIAN
(v, gf opt) tzatziki, baba ghanoush & htipiti spreads, herbed feta, gigantes beans, kalamata olives, stuffed grape leaves, warm herbed pita /25
(extra pita +1, sub gf crackers +2)

BRUSCHETTE

(broo-skett-ah) served on toasted & garlic-scratched "When Pigs Fly" sourdough bread (Portland)

CLASSICO
(v, vg opt) white balsamic-marinated tomatoes, micro basil, EVOO, fresh mozzarella /14

ACERO NOCE
(v opt) guanciale, walnuts, arugula, maple mascarpone, red onions, pomegranate vin /17

SALADS

CESARE
(p, gf opt) baby spinach, pecorino romano, olives, Sicilian anchovy Caesar dressing, white anchovies, house croutons, lemon, pepper* /14

INSALATA DI RADICI
(gf, v, vg opt) roasted carrots, onions, fennel, arugula, goat cheese, toasted walnuts, maple-dijon vinaigrette /16

SALAD / PASTA ADD-ONS

poached salmon (½) (gf) /12
sautéed shrimp (3) (gf) /8
sweet sausage (gf) /6
guanciale (gf) /6
Greek meatballs (2) (gf) /8
pan-seared chicken /6
souvlaki chicken (gf) /5
tomatokeftedes (2) (v) /5
fried eggplant (v) /6

SIDES

WARMED MIXED OLIVES, herbed feta (v, gf) /9
FRIED EGGPLANT, balsamic tomatoes, parm (v) /11
HOUSE FOCACCIA, choice of: tomato jam (v), garlic confit (vg), OR herb-garlic olive oil (vg) /8
GREEK BEEF & LAMB MEATBALLS (2), choice of: tomato sauce OR tzatziki (gf) /10

PASTA

FUNGHI CON PANNA
(v) finely chopped white & portobello mushrooms, onion cream sauce, fresh pappardelle pasta /24
(sub gf pasta +3)

BOLOGNESE
rich meat sauce (beef, pork, soffritto, tomatoes, & a bit of cream), fresh pappardelle pasta, shaved parmigiano reggiano /27
(sub gf pasta +3)

GNOCCHI DI ZUCCA
(v) butternut squash gnocchi w/ brown butter & sage; topped w/ pecorino romano /24
(add sweet Italian sausage +6)

KOTO ME HILOPITES
(df opt) braised chicken thighs, house tomato sauce w/ cinnamon, fresh egg pasta squares; topped w/ feta /26
(sub gf pasta +3)

PARMIGIANA
(v opt) choice of fried eggplant OR fried chicken thighs, house red sauce, spinach, mozz, provolone, ((CHOPPED)) fresh frascarelli pasta /26

PLATES

SALMONE E PATATE DOLCI
(gf, p, df opt) poached salmon, sweet potato & roasted red pepper hash, asparagus, garlic-dill yogurt /34

KEFTEDES
(gf opt) local beef & lamb meatballs, tomatokeftedes (tomato-feta fritters), bed of greens, side of tzatziki /24
(add pita +1)

VEAL SALTIMBOCCA
(gf opt) veal scallopini, prosciutto, sage, butter, white wine, lemon, roasted grape tomatoes & new potatoes, garlic spinach /34

IMAM BAYILDI
(gf, v, vg opt) roasted & seasoned eggplant stuffed w/ tomatoes, onions, feta, garlic Greek yogurt; side of tomato jam (SERVED WARM, NOT HOT) /24

GYROS

Greek pita, marinated tomatoes, cucumbers, red onions, feta, olives, tzatziki & micro dill; w/ halloumi cheese fries

GREEK MEATBALLS
local beef & lamb /25

SOUVLAKI CHICKEN
marinated chicken /22

TOMATOKEFTEDES
(v) tomato-feta fritters /22

SEASONED SHRIMP
sautéed in olive oil /24

(opt) - option (v) - vegetarian (vg) - vegan (gf) - gluten free (df) - dairy free (p) - pescatarian

some of our local vendors- Airmid's Garden, Cantrell's, Weston's Meats, Small Point Fisheries

*Consuming raw or undercooked egg, meat, shellfish, fish, or poultry may increase the risk of foodborne illness