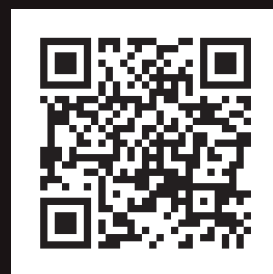




Full menu & drinks
available for
delivery & carry out



Antigonish, NS



Mediterranean Pizzeria,
Eatery & Catering Company

Starters and Shareables

GF bread substitution \$2, Pizza Crust Base for Zaatar \$3

★ OUR AWARD-WINNING CHEESY GARLIC FINGERS

	Small	Medium	Large
	\$14.95	\$16.95	\$19.95
Add sweet sauce OR spicy tomato sauce	\$2.15	\$2.15	\$3.15
Add crispy bacon	\$3.30	\$3.30	\$4.50

FOUR BACON WRAPPED ATLANTIC SCALLOPS *GF DF
Drizzled with a maple balsamic reduction \$19.95

LOBSTER RED PEPPER CHEESE DIP
Delicious, piping hot lobster and zesty cheese dip, served with toasted crostinis \$15.50

ARTICHOKE & SPINACH BAKED CHEESE DIP
*V GF bread option available
Our popular and zesty cheesey baked dip \$14.95

BRUSCHETTA CROSTINIS & KALAMATA OLIVES
*V GF bread option avail.
Toasted bread crostinis with a fresh tomato, onion, basil, parmesan and feta topping served with black kalamata olives. \$14.95

★ **FRESH BAKED ZAAATAR BREAD** \$6.95
With hummus OR goat cheese with Kalamata olives add \$5.95

Seafood Chowder and Soups

★ **OUR FAMOUS SWEET POTATO VEGETABLE SOUP**
*GF V DF without yogurt garnish
A touch of ginger and citrus and a Greek yogurt garnish. \$12.95

★ **SEAFOOD CHOWDER** *GF
A delicious creamy blend of lobster, scallops, haddock and shrimp. \$16.95

★ **CURRIED MAPLE CHICKEN SOUP**
A delicate curry maple soup with chicken breast and vegetables. \$13.95

Salads

Add chicken \$6.95

★ **CAESAR** *GF croutons by request, DF without parmesan garnish
Crisp bacon and romaine lettuce, house made garlic croutons, and our traditional Caesar dressing prepared in house. \$13.95

GREEK SALAD *V & GF
Feta cheese, olives, peppers, cucumber, onions, tomatoes and lettuce with its own Greek dressing. \$13.95

SPINACH *GF & V without bacon
Fresh spinach, mushrooms, red onions and tomatoes topped with shredded mozzarella, toasted almonds, dried cranberries and served with a poppy seed dressing. \$14.50

★ **STACKED TOMATO CAPRI** *GF V
Layers of fresh tomato, fresh Bocconcini mozzarella cheese and basil pesto, arugula and a balsamic maple reduction. Served with zaatar bread \$15.50

FATTOUSH
A Mediterranean blend of tomatoes, radishes, onions and cucumbers on lettuce seasoned with a herb toasted flat bread and lemon, olive oil and sumac dressing. Served with zaatar bread \$15.95

Zen and Zaatar, Mediterranean Mezza Plates

A collection of flavourful cold and hot Mediterranean vegetarian and meat specialties, served with freshly baked Lebanese flatbread.

To make GF substitute GF Zaatar

**FALAFEL, TZATZIKI, BABA GHANOUSH
AND DOLMADES** *GF V

Crispy vegetable, chick pea and fava bean patties with a special blend of spices, cucumber yogurt dip, roasted eggplant purée and rice stuffed grape leaves. \$20.95
Add rice pilaff or spanakopita \$4.95

SPANAKOPITA, DOLMADES, HUMMUS AND TABBOULI *V
Spinach and cheese filled phyllo pastry, rice stuffed grape leaves and a parsley quinoa salad with fresh tomatoes, onions, cucumbers, mint, lemon and olive oil. \$20.95
Add rice pilaff or spanakopita \$4.95

KAFTA, TABBOULI AND BABA GANOUSH

Spiced ground lamb and beef with a pomegranate yogurt, parsley quinoa salad with fresh tomatoes and roasted eggplant dip \$22.95
Add rice pilaff or spanakopita \$4.95

Seafoods and House Specialties

GF bread substitution 1.50

★ **TOMATO BASIL PESTO CRUSTED BAKED HADDOCK** *GF
served with rice pilaf and sautéed vegetables. \$23.95

PORTUGUESE SALT COD FISH CAKES *GF
with green tomato chow and house salad \$19.95

★ **LASAGNA BOLOGNESE** *GF by request
Pasta layered with our delicious meat sauce, a three-cheese and parsley filling, smothered in mozzarella and baked to perfection. \$19.95

★ **GREEK HOUSE CHICKEN** *GF
Deliciously tender lemon and oregano marinated chicken with Greek salad and rice pilaff. \$20.95

CURRIED MAPLE CHICKEN BREAST LINGUINE *GF by request
with peppers, red onions, topped with grated parmesan and toasted almonds. \$20.95

★ **MOUSSAKA** *GF
A Greek specialty, grilled & layered potatoes, eggplant & zucchini with a flavourful meat filling topped with a cheese béchemel baked golden brown, served with rice pilaff & Greek salad. \$21.95





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Antigonish, NS

Stone Baked Pizzas

ARTISAN PIZZAS

Thin, Traditional or Gluten-Free Crust - Sm. (add \$3.50), Med. (add \$4.50)
 Small (Serves 1-2) \$27.95 Medium (Serves 2-3) \$34.95 Large (Serves 3-4) \$44.95

THE MARGUERITA *V on thin or GF crust

Garlic oil and our fresh pack tomato sauce, with Bocconcini mozzarella cheese, fresh tomato and herb pesto

* GREEK SPINACH *V on thin or GF crust

Fresh spinach and mushrooms, red onions, walnuts, feta, red peppers and mozzarella on a garlic oil base.

THE VERONA

Black Forest ham, sweet green peppers, pineapple, prosciutto and mozzarella cheese.

MEDITERRANEAN MASTERPIECE

Roast chicken, fresh mushrooms, bruschetta topping, black olives and mozzarella.

* PEAR AND CARAMELIZED SWEET ONION *V

On a garlic oil base with soft goat cheese, Bocconcini and a touch of fresh mozzarella, garnished with arugula and a maple balsamic drizzle.

SIGNATURE PIZZAS

Thin, Traditional or Gluten-Free Crust - Sm. (add \$3.50), Med. (add \$4.50)

	PERSONAL Serves 1-2	SMALL Serves 2-3	MEDIUM Serves 2-3	LARGE Serves 3-4
CHRISTO'S COMBO pepperoni, green peppers and fresh mushrooms	\$16.95	\$22.95	\$30.95	\$37.95
CHRISTO'S MEATLOVERS pepperoni, salami, bacon, ground beef	\$17.95	\$24.95	\$33.95	\$40.95
CHRISTO'S DELUXE pepperoni, bacon, ground beef, onions, peppers & mushrooms	\$17.95	\$25.95	\$34.95	\$42.95

FOR THE INSPIRED PIZZA LOVER, BUILD YOUR OWN

Traditional and Thin Crusts *Gluten-Free in Small (add \$2.50) and Medium (add \$2.95)

PREMIUM TOPPINGS: dry cured pepperoni, dry cured genoa salami, fresh ground beef, bacon, Italian sausage, green peppers, onions, mushrooms, pineapple, black olives, green olives

SPECIALITY TOPPINGS: prosciutto, Black Forest ham, feta, parmesan, red peppers, hot peppers, spinach, red onion

	PERSONAL	SMALL	MEDIUM	LARGE
CHEESE & SAUCE	\$11.45	\$14.75	\$19.50	\$23.95
PREMIUM TOPPING	\$1.60	\$2.20	\$2.70	\$3.40
SPECIALITY TOPPING	\$2.00	\$2.70	\$3.55	\$4.45
EXTRA MOZZARELLA	\$2.85	\$3.50	\$4.40	\$5.70

Stone Baked Subs

Toppings include House Vinaigrette, shredded lettuce, onions & tomatoes

AAA/AA Steak with Cheese \$17.95

Roast Chicken Breast with Mozzarella \$17.95

Falafel Crispy falafel & hummus *V \$16.95

Specialty Sandwiches, Grilled Cheeses & Burgers

All served on homemade buns, with Greek roasted potatoes or rice pilaff.
 Add a salad \$6.95. Gluten free add \$2.95.

Grilled Steak Pieces Topped with mozzarella, fresh tomato, lettuce and mustard mayonnaise \$17.95

Turkish Burger Spiced beef and lamb with a pomegranate yogurt sauce, red onions and greens. \$18.95

Sumac Roasted Chicken Breast Spinach, tomato and a garlic pesto sauce. \$17.95

The Cape Special *V Apple, peppers and red onion with mozzarella and cheddar cheeses. \$13.95

The Knoydart Cheddar, mozzarella, black forest ham and crisp bacon. \$13.95

The Antigonish Classic *V Mozzarella & cheddar with tomato. \$12.95

Desserts

Sweet Potato Pecan Pie Bar *GF \$7.95

Cranberry Almond Bread Pudding & Caramel Sauce \$8.50

Baklava \$7.95

Crisps, *GF DF V, Apple, Rhubarb Apple, Blueberry \$7.95

Beverages

COLD REFRESHERS

Coke, Diet Coke, Sprite, Ginger Ale \$3.50

San Pelligrino ~ Orange, Blood Orange, or Lemon sparkling \$3.95

Family size San Pelligrino sparkling water; Lemon Iced Tea, Milk, Cranberry, Orange Juice \$4.50

HOT BEVERAGES

Really Good Coffee, Pot of Black Tea, Earl Grey, Green Tea, or Herbal Tea \$3.50

**Craft, draught and alcoholic beverages,
see wine, beer and drinks menu.**

