

PITAS & DIPS small/large

substitute pita with fresh vegetables 3

Tzatziki 9.5/12.5

yogurt, cucumber, garlic, evo oil, red wine vinegar, fresh dill & pita bread

Hummus 9.5/12.5

garbanzo beans, tahini, garlic, hot sauce, lemon juice, evo oil, paprika & pita bread

Tirokafteri 9.5/12.5

whipped feta & cream cheese with pepperoncini, Serrano peppers, evo oil & pita bread

Trio 16

tzatziki, hummus & tirokafteri

BRUSCHETTAS per piece

grilled French bread with toppings

Neapolitan 3.5

tomato, garlic, basil, evo oil

Spartan 4

tomato, feta, onion, Greek oregano, evo oil

French 5

roasted peppers, garlic, goat cheese, onion, parsley, red wine vinegar, evo oil

Smoked Salmon & Caviar 9

smoked salmon, caviar, sliced egg, horseradish cream cheese, onion, evo oil

STARTERS

Spanakopita per piece 5

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

Grilled Loukaniko 15

kielbasa, fresh lemon juice & Greek oregano

Arancini 12

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

Saganaki 14

sautéed kefalograviera cheese, lemon, butter, not flamed

Beets & Feta 14

beets, feta, red onion, basil, balsamic vinaigrette

Baked Goat Cheese Pita Pizza 14

goat cheese, roasted peppers, Kalamata olives, red onion, marinara, mozzarella

Baked Chicken Pesto Pita Pizza 14

pine nut pesto, chicken, artichokes & mozzarella

Smoked Salmon Pita 14

smoked salmon, horseradish cream cheese, capers, red onion, dill, avocado

Black Mussels 20

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

Fried Calamari Misto 19

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

Mediterranean Platter small 24/large 28

beets, feta, fresh mozzarella, artichoke hearts, roasted vegetables, tomato basil, avocado, pepperoncini, olives, prosciutto di Parma ham, pita, tzatziki

SIDES

sautéed spinach	10	Yanni's rice	8
brussels sprouts	12	garlic French fries	7
Yanni's vegetable of the day	9	(dusted with Parmesan cheese)	

SOUP & SALADS small / large

Soup of the Day 9/11

Caprese Salad 15/18

tomatoes, fresh mozzarella, basil, evo oil, Greek oregano

Caesar Salad 12.5/15.5

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

Baby Field Greens Salad 11.5/14.5

spring mix, tomato, carrots, apple pecan vinaigrette

Spinach Salad 14/17

spinach, feta, dried cranberries, candied walnuts, onion, apple pecan vinaigrette, balsamic reduction

Spring Mix Salad 14/17

spring mix, goat cheese, dried cranberries, candied walnuts, apple pecan vinaigrette, balsamic reduction

Yanni's Salad with or without lettuce 16/19

tomato, cucumber, bell pepper, red onion, Kalamata olives, feta, red wine oregano vinaigrette

Mediterranean Salad 16/19

romaine, tomato, roasted vegetables (eggplant, red & green bell peppers, mushrooms, onion), Kalamata olives, kasseri cheese, apple pecan vinaigrette dressing

Gourmet Salad 16.5/19.5

romaine, tomato, roasted red peppers, artichokes, avocado, onion, Kalamata olives, feta, kasseri cheese, balsamic vinaigrette

Cobb Salad 18.5/21.5

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

San Remo Salad 16.5/19.5

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

Corsica Salad 17.5/20.5

spring mix, roasted vegetables (eggplant, red & green bell peppers, mushrooms, onion), sun-dried tomatoes, artichokes, pine nuts, Kalamata olives, goat cheese, avocado, balsamic vinaigrette

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 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 Piccata 23

sautéed 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 Marsala wine demi-glace sauce

BOWLS

substitute with gluten-free pasta 3

Bouillabaisse 29

salmon, white Mexican shrimp, clams, calamari, mussels in a tomato, saffron seafood broth, red onion, basil

Risotto Primavera 24

arborio rice with seasonal vegetables in butter, white wine

Seafood Risotto Arrabbiata 30

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

Capellini Tomato Basil 21

fresh tomatoes, basil, garlic, marinara

Penne Roasted Vegetables 21

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

Penne Greca 21

tomatoes, Greek oregano, feta, Kalamata olives, garlic, olive oil

Linguine Pesto 21

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

Linguine Salmon 28

salmon, capers, tomatoes, garlic, basil in a creamy tomato sauce

Linguine Frutti Di Mare 29

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

Linguine Lucianna 24

calamari, fresh tomatoes, white wine in a spicy marinara sauce

Linguine Mussels 24

mussels, sherry wine, garlic, oregano, chili flakes

Linguine White Mexican Shrimp 28

garlic, basil, white wine, lobster broth, cream

Capellini Tourkolimano 29

white Mexican shrimp, tomatoes, basil, garlic, spicy marinara, feta

Penne Chicken Marsala 22

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

Chicken Lasagna 22

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

Lamb Cannelloni 22

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

Linguine Bolognese 21

ground beef, tomato, onion, butter, cream

Ravioli Romano 22

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

Linguine Carbonara 23

prosciutto di Parma ham, garlic, egg, parsley, cream

BURGERS

served with garlic French fries dusted with Parmesan cheese

Yanni's Cheeseburger 20

grass-fed ground beef, applewood smoked bacon, aged cheddar, lettuce, tomato, onion, Yanni's sauce

Lamb Burger 22

ground lamb, Gorgonzola, sautéed mushrooms, onion, avocado, tomato, mayonnaise, Dijon mustard

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 23

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

Shrimp Skewer 26

shrimp, 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

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

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 16

fresh mozzarella, tomato basil salad, garlic, avocado, onion, balsamic vinaigrette

Corfu 17

goat cheese, roasted vegetables (eggplant, red & green peppers, onions, mushrooms), avocado, sun-dried tomatoes, tomato, lettuce, olives, apple pecan vinaigrette dressing

Nicoise 19

grilled Atlantic salmon, tomato, red onion, hard boiled egg, kalamata olives, evo oil

Chicken Souvlaki 16

marinated chicken, paprika, lettuce, tomato, red onion, tzatziki

Mykonos 16

marinated chicken, feta, red onion, olives, lettuce, tomato, cucumber, balsamic vinaigrette

Scripps Ranch Club 17

marinated chicken, bacon, lettuce, tomato, avocado, mayo, Dijon mustard

Napoli 17.5

prosciutto di Parma ham, fresh mozzarella, tomato, basil, garlic, evo oil

New York 16

toasted pastrami, mozzarella, red onion, pepperoncini, Dijon mustard

Poway 17

toasted pastrami, feta, mozzarella, lettuce, tomato, avocado, red onion, mayo, Dijon mustard

Genoa 17

toasted Genoa salami, capicola, mozzarella, lettuce, tomato, onion, pepperoncini, mayo, Dijon mustard