

GRECA XPRESS

gyro in pita 9 tomato, onions, tzatziki / add ff 12	souvlaki in pita 9 tomato, onions, tzatziki / add ff 12
souvlaki in pita 9 tomato, onions, tzatziki / add ff 12	grilled chicken in pita 9 tomato, onions, tzatziki / add ff 12
falafel in pita 9 tomato, onions, hummus / add ff 12	vegan combo 13 falafel + hummus + fava
greca burger 13 spicy feta whip, tomato, arugula w ff	"the standard" burger 10 lettuce, tomato w ff
"the classic american" 11 cheeseburger, lettuce, tomato w ff	"best seller" burger 12 bacon, cheese, lettuce, tomato w ff
gyro stacked burger 14 burger, gyro carvings, tomato, tzatziki w FF	"onassis" burger 14 burger, slab Epirus feta, tomato, arugula w ff
fig panini 10 grilled chicken, fig jam, poached pear, arugula	greca chicken 9 spicy whipped feta, tomato, roka, brioche w fries 12
poutine 9 fresh cut fries, cheddar, brown sauce	truffle fries 9 fresh cut fries, truffle oil, parmesan, side tzatziki
gyro fries 10 fresh cut fries, gyro carvings, tomato, pepperoncini	sriracha fries 10 fresh cut fries, gyro carvings, kimchi, sriracha aioli

LUNCH PITA COMBO SPECIAL 10

11am—4pm

choice of:

GYRO- or SOUVLAKI- or CHICKEN- or FALAFEL-IN-PITA or MEATBALL GRINDER

served with **fresh cut fries and soda**

DESSERTS

Homemade Baklava 7

Carrot Cake 6

Chocolate Decadence Cake 6

Cheesecake 6

ask about our dessert specials!

* Notice: Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness. Please notify your server of any food allergies or sensitivities and we will do our best to accommodate you. Our menu items contain ingredients that include flour, various nuts, eggs, soy, shellfish.

Please note we do not have dedicated fryers or cooking equipment for gluten-free. If you have celiac, please indicate when you order so that we can inform you of any dishes prepared on equipment that is used for menu items containing wheat.

greca & pizza station

Takeout / Delivery

860-354-9393

Family Meals To Go

Chicken Parmigiana with spaghetti	50.00 (for 4-6pp)
Eggplant Parmigiana with spaghetti	50.00 (for 4-6pp)
Roasted Whole Chicken with Lemon Potatoes	35.00
Spaghetti with Meatballs (for 2-4pp)	25.00
Spaghetti with Meatballs (for 4-6pp)	50.00
Spaghetti with Meat Sauce (for 4-6pp)	50.00
Rigatoni Salsiccia e Panne (4-6pp/half tray)	60.00
Rigatoni ala Vodka (4-6pp/half tray)	55.00

Family dinners include garlic bread and salad

Trays

Rigatoni Salsiccia e Panne (half tray)	50.00
(full tray)	90.00
Rigatoni ala Vodka (half tray)	40.00
(full tray)	70.00
Rigatoni al Forno (half tray)	40.00
(full tray)	70.00
Spaghetti with Meat Sauce (half tray)	50.00
Eggplant Parmigiana (half tray)	50.00
(full tray)	90.00
Eggplant Rolatini (half tray)	60.00
(full tray)	110.00
Lasagna (meatless) (half tray)	55.00
(full tray)	100.00

We will try to accommodate as many special requests as possible, so please call and inquire.

greca
mediterranean kitchen + bar
&

new milford
PIZZA STATION
860-354-9393

DELIVERY & TAKE OUT MENUS
veterans "big y" plaza 1 kent rd
new milford, ct

EASY ORDERING FOR TWO RESTAURANTS
WITH ONE CALL

Curbside Pick-Up and Contactless

Delivery Available



Delivery - Take Out

860-354-9393

visit us online at

grecamed.com & nmpizzastation.com

meze

avgholemono soup 6
chicken soup with egg, lemon and orzo

spanakopita 11
spinach, herbs, feta, phyllo

roasted cauliflower 14
spicy herb aioli, pine nuts, craisins

ohtapodi (octopus) 19
santorini fava, red onions, capers, warm quinoa and black-eyed pea salad

falafel 10 ^v
roasted red pepper coulis

grilled loukaniko 11 ^{gf}
traditional pork sausage, orange peel

fried calamari 12
marinara, spicy herb aioli

shrimp saganaki 15 ^{gf}
three u10 shrimp, onion, garlic, peppers, tomato, fresh herbs, feta

polpetti 9
beef, pork and lamb meatballs, in tomato sauce

salads

greca ^{gf} heirloom tomatoes, english cucumbers, red onion, kalamata olives, green peppers, epirus feta, EVOO, red wine vinegar, greek oregano 12

tuscan ^{gf} greens, artichokes, fresh mozzarella, tomatoes, polenta croutons, balsamic vinaigrette 10

apple ^{gf} greens, green apples, gorgonzola, craisins, walnuts, white balsamic 10

dakos cretan barley rusk, freshly grated tomato, red onion, kalamata olives, capers, EVOO, epirus feta, arugula 10

golden beet ^{gf} kale, goat cheese, candied walnuts, pickled red onions, white balsamic 11

add to any salad

chicken ^{gf} 5 **faroe island salmon*** ^{gf} 8 **falafel** ^v 6
(three) **U10 shrimp** ^{gf} 8 **gyro carvings** 6

sides

french fries ^{gf v} fresh cut russets 5

greek fries ^{gf} greek oregano, crumbled feta 7

lemon potatoes ^{gf} oven-baked, EVOO, herbs 6

broccoli rabe ^{gf} garlic, EVOO 7

spanakorizo spinach and rice pilaf, onion, herbs 6

briam roasted zucchini, potatoes, eggplant, peppers, onion, tomato, herbs, EVOO 6

polenta bites 9 ^{gf}
parmigiano reggiano, marinara

roasted beets 9 ^{gf v}
with skordalia

roasted brussel sprouts 9 ^{gf}
garlic, parmesan

epirus feta 10 ^{gf}
EVOO, greek oregano

zucchini keftedhes 11
croquettes with feta, fresh herbs

tzatziki 'n' pita 8
greek yogurt, cucumber, garlic, dill

hummus 'n' pita 7 ^v
lemon, sage, pita

melitzanosalata 'n' pita 9 ^v
roasted eggplant dip, EVOO, garlic

tyrokafteri 'n' pita 9
whipped feta, greek yogurt, chiles

skordalia 'n' pita 7 ^v
garlic, potatoes, EVOO

main plates

mediterranean grille* pork skewers, lamb chops, loukaniko, gyro carvings, tzatziki, pita
for two 46 for four 85

lamb chops* lollipop cut, lemon potatoes, falafel mash 29

faroe island salmon* champagne reduction, caper berries, gigantes (roasted broad beans with herbs, EVOO, tomato) 28

shrimp santorini u10 shrimp, tomato ouzo sauce, feta, orzo 29

shrimp pomodoro e basilico u10 shrimp, garlic, san marzano tomatoes, basil, white wine, spaghetti 29

roast chicken ^{gf} half chicken, lemon, oregano, with roasted lemon potatoes and wilted spinach 22

kalamakia pork skewers, tzatziki, pita, greek fries 18

moussaka eggplant, potatoes, seasoned ground pork and lamb, and topped with a creamy feta-infused bechamel; briam 18

gyro carvings lamb and beef gyro, tzatziki, pita, greek fries 17

chicken parmesan spaghetti 18 lunch 14

eggplant parmesan spaghetti 18 lunch 14

rigatoni salsiccia e panna hot sausage, cream, pecorino 19

mushroom pappardelle truffle oil, oyster mushrooms, romano, whipped cauliflower, touch of cream, shaved brussel sprouts 24

rigatoni boscaiola carrot-based cream sauce, mushrooms, prosciutto, peas, onions, pecorino 18

rigatoni ala vodka cream, hint of tomato, prosciutto, peas, vodka, pecorino 17

spaghetti with meatballs beef, pork and lamb meatballs, tomato sauce 15

spaghetti with kima greek-style meat sauce (ground beef) 15

substitute gluten-free penne pasta ^{gf} add 3

add to any pasta entrée

chicken ^{gf} 5 **faroe island salmon*** ^{gf} 9 (three) **U10 shrimp** ^{gf} 10

NEW MILFORD PIZZA STATION MENU

STARTERS

Buffalo Chicken Wings 11
Chicken Tenders 10
Fried Mozzarella 7

GRINDERS

Meatball Parmigiana 8⁷⁵
Eggplant Parmigiana 8⁷⁵
Chicken Parmigiana 10
Crispy Buffalo Chicken Wrap 8
Grilled Chicken Caesar Wrap 8
Crispy Chicken Ranch Wrap 8

SALADS

Greek Salad 10 (romaine, tomato onion, peppers, feta, kalamata olives)
Caesar Salad 10
Garden Salad 8

XTRAS

Garlic Bread 4
Garlic Mozz Bread 5
Tuscan Bread 6

SWEET STUFF

Big Cookie 2⁵⁰
Cheesecake 6
Carrot Cake 6
Chocolate Decadence Cake 6
Baklava 7

NEW MILFORD PIZZA STATION MENU

Build Your Own Pizza

		(r) or (w)	+ topping (each)
Individual	10"	7.95	.75
Medium	14"	10.95	1.25
Big	16"	13.95	1.50
Really Big	18"	16.95	2.00
Calzone		7.95	.75

TOPPINGS:

Extra Cheese	Peppers	Chicken 2 4 5 6
Pepperoni	Onions	Broccoli Rabe 2 4 5 6
Sausage	Kalamata Olives	Brussel Sprouts 2 4 5 6
Bacon	Garlic	Feta 2 4 5 6
Meatball	Ham	Truffle Oil 2 4 5 6
Mushrooms	Pineapple	Substitute Vegan
Eggplant	Tomatoes	Cheese 2 4 5 6
	Artichokes 2 4 5 6	Gluten-Free Crust 3 (ind)

Specialty Pies

individual	10.95	10"	Big	19.95	16"
Medium	15.95	14"	Really big	24.95	18"
(except where noted)	GF Crust + 3 (ind)	Vegan Cheese + 1—2—3—4			

The Margarita One—Mozz, San Marzano Tomatoes, Basil

The One with 3 Cheeses—Ricotta, Feta, Mozz, Greek Oregano + Garlic (w)

The One with Truffle Oil—Ricotta, Mozz, Truffle Oil (w)

The One with Lotsa Stuff—Pepperoni, Sausage, Onions, Peppers, Meatballs, Mushrooms, Mozz (r)

The Red One with Veggies—Eggplant, Onion, Peppers, Mozz, Tomato (r)

The White One with Veggies—Ricotta, Mozz, Mushrooms, Onions, Tomatoes (w)

The Salad One—Lettuce, Tomatoes, Black Olives, Cukes, Onions, Mozz, Vinaigrette (r)

The Greek Salad One—Lettuce, Tomatoes, Kalamata Olives, Red Onion, Feta, Green Peppers, Mozz, Vinaigrette (r)

The One with Chicken Parm—Ricotta, Crispy Chicken, Mozz (r)

The Mediterranean One—Fresh Tomatoes, Feta, Spinach, Ricotta, Oregano, Mozz (w)

The One for Meat Lovers—Pepperoni, Sausage, Meatballs, Bacon (r)

The Hawaiian One—Bacon, Ham, Pineapple, Mozz (r)

The Chicken Ranch One—Crispy Chicken, Ranch Dressing, bacon, Mozz (w)

The One with Buffalo Chicken—Grilled Chicken, Buffalo Sauce, Ricotta, Mozz, Blue Cheese Drizzle (w)

The One with BBQ Chicken—Grilled Chicken, BBQ Sauce, Mozz

The One from the Feast of San Gennaro—Sausage, Peppers, Onions, Mozz (r)

The One with Sriracha Chicken—Ricotta, Grilled Chicken, Sriracha, Mozz (w)

The One with Eggplant Parm—Battered Eggplant, Ricotta, Mozz [®]

12.95 / 17.95 / 22.95 / 27.95

The One for Vegans—Spinach, Tomatoes, Onions, Plant-based Cheese (r)

The One with Gyro—Tzatziki, Gyro Carvings, Feta, Tomato, Onion, Mozz (w)

The One with Sausage & Broccoli Rabe—Ricotta, Mozz, Garlic (w)

The One with Brussel Sprouts—Ricotta, Bacon, Mozz, Garlic (w)

The Di Parma One—Prosciutto, Arugula, Mozz (r)

The One with Fig Jam—Green Apples, Fig Jam, Ricotta, Mozz (w)

The Burger One—Ground Black Angus, Cheddar Jack, Bacon, Lettuce, Tomato, Pickles, Ketchup & Mayo, Mozz (r)

* Notice: Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness. Please notify your server of any food allergies or sensitivities and we will do our best to accommodate you. Our menu items contain ingredients that include flour, various nuts, eggs, soy, shellfish.

Please note we do not have dedicated fryers or cooking equipment for gluten-free. If you have celiac, please indicate when you order so that we can inform you of any dishes prepared on equipment that is used for menu items containing wheat.