

# YBG Mother's Day



## APPETIZERS

### DIP TRIO 16

tzatziki, hummus, tirokafteri

### NEOPOLITAN \*per piece\* 3.5

tomato, garlic, basil, EVO oil

### SPANAKOPITA \*per piece\* 5

spinach, onion, dill, feta & ricotta cheese, egg, buttery phyllo served with tomato basil garnish

### ARANCINI 12

4 fried risotto balls: beef Bolognese, mozzarella, Parmesan, onion, peas, egg, panko crumbs, homemade marinara

### GRILLED LOUKANIKO 15

kielbasa, fresh lemon juice & greek oregano

### BEETS & FETA 14

beets, feta, basil, red onion, balsamic vinaigrette

### CALAMARI 19

calamari, carrots, green beans, pepperoncini, lemon pesto aioli, marinara

### MUSSELS 20

one pound of mussels in saffron, garlic cream, rosemary, white wine

## SPECIALS

### SOUP OF THE DAY 9/11

### SMOKED SALMON PASTA 28

rotini, smoked salmon, cherry tomato, spinach, asparagus, garlic, white wine, cream

### LAMB OSSO 32

linguine, lamb shank, lemon zest, demi-glace, marinara

### SWORDFISH 38

marinated in sweet basil, lemon juice, mint, garlic

## SALADS

### CAESAR 12.5/15.5

romaine hearts, garlic crouton, grana padano Parmesan, homemade caesar dressing

### CAPRESE 15/18

tomatoes, fresh mozzarella, basil, EVO oil, Greek Oregano

### FIELD GREEN SALAD 11.5/14.5

spring mix, tomato, carrots, apple pecan vinaigrette

### SAN REMO 16.5/19.5

spring mix, goat cheese, beets, carrots, sun-dried tomatoes, avocado, fresh tomatoes, onion, apple pecan vinaigrette

### COBB 18.5/21.5

romaine, tomato, marinated chicken, egg, bacon, Gorgonzola cheese, onion, avocado, balsamic vinaigrette or homemade ranch

## PLATES

### HERBED RACK OF LAMB 44

### PORK LOIN CHOP 32

Brandy wine green peppercorn demi-glace

### PETITE FILET MIGNON 42

porcini mushroom demi-glace or gorgonzola cream sauce

### SALMON LEMONI 32

pan seared in lemon, dill, garlic, white wine, lobster broth cream

### GRILLED SALMON YANNI'S SALSA 32

diced tomatoes, garlic, capers, kalamata olives, parsley, avocado

### JUMBO SEA SCALLOPS 36

wrapped in prosciutto di parma ham

### CHICKEN PICATTA 23

sauteed in lemon, capers, parsley, white wine, garlic, butter

### CHICKEN VESUVIO 25

topped with roasted eggplant, red & green bell peppers, mushrooms, onion, marinara, melted mozzarella

### CHICKEN SALTIMBOCCA 25

topped with prosciutto di parma ham, sage, and kasseri cheese in a garlic marsal wine demi-glace sauce

## BOWLS

### CAPELLINI TOMATO BASIL 21

fresh tomatoes, basil, garlic, marinara

### RISOTTO PRIMAVERA 24

arborio rice with seasonal vegetables in butter, white wine

### PENNE ROASTED VEGETABLES 21

roasted vegetables (eggplant, red & green peppers, onions, mushrooms), tomatoes, marinara

### RAVIOLI ROMANO 22

cheese ravioli, prosciutto di Parma Ham, garlic, cream, peas

### LAMB CANELLONI 22

ground lamb, sun dried tomatoes, spinach, pine nuts, mozzarella, onion, grana padano Parmesan, bechamel, marinara sauce

### CHICKEN LASAGNA 22

homemade ricotta, Parmesan and mozzarella cheese served in a bechamel & marinara sauce

### LINGUINE PESTO 21

sweet basil, garlic, evo oil, cream, pine nuts, sun dried tomatoes, grana padana Parmesan

### LINGUINE BOLOGNESE 21

ground beef, tomato, onion, butter, cream

### PENNE CHICKEN MARSALA 22

chopped chicken, shallots, garlic, sage, mushrooms, Marsala wine, chili flakes, demi glace, cream

### LINGUINE WHITE MEXICAN SHRIMP 28

garlic, basil, white wine, lobster broth, cream

### LINGUINE FRUTTI DI MARE 29

salmon, white Mexican shrimp, clams, mussels, calamari in a spicy tomato sauce or white wine sauce

## SKEWERS

### CHICKEN SKEWER 23

marinated in white wine, lemon, turmeric, garlic, Greek oregano, EVO oil

### SHRIMP SKEWER 26

wrapped in prosciutto di Parma ham, rosemary, balsamic reduction

### LAMB SKEWER 27

marinated in olive oil, rosemary, garlic, topped with balsamic reduction

### BEEF TENDERLOIN SKEWER 26

marinated in red wine, garlic, bay leaf

