

Items listed with dietary restrictions are suggestive choices. You are required to request this option when placing your order. In addition let us know if you have allergies we should be aware of when preparing your meal.

 Vegetarian

 Gluten Free




 Vegan

 Award-winning dish

## Appetizers


**SAGANAKI 14**    
Greek imported pasteurized cheese, simmered with lemon and brandy, served tableside on a flaming iron skillet.




**SANTORINI 16**    
Saganaki sauteed with tomatoes and capers.

**HUMMUS 8.5**  **12**    
Creamy blend of garbanzo beans, yogurt, fresh garlic, lemon, seasonings and a hint of sesame. Choose one: Traditional, Pesto, Roasted Red Pepper, Lemon Cilantro

**HUMMUS TRIO 13**    
Choice of any three hummus flavors.

**MEDITERRANEAN MEDLEY 17**   
Hummus, tabouli, babaganoush, Greek salad, three dolmades (cold), and three falafels. No substitutes.




**SATZIKI 8.5**  **12**    
Commonly known as “yogurt dill”. Greek yogurt blended with cucumber, garlic, dill and lemon.


**TABOULI 8.5**  **12**    
Mixture of fresh chopped parsley, red onions, green onions, mint, cucumber, tomatoes and couscous. Gently mixed with lemon, olive oil and seasonings.



**BABAGANOUSH 8.5**  **12**    
Blend of steamed and roasted eggplant, lemon, fresh garlic, yogurt and seasonings.

**KALAMATA AND CHEESE 13**    
Feta cheese and Kalamata pitted olives, drizzled with olive oil.

*Appetizers above are served with warm pita bread*


**DOLMADES (Grape Leaves) 13**     
Six dolmades filled with ground beef (vegetarian option available), basmati rice, currants, pine nuts and herbs, and served with a lemon butter sauce. Served as a cold appetizer.

**FALAFELS (Veggie Meatballs) 12**   
Falafels made from a mixture of fava and garbanzo beans, onion and parsley, fried to a golden brown. Served with hummus.

**PLATOS POTATOES 7.5**    
Special blend of seasonings added to our french fries and served with a spicy yogurt dill sauce. Add feta **1.50**

**GREEK FRIES 12**  
Fries tossed in our greek seasonings topped with gyro meat, tomatoes, red onions and feta cheese. Drizzled with yogurt dill and hot sauce.

## Pie-zanos

**VEGANINI 12**   
Marinated and grilled vegetables, basil pesto (nut free), chopped Kalamata olives and feta cheese. Grilled and melted on a pita bread.

**NONNA PIZZA 13**  
White pizza with spinach, mushrooms, chicken and melted mozzarella. Grilled and melted on a pita bread.

**KOTANINI 13**  
Marinated and grilled chicken, basil pesto (nut free), onions, chopped Kalamata olives and feta cheese. Grilled and melted on a pita bread.





**MEATBALL PIZZA 13**  
Homemade meatballs, meat sauce and melted mozzarella cheese on a warm pita bread.









## Homemade Soups

Created daily in our kitchen with fresh vegetables and seasonings.

**AVGOLEMONO 5.5**  **8.5**   
Traditional creamy lemon, chicken and rice soup.

**LENTIL 5.5**  **8.5**     
Thick robust vegetable-based soup made with red and brown lentils, onions and potatoes. Topped with feta cheese.


**PUMPKIN MUSHROOM 5.5**  **8.5**    
A creamy, vegetable-based soup with pumpkin, mushroom, onion and a hint of cinnamon.

**CREAMY CAULIFLOWER 5.5**  **8.5**    
Slow roasted cauliflower and fennel, puréed with garbanzo beans and blended in a veggie-based cream sauce.

## Fresh Salads




Add ons: Chicken **8** | Pomegranate Chicken **9** | Gyro Meat **8**



**SOUP AND SALAD 14**  
Excludes meat choices - add \$1 for Village Greek Salad. Substitute large soup for \$2 more

 **POMEGRANATE CHICKEN 21**   
**SPINACH SALAD 16**  
Tender slices of chicken marinated in pomegranate juice and herbs, grilled to order. Served over a bed of spinach leaves, feta and homemade honey balsamic dressing, topped with pomegranate glaze and walnuts.

**GREEK SALAD 11**     
Fresh romaine lettuce, chopped tomatoes, cucumbers, red onions, feta cheese, and Kalamata olives tossed with homemade balsamic vinaigrette dressing.


**SPINACH SALAD 10**    
Fresh spinach, tossed with homemade honey balsamic dressing and topped with feta cheese.



**VILLAGE SALAD 12**     
Green bell peppers, pepperocini, chopped tomatoes, cucumbers, red onions, feta cheese & Kalamata olives, tossed w/ balsamic vinaigrette dressing.


**CAPRESE 13**    
Tomato slices layered with fresh sliced mozerrella and drizzled with pesto basil and a balsamic reduction.

## Homemade Favorites


ALA CARTE / ENTREE

**GREEK TRIO 16**  **21**  
A selection of our most popular favorites: spanakopita, mousaka and pastitsio.

**SPANAKOPITA 14**  **19**   
Spinach, feta and romano cheese, layered and baked into a buttery filo pastry.

**PASTITSIO 14**  **19**  
A generous portion of macaroni pie, baked with ground beef and tomato sauce simmered with a slight hint of cinnamon and nutmeg.

**MOUSAKA 14**  **19**  
Ground beef, eggplant and potato casserole, baked in tomato sauce and cheese topped with a béchamel sauce.

**KEFTEDES 14**  **19**  
Greek style meatballs seasoned with mint, parsley, oregano and herbs. Served on a bed of basmati rice with yogurt dill sauce.




Ala carte items are served over a bed of basmati rice.

Entrees are served with Basmati rice, greek salad, hummus (unless otherwise noted), and pita bread

## Pierro's Choices



ALA CARTE / ENTREE



 **POMEGRANATE CHICKEN 16**  **21**   
Tender slices of chicken marinated in pomegranate juices and herbs. Grilled to order and topped with pomegranate glaze and walnuts.


**STUFFED TOMATOES 14**  **19**    
Two plump tomatoes stuffed with basmati rice, pine nuts, herbs and seasonings. Oven-baked with creamy tomato basil and melted feta cheese.

**STUFFED GREEN PEPPERS 14**  **19**    
Two green peppers stuffed with basmati rice, pine nuts, herbs and seasonings. Oven-baked with a creamy tomato basil and melted feta cheese.

**FIRE GRILLED LAMB CHOPS 20**  **25**   
Infused with Bold Greek spices, served atop creamy garlic mashed potatoes and sauteed fresh spinach.



**MAMMA MIA’S CHICKEN 19**  **24**   
Grilled olive oil-rosemary chicken. Topped with a fig preserved goat cheese, crushed pistachios, sun-dried tomatoes and a balsamic reduction glaze. Lemon herb roasted potatoes instead of rice available upon request.

**LAMB ROAST CABERNET 19**  **24**   
Slow-roasted leg of lamb, complemented with a Cabernet reduction mushroom au jus sauce. Lemon herb roasted potatoes instead of rice available upon request.



**VASILIOS PLATTER 14**  **19**  
Rotisserie cooked, thinly shaved lamb-beef (gyro meat) served with basmati herb rice, yogurt dill, hummus and pita bread.

## Pasta

Basket of rosemary-olive oil pita bread is included. Gluten free pasta available upon request. Add a side salad **5**  
In addition, Add chicken **8**, Add shrimp **9**, Additional sauce **3.5**


**PASTA GIOVANNI 15**    
Fusilli pasta sautéed with our nut-free pesto, tossed with fresh tomatoes.

**PASTA ANGELO 15**    
Fusilli pasta sautéed with fresh tarragon, spinach and mushrooms and simmered in a lemon butter cream sauce.


**PASTA STEFANO 15**    
Spaghetti sautéed in a lemon butter garlic sauce. Lightly tossed with a touch of parmesan cheese, white wine, fresh basil and capers.

**SPAGHETTI AND MEATBALLS 17**  
Our classic Italian meat sauce. Veal, pork and beef simmered in Roma tomatoes, onion, garlic and herbs. Served w/ two meatballs. Add meatball **3**

**EGGPLANT PARMESAN 15**   
Eggplant cooked to a golden brown, topped with marinara sauce and melted mozzarella cheese. Served w/ a side of spaghetti.

**PASTA CON TONNO 15**   
A truly authentic Italian dish. Whole, peeled tomatoes, simmered with fresh garlic, olive oil, tuna and served over spaghetti.

**BAKED ZITI 16**    
Ziti pasta baked with marinara sauce, ricotta and mozzarel-la cheese.

**LASAGNA 17**   
Meatless lasagna. Layers of ricotta, fresh spinach, mozzarella and parmesan cheese topped with marinara sauce. Add meat sauce **2**

**WHITE FISH SCALLOPINI 19**  
Grilled to perfection. Served with orzo pasta, sauteed in lemon, butter, capers and lightly tossed with fresh tomatoes.

**CHICKEN MARSALA 20**   
Herb grilled chicken topped with our homemade Marsala sauce. Served over capellini pasta.



# Marinated & Grilled Skewers

The items below include one grilled veggie skewer (red and green peppers, red onion, mushrooms and peaches)



	Ala Carte / Entree / Add-On							
Vegetable	11		16		5			
Chicken	13		18		8			
Filet Tenderloin*	15		20		9			
Salmon	14		19		9			
Shrimp	15		20		10			

\*Filet Tenderloin cooked medium.

# Mediterranean Wraps

Romaine lettuce, cucumbers, tomatoes, red onions, red cabbage, basmati rice, feta cheese. All wraps include a Greek salad.

Choice of tortilla: flour, wheat, spinach-basil  
Choice of sauce: traditional hummus or yogurt dill (extra sauce: .5)

Vegetable	12	
Falafel	13	
Gyro Meat	14	
Chicken	14	
Pomegranate Chicken	15	
Filet Tenderloin*	15	
Salmon	15	

# Gyros

Romaine lettuce, cucumbers, tomatoes, red onions, and feta cheese stuffed in a warm pita bread and topped with sauce. Choice of sauce: traditional hummus or yogurt dill (extra sauce: .5)

Make it a platter: Includes a Greek salad, basmati rice, hummus and pita bread 6

Vegetable	12	
Falafel	13	
Gyro Meat	14	
Chicken	14	
Pomegranate Chicken	15	
Filet Tenderloin*	15	
Lamb Roast	15	

# Gyro Bowls

Gyro layered with basmati herb rice, romaine lettuce, onion, red tomatoes, cucumbers and feta cheese. Served in a bowl without the pita.

Choice of One Protein:	13
Gyro Meat	
Chicken	
Pomegranate Chicken	
Vegetable	
Falafel	

Choice of Lamb Roast,	
Filet, Salmon or Shrimp	Add 5

Choose one sauce:	
Greek Dressing   Yogurt Dill   Hummus	
Special requested dressings	.5

# Homemade Desserts

**YIA YIA COOKIES** (Traditional Kourambiedes) 6  
Melt-in-your-mouth, butter, powdered sugar cookies.

**CANNOLI** 8.5  
Ricotta cheese, powdered sugar, walnuts and cocoa in a buttery shell. (Two per order)

**RICE PUDDING** 9   
Slow-cooked rice with milk, sugar and vanilla. Served cold.

**BAKLAVA** 9  
Sugared walnuts and cinnamon, layered and baked in a buttery filo dough. Add ice cream 3

 **APHRODITE’S CHEESECAKE** 9.5  
Our award winning cheesecake, with a baklava crust.

**APOLLO’S CHEESECAKE** 9.5  
Pumpkin Cheesecake with baklava crust.

**TIRAMISU CHEESECAKE** 10.5  
A twist on an Italian classic. Homemade cheesecake layered with brandy-espresso infused lady fingers and marscapone.

**CHOCOLATE BAKLAVA** 9  
Pistachios and chocolate rolled in filo dough and baked into a decadent baklava creation.

**GENEVIEVE** 9  
Homemade brownie, double stuffed with chocolate chips, marscapone filling & drizzled with chocolate & caramel.

**LUKAS LUCIOUS LEMONCAKE** 10  
Homemade lemon butter cake drizzled with raspberry sauce.

# Sides

Salad	5
Gyro meat	8
Dolmades (4)	9
Basket of rosemary-olive oil Pita bread	5
Falafel (4)	9
Half order of platos potatoes	4.5
Basmati rice	4.5
Kalamata olives	.75
Yogurt dill or hummus	.75
Crumbled feta	1.5
Pita bread	.75
Carrots / Celery	1.5

# Beverages

Complimentary refills are available for soft drinks, iced tea and coffee.

BOTTLED WATER	2.5
SOFT DRINKS	3.75
Coke, Coke Zero, Diet Coke, Barq’s Root Beer, Sprite, Dr. Pepper, Lemonade, Fuze Raspberry Iced Tea	
FRESH BREWED ICED TEA	3.75
Blackberry Jasmine Traditional Blend	
COFFEE	3.75
HOT TEA	3.75
APPLE JUICE (no refills)	4.5
SPECIALTY	
Espresso	4.5
Add a shot	2.5
Cappuccino	4.5
Café Latte	4.5
Chai Tea:	4.5
Pumpkin Spice, Mocha, Vanilla Specify hot or cold	



CENTENNIAL HILLS

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ELKHORN & DURANGO  
(NEXT TO CENTENNIAL HILLS HOSPITAL)

MGCC

Market Grille Cafe

EST. 2006

SUMMERLIN

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ROCKSPRINGS PLAZA  
(CORNER OF LAKE MEAD & ROCK SPRINGS)