



VASO'S
Mediterranean Bistro

Restaurant Week Menu

\$50 Per Person 4-Course Meal

Appetizer (1st Course)

Spanakotiropita

Spinach and Feta Cheese Baked in Filo Pastry

Escargot

Mushrooms Stuffed with Escargot Baked to Order with Vaso's Garlic Butter Sauce

Mozzarella Caprese

Buffalo Mozzarella, Fresh Basil & Vine Ripe Tomatoes Topped with Vaso's Homemade Vinaigrette Dressing

House Salad (2nd Course)

Entrée (3rd Course)

Shrimp Marinara

Shrimp Sauteed in Extra-Virgin Olive Oil, Herbs & Spices, then Flambeed with White Wine & our Vine-Ripened Plum Tomato Sauce Served Over Penne Pasta

Chicken Francese

Chicken Scaloppini lightly dusted with Flour, Lightly Dipped in Egg then Pan Sautéed in a Lemon Butter White Wine Sauce

Veggie Pasta Cacciatore

Spaghettoni pasta Pan Sautéed with Mushrooms, Onions, Garlic, Basil, Green Peppers, Artichoke Hearts in a White Wine Marinara Sauce

Chicken Souvlaki Salad

Chicken Souvlaki, Romaine Lettuce Leaves, Cilantro, Greek Olives, Tomatoes, Cucumbers, Onions, Pepperoncini, Crumbled Feta Cheese, Pita Bread with Vaso's Traditional Greek Dressing

Filet of Flounder

Flounder Filet Lightly Dusted with Flour & Egg then Sautéed in a Lemon Butter White Wine Sauce with Capers

Dessert (4th Course)

Cannoli with Cream

Rice Pudding