

PITAS & DIPS

small/large

substitute pita with fresh vegetables 3

Tzatziki 10/13

yogurt, cucumber, garlic, evo oil, red wine vinegar, fresh dill & pita bread

Spicy Hummus 10/13

garbanzo beans, tahini, garlic, hot sauce, lemon juice, evo oil, paprika & pita bread

Spicy Tirokafteri 10/13

whipped feta & cream cheese with pepperoncini, Serrano peppers, evo oil & pita bread

Trio 17

tzatziki, hummus & tirokafteri

BRUSCHETTAS per piece

grilled French bread with toppings

Neapolitan 4

tomato, garlic, basil, evo oil

Spartan 4.5

tomato, feta, onion, Greek oregano, evo oil

French 5.5

roasted peppers, garlic, goat cheese, onion, parsley, red wine vinegar, evo oil

Smoked Salmon & Caviar 10

smoked salmon, caviar, sliced egg, horseradish cream cheese, onion, evo oil

STARTERS

Spanakopita per piece 5.5

spinach, onion, dill, feta & ricotta cheese, egg, buttery phyllo served with tomato basil garnish

Grilled Loukaniko 15.5

kielbasa, fresh lemon juice & Greek oregano

Arancini 13

4 fried risotto balls: beef Bolognese, mozzarella, Parmesan, onion, peas, egg, panko crumbs, homemade marinara

Saganaki 15

sautéed kefalograviera cheese, lemon, butter, not flamed

Beets & Feta 15

beets, feta, red onion, basil, balsamic vinaigrette

Baked Goat Cheese Pita Pizza 14.5

goat cheese, roasted peppers, Kalamata olives, red onion, marinara, mozzarella

Baked Chicken Pesto Pita Pizza 14.5

pine nut pesto, chicken, artichokes & mozzarella

Smoked Salmon Pita 15

smoked salmon, horseradish cream cheese, capers, red onion, dill, avocado

Black Mussels 21

one pound of mussels in saffron, garlic cream, rosemary, white wine

Fried Calamari Misto 20

calamari, carrots, green beans, pepperoncini, lemon pesto aioli, marinara

Mediterranean Platter small 25/large 30

beets, feta, fresh mozzarella, artichoke hearts, roasted vegetables, tomato basil, avocado, pepperoncini, olives, prosciutto di Parma ham, pita, tzatziki

SIDES

mashed Potatoes	8
sautéed spinach lemon garlic	10
Yanni's rice	8
Brussels sprouts	12
garlic French fries	7
Yanni's vegetable of the day	9
(dusted with Parmesan cheese)	

SOUP & SALADS

small / large

Soup of the Day 10/12

Caprese Salad 16/19

tomatoes, fresh mozzarella, basil, evo oil, Greek oregano

Caesar Salad 13/16

romaine hearts, garlic crouton, grana padano Parmesan, homemade Caesar dressing

Baby Field Greens Salad 12/15

spring mix, tomato, carrots, apple pecan vinaigrette

Spinach Salad 15/18

spinach, feta, dried cranberries, candied walnuts, onion, apple pecan vinaigrette, balsamic reduction

Spring Mix Salad 15/18

spring mix, goat cheese, dried cranberries, candied walnuts, apple pecan vinaigrette, balsamic reduction

Yanni's Salad with or without lettuce 17/20

tomato, cucumber, bell pepper, red onion, Kalamata olives, feta, red wine oregano vinaigrette

Mediterranean Salad 17/20

romaine, tomato, roasted vegetables (eggplant, red & green bell peppers, mushrooms, onion), Kalamata olives, kasseri cheese, apple pecan vinaigrette dressing

Gourmet Salad 17.5/20.5

romaine, tomato, roasted red peppers, artichokes, avocado, onion, Kalamata olives, feta, kasseri cheese, balsamic vinaigrette

Cobb Salad 21/23

romaine, tomato, marinated chicken, egg, bacon, Gorgonzola cheese, onion, avocado, balsamic vinaigrette or homemade ranch

San Remo Salad 18.5/21.5

spring mix, goat cheese, beets, carrots, sun-dried tomatoes, avocado, fresh tomatoes, onion, apple pecan vinaigrette

Corsica Salad 18.5/21.5

spring mix, roasted vegetables (eggplant, red & green bell peppers, mushrooms, onion), sun-dried tomatoes, artichokes, pine nuts, Kalamata olives, goat cheese, avocado, balsamic vinaigrette

ADD TO ANY SALAD

Prosciutto Di Parma Ham	6	Shrimp	12
Grilled Salmon	14	Grilled Chicken Skewer	8
Beef Tenderloin Skewer	11	Lamb Skewer	12

STEAK, CHOPS & PLATES

served with chef's vegetables, Yanni's rice or mashed potatoes

Herbed Rack Of Lamb 45

Pork Loin Chop 33

Brandy wine green peppercorn demi-glace

Petite Filet Mignon 44

porcini mushroom demi-glace or Gorgonzola cream sauce

Salmon Lemoni 33

pan seared in lemon, dill, garlic, white wine, lobster broth cream

Grilled Salmon Yanni's Salsa 33

diced tomatoes, garlic, capers, Kalamata olives, parsley, avocado

Jumbo Sea Scallops 37

wrapped in prosciutto di Parma ham

Chicken Piccata 24

sautéed in lemon, capers, parsley, white wine, garlic, butter

Chicken Vesuvio 26

topped with roasted eggplant, red & green bell peppers, mushrooms, onion, marinara, melted mozzarella

Chicken Saltimbocca 26

topped with prosciutto di Parma ham, sage and kasseri cheese in a garlic Marsala wine demi-glace sauce

BOWLS

substitute with gluten-free pasta 3

Bouillabaisse 30

salmon, white Mexican shrimp, clams, calamari, mussels in a tomato, saffron seafood broth, red onion, basil

Mushroom Risotto 25

creamy homemade risotto with spinach, topped with chef's choice of mushrooms

Capellini Tomato Basil 22

fresh tomatoes, basil, garlic, marinara

Penne Roasted Vegetables 23

roasted vegetables (eggplant, red & green peppers, onions, mushrooms), tomatoes, marinara

Penne Greca 22

tomatoes, Greek oregano, feta, Kalamata olives, garlic, olive oil

Linguine Pesto 22

sweet basil, garlic, evo oil, cream, pine nuts, sun dried tomatoes, grana padana Parmesan

Linguine Salmon 29

salmon, capers, tomatoes, garlic, basil in a creamy tomato sauce

Frutti Di Mare

salmon, white Mexican shrimp, clams, calamari, mussels in a spicy tomato sauce

served over linguine 30

served over risotto 32

Linguine Lucianna 25

calamari, fresh tomatoes, white wine in a spicy marinara sauce

Linguine Mussels 25

mussels, sherry wine, garlic, oregano, chili flakes

Linguine White Mexican Shrimp 29

garlic, basil, white wine, lobster broth, cream

Capellini Tourkolimano 30

white Mexican shrimp, tomatoes, basil, garlic, spicy marinara, feta

Penne Chicken Marsala 23

chopped chicken, shallots, garlic, sage, mushrooms, Marsala wine, chili flakes, demi glace, cream

Chicken Lasagna 23

homemade ricotta, Parmesan and mozzarella cheese served in a béchamel & marinara sauce

Lamb Cannelloni 23

ground lamb, sun dried tomatoes, spinach, pine nuts, mozzarella, onion, grana padano Parmesan, béchamel, marinara sauce

Linguine Bolognese 22

ground beef, tomato, onion, butter, cream

Ravioli Romano 23

cheese ravioli, prosciutto di Parma ham, garlic, cream, peas

Linguine Carbonara 24

prosciutto di Parma ham, garlic, egg, parsley, cream

BURGERS

served with garlic French fries dusted with Parmesan cheese

Yanni's Cheeseburger 21

grass-fed ground beef, applewood smoked bacon, aged cheddar, lettuce, tomato, onion, Yanni's sauce

Lamb Burger 23

ground lamb, Gorgonzola, sautéed mushrooms, onion, avocado, tomato, mayonnaise, Dijon mustard

SKEWERS

topped with feta cheese & served with a bell pepper & onion skewer, tzatziki & pita, chef's vegetables, Yanni's rice or mashed potatoes

Chicken Skewer 25

marinated in white wine, lemon, turmeric, garlic, Greek oregano, evo oil

Shrimp Skewer 29

shrimp, wrapped in prosciutto di Parma ham, rosemary, balsamic reduction

Lamb Skewer 29

marinated in olive oil, rosemary, garlic, topped with balsamic reduction

Beef Tenderloin Skewer 28

marinated in red wine, garlic, bay leaf

Please advise server of any food allergies.

20% gratuity added for parties of 6 or more.

Split plate fee \$3.

SANDWICHES served until 4PM

served on French baguette or pita bread / with choice of soup of the day, Caesar salad or garlic French fries dusted with Parmesan cheese

Capri 17

fresh mozzarella, tomato basil salad, garlic, avocado, onion, balsamic vinaigrette

Corfu 18

goat cheese, roasted vegetables (eggplant, red & green peppers, onions, mushrooms), avocado, sun-dried tomatoes, tomato, lettuce, olives, apple pecan vinaigrette dressing

Nicoise 20

grilled Atlantic salmon, tomato, red onion, hard boiled egg, kalamata olives, evo oil

Chicken Souvlaki 17

marinated chicken, paprika, lettuce, tomato, red onion, tzatziki

Mykonos 17

marinated chicken, feta, red onion, olives, lettuce, tomato, cucumber, balsamic vinaigrette

Scripps Ranch Club 18

marinated chicken, bacon, lettuce, tomato, avocado, mayo, Dijon mustard

Napoli 18.5

prosciutto di Parma ham, fresh mozzarella, tomato, basil, garlic, evo oil

New York 17

toasted pastrami, mozzarella, red onion, pepperoncini, Dijon mustard

Poway 18

toasted pastrami, feta, mozzarella, lettuce, tomato, avocado, red onion, mayo, Dijon mustard

Genoa 18

toasted Genoa salami, capicola, mozzarella, lettuce, tomato, onion, pepperoncini, mayo, Dijon mustard