



### WHAT'S IN A NAME?

The name, Kassiani was derived from a ninth-century abbess and composer born in Constantinople around 810 AD.

Kassiani was also known as Kassia. Her music is beautiful and Kassiani was known as one of the first composers and is the earliest female composer whose music has survived to the present day.



# M E N U



# SOUPS + SALADS

All salads are served with your choice of house ultra-premium olive oils and vinegars. Unsure what to choose? Just ask your server!

**ADD TO ANY SALAD**  
Grilled Chicken: \$2.95  
Salmon, Tuna or Shrimp: \$3.95

## MIXED GREEN SALAD

Spring mix, seasonal fruits/berries, candied walnuts, fresh blue cheese crumbles. We recommends house olive oil and vinegar. \$9.95

## LEMON CAESAR

Crispy hearts of romaine tossed in our house lemon Caesar dressing. With house rosemary lemon croutons and fresh Parmesan. \$7.95

## BLUE CHEESE WEDGE

(Seasonal) Wedge of crisp iceberg lettuce with

tomatoes, croutons, blue cheese crumbles with home made blue cheese dressing or balsamic vinegar. \$7.95

## ROASTED BEET SALAD

Spinach, mixed greens, carrots, roasted beets, candied walnuts and blue cheese crumbles. With premium olive oil and Cara Cara Orange Vanilla balsamic vinegar. \$9.95

## HOUSE SIDE SALAD

Mixed greens. \$3.95  
Add blue cheese crumbles and candied walnuts for \$1 extra.

## SOUP DU JOUR

Our soups are made from scratch daily. Ask your server for today's creation. Served with fresh artisan bread. cup/\$4.95 bowl/\$7.95

# FLATBREADS / PIZZA

## MARGHERITA

Fresh basil and tomatoes drizzled with olive oil. \$10.95

## KASSIANI

Pesto, kalamata olives, mushrooms, peppers,

spinach, tomatoes and artichoke hearts. \$13.95

## BBQ PORK

Sweet house barbecue sauce with pulled pork, red onions and grilled pineapple. \$12.95

## BUILD YOUR OWN FLATBREAD

Hand tossed artisan style \$9.95.

**SAUCES:** White, Pesto, Red.

**MEAT:** Bacon, Italian Sausage, Grilled Chicken, Applewood Smoked Ham, Pepperoni (\$2.00 each).

**VEGETABLES:** Black Olives, Kalamata Olives, Spinach, Green Peppers, Mushrooms, Artichoke Hearts, Pineapple, Onion, Fresh Tomatoes (\$1.50 each) Asparagus (seasonal, add \$2.00).

# DRINKS

## FRESH FRUIT SMOOTHIES

\$4.95

## SODA

\$1.95

Coca-Cola, Diet Coke, Root Beer, Dr. Pepper, Sprite, Lemonade.

## SHRUBS

\$1.95

A refreshing healthy alternative to soda. Try our house favorites: Key Lime, Coconut, Passion Fruit, Vermont Maple.

## ICED TEA

\$1.95

## COFFEE

\$1.95

## HOT CHOCOLATE

Served seasonally. \$1.95

## BEER

\$5.00/pint

Kassiani Micro-brew

# SANDWICHES

All sandwiches are crafted with house made artisan breads and served with your choice of soup du jour or house side salad.

## GRILLED CHEESE PANINI

Choice of two cheeses: gruyere, cheddar, Swiss or provolone. Melted between slices of fresh house made artisan bread and grilled to perfection. \$10.95

## CLUB SANDWICH

Piled high ham, cheddar, roast turkey, provolone and bacon topped with crispy lettuce and tomato. \$12.95

## DELI SANDWICH

Succulent ham, roast turkey, and our special house roasted beef. Served with choice of cheese: cheddar, Swiss or provolone and crispy lettuce, tomato, pickle, cucumber and grilled or raw onion. Dressed with house olive oil and vinegar. Served fresh or panini-style. \$11.95

## KASSIANI CHEESE STEAK

A house favorite! Tender, thin grilled steak topped with roasted peppers and onions, melted provolone and a smear of house chimichurri sauce. \$13.95

## CUBAN PANINI

Slow roasted pork, grilled ham, cheddar, Swiss, pickles, mayo and creole mustard. Grilled to perfection. \$13.95

## ARTISAN FRENCH TOAST

Artisan bread, grilled in a mix of eggs and whole milk, covered with choice of fresh fruit, jam or maple syrup. \$7.95

# PASTA

## ALFREDO

Slowly simmered rustic alfredo sauce with sundried tomato, mushrooms and spinach served atop fettuccine. Your choice of chicken or shrimp. \$9.95  
Add chicken \$3.00  
Add shrimp \$4.00

## ITALIAN SAUSAGE MARINARA

Fresh Italian sausage meatballs served with house fresh tomato olive oil, garlic and basil sautéed marinara atop fettuccine. \$11.95

## BACON WRAPPED SEA SCALLOPS

Sea scallops wrapped in apple wood smoked bacon, cooked in creamy butter and served with fettuccine. \$15.95

## SCAMPI

Shrimp sautéed in a delicate garlic butter sauce served over fettuccine. \$13.95

## PORTABELLO RAVIOLI

3 cheese ravioli in a creamy bourbon portabello mushroom sauce. \$13.95



# DESSERTS

## OUR DAILY FRESH CREATION

Our chef is always ready to surprise our guests with something new and exciting! Ask your server for today's fresh creation.

ask your server about our daily specials!

LUNCH