

## Ardeo Classic Entrees

### Pasta with Sausage or Meatball

Your choice of imported Italian pasta tossed in a plum tomato herb sauce and served with homemade meatball or sweet Italian sausage. 12.95

### Shrimp & Pasta

Large shrimp sautéed with garlic, sun-dried tomatoes and kalamata olives in white wine lemon butter sauce atop linguine with feta cheese. 18.95

### Chicken Piccata

Fresh chicken tenders sautéed with mushrooms, capers and sun-dried tomatoes, finished with a lemon butter sauce atop angel hair pasta. 17.95

### Mussels Ardeo Over Pasta

Fresh steamed mussels served in a plum tomato sauce, white wine and fresh herbs, served over spinach fettuccine. 14.95

### Seafood Ardeo

Scallops, shrimp and lobster sautéed in olive oil with garlic and plum tomato herb sauce served over spinach fettuccine with fresh mussels. 23.95

### Ardeo Parmesans

Lightly breaded and fried, topped with our homemade tomato sauce with parmesan and mozzarella cheese fire roasted in our stone oven served with penne pasta. **Eggplant** 14.95 **Chicken** 16.95 **Chicken & Eggplant** 16.95

### Encrusted Chicken Spanikopita

Boneless chicken breast dusted with bread crumbs and fresh oregano sautéed, served over phyllo dough, layered with feta cheese and spinach. 17.95

### Eggplant Rollatini

Flash fried thinly sliced eggplant stuffed with garlic, basil, spinach, ricotta, and Pecorino Romano cheese, fire roasted, served atop a creamy pomodoro sauce with sautéed onions and spinach, topped with marinated sun-dried tomatoes. 17.95

### Angus Tips

Black Angus Sirloin tips, char grilled and smothered with roasted garlic, caramelized onions and mushrooms served with rice pilaf and house vegetables. 18.95

### Haddock "Your Way"

Fresh native haddock prepared either baked, milanese, piccata or francese style, served with rice pilaf and house vegetables. 17.95

### Ardeo Lamb Mousaka

Flash fried eggplant layered with seasoned ground lamb, sauce béchamel, thinly sliced potatoes, spinach and feta cheese. 16.95

### Fire Roasted Italian Chicken

Italian herb half chicken fire roasted in our stone oven with roasted potatoes and seasonal vegetables. 17.95

### Middle East Platter

Combination of chicken kabob, kafta, stuffed grape leaves, spinach pie, cucumber yogurt and olive tapenade served over rice pilaf. 21.95

### Rib Eye and Crab Oscar

16 oz. rib eye steak marinated and char grilled served with a Maryland crab cake, roasted potatoes and asparagus laced with sauce charon. 26.95

### Salmon Provencal

Fresh salmon fillet char grilled and set on a mixture of sautéed spinach, caramelized onions and kalamata olives drizzled with balsamic syrup and served with pan fried potatoes. 18.95

### Ardeo Famous Kabobs Served over rice pilaf with house vegetables.

**Marinated Lamb 19.95 • Lemon Garlic Chicken 16.95 • Combo 18.95**

## Ardeo Seasonal Specials

### Fresh Native Lobster Roll

Fresh native lobster tossed with light mayonnaise and green onions set in a house baked baguette or over a garden salad. 18.95

### Scallop Milanese

Day boat scallops pan sautéed with garlic, fresh herbs, vine ripened tomatoes, sea salt and lemon butter finished with a lemon infused rocket leaf. Set over raviolis. 20.95

### Yellowtail Sole "Florentine"

Pan seared lightly peppered yellowtail sole set over marinated tomatoes, topped with wilted spinach with Pecorino Romano. 18.95

### Char Grilled Veal Chop

10 oz. veal chop infused with garlic and fresh garden herbs, served with oven roasted red skin potatoes and asparagus laced with madeira demi. 21.95

### Twin Lamb Chops

Garden fresh mint marinated twin 8 oz. lamb chops char grilled and set with roasted red skin potatoes with tomato provencal drizzled with marsala nage. 20.95

SEASONAL SPECIALS CHANGE FREQUENTLY CALL FOR CURRENT SPECIALS



Indicates an Ardeo Classic dish.

For over 30 years, the Jamiel Family has stood behind its restaurants with a pledge of quality. When it comes to dining out, you expect a great meal and great service...we agree! That is why we have a pledge of quality at each Ardeo location, guaranteeing that your dining experience will exceed your expectations. We have built a reputation on serving great food and lot's of it at a fair price. Whether it is Italian specialties, thin crust pizzas, Greek dishes, or genuine Middle Eastern cuisine, you can count on your meal being prepared with the same quality you would serve to your family. Ardeo is a family business, and we take pride in cooking up the best. Stop by for lunch, dinner, or for just a drink. You'll enjoy it. You have our pledge on that!

In 2001, the original Ardeo Mediterranean Taverna opened in South Yarmouth to provide a dining experience based on one notion...passion. In Latin, "Ardeo" literally means "ardor," or "incomparable devotion." Hence our slogan: The FIRE of the Mediterranean. The goal of Ardeo is, and has always been, to share a passion for true Mediterranean cuisine. Now, with the addition of the Ardeo Grille at Kings Way (Yarmouth Port), Ardeo on Main (Hyannis), and the Ardeo Tuscan Tavern (Brewster), and our newest location Waterplace (Providence, RI). We pledge to further that passion and continue providing the same quality product to you, our Ardeo family.

The Jamiel Family has been Cape Cod's premier catering company for over 30 years. From party platters to complete catering service, we can plan menus and events to fit your needs. Please call our corporate catering office at 508.394.0049 for details.

Your Host, *The Jamiel Family*



THE FIRE OF THE MEDITERRANEAN

WOOD STONE PIZZAS

CRISP SALADS

PANNINIS & WRAPS

AWESOME APPETIZERS

ECCLECTIC ENTREES

HOMEMADE PASTAS & HOME-BAKED BREADS

DELIVERY & CATERING SERVICES

**Ardeo at Waterplace**  
**1 Union Station**  
**Providence, RI**  
**401-351-1400**

**On Main**  
**644 Main St**  
**Hyannis, MA**  
**508-790-1115**

**Tuscan Tavern**  
**280 Underpass Road**  
**Brewster, MA**  
**508-896-4200**

**Mediterranean Taverna**  
**23V Whites Path**  
**South Yarmouth, MA**  
**508-760-1500**

**King's Way**  
**81 Kings Circuit**  
**Yarmouth Port, MA**  
**508-362-7730**

*www.DineArdeo.com*

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## Salads

### Caesar Salad

Freshly cut Romaine lettuce tossed in our housemade caesar dressing with parmesan croutons.

### Greek Salad

Cut iceberg lettuce tossed with diced tomato, kalamata olives, red onion, feta cheese, pepperoncinis and our famous Greek dressing.

### Spinach and Goat Cheese

Baby spinach, goat cheese, red onion and plum tomatoes mixed with tarragon vinaigrette, garnished with raisins and toasted almonds.

### Gorgonzola and Candied Walnut Salad

Mixed greens, vine ripened tomatoes and red onions tossed in our house made balsamic dressing topped with fried onion strings, candied walnuts, gorgonzola and fried apples.

### Iceberg Wedge

Wedge of iceberg with marinated tomatoes, warm apples, gorgonzola and sliced red onion drizzled with a hickory smoked bacon vinaigrette.

Side 4.95

Half 7.95

Full 10.95

#### Add to any salad:

**It alian Chicken/ Grilled Chicken** 3.00 **Ardeo Kabob** 6.00

**4 oz. Salmon** 5.00

**6 oz. Angus Tips** 6.00

## Wood Stone Pizzas

### Traditional

Our homemade pizza sauce topped with Pecorino Romano and mozzarella cheese garnished with fresh basil.

### Pepperoni

Our famous traditional pizza topped with imported sliced pepperoni.

### White Four Cheese

Ardeo house aioli, Pecorino Romano, ricotta, feta, and mozzarella cheese finished with fresh diced tomatoes and parsley.

### Grilled Vegetables

House pizza sauce, mozzarella cheese and an assortment of fresh grilled vegetables.

### Roasted Chicken & Portabella

Ardeo house aioli, mozzarella cheese, caramelized onions, diced tomatoes, portabella mushrooms and our slow roasted chicken with fresh parsley.

### Chicken Romano

Picked italian chicken, garlic aioli, prosciutto, Romano cheese, fresh mozzarella, broccoli and arugula.

### Greek Pizza

House aioli, feta and mozzarella cheese, baby spinach, plum tomatoes, pepperoncini, red onion and kalamata olives.

### Margarita

Fresh sliced jumbo tomatoes, garlic spread, fresh mozzarella and sweet basil.

### Scallop and Arugula

Pan seared scallops, garlic aioli, diced tomatoes, arugula and smoked bacon dusted with parmesan.

### Steak and Cheese

Angus tips, mushrooms, caramelized onions, and garlic aioli with mozzarella cheese and Pecorino Romano

 Indicates an Ardeo Classic dish.



## Ardeo Appetizers

### Crab Cake

Fresh crab cake pan seared, set on a bed of mixed greens, served with tomato remoulade.

### Mussels Ardeo

Fresh mussels steamed in a plum tomato sauce.

### Ardeo Wings

Jumbo chicken wings tossed with hot red pepper sauce, garlic sauce or plain and served with blue cheese dressing.

### Chicken Tenders

Fresh chicken tenders lightly breaded, deep fried and tossed with our red pepper sauce, garlic sauce or plain.

### Artichoke & Spinach Dip

Fresh baby spinach and artichoke hearts blended with cream cheese, fresh herbs, fire roasted and served hot with fried Lebanese bread.

### Fried Calamari

Fresh calamari rings lightly breaded, deep fried and tossed with wild baby greens, fresh lemon juice, feta cheese and red onion.

### Lemon Butter Shrimp Bruschetta

Pan sautéed shrimp with garlic and herbs served atop tomato basil bruschetta.

## Middle Eastern Appetizers

### Spanikopita

Sautéed spinach layered with feta cheese and phylo dough, laced with lemon butter.

### Tabouleh

Finely chopped parsley, tomatoes, scallions, mint, white onions and bulgar wheat, mixed in a tangy lemon and olive oil dressing.

### Baba Ghannouj

Fire roasted eggplant puréed with garlic, lemon juice and tahini served with Lebanese bread, carrots and celery sticks.

### Hoummos

Chick peas and tahini puréed with garlic and lemon juice served with fresh Lebanese bread, carrots and celery sticks.

### Stuffed Grape Leaves

Imported grape leaves stuffed with seasoned lamb and rice steamed in a tomato lamb stock, served hot with Lebanese bread and cucumber yogurt.

### Falafel Plate

Homemade falafel served with cucumber, tomatoes, Lebanese bread and tahini sauce.

### Fresh Baked Lebanese Pies

Freshly made dough wrapped around seasoned fillings and fire roasted in our stone oven.

*Choose from:* Ground Beef, Spinach with Feta and Onion.

### Middle East Mezza (serves two)

Baba Ghannouj, Hoummos, Tabouleh, tapenade, cucumber yogurt and chick pea salad. Served with Lebanese bread.

## Homemade Soups

### Ardeo Famous Chicken & Orzo

Bowl 3.95

### Soup du Jour

Seasonal soups made in house.

Bowl 3.95

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## Pannini's

All of our hot panninis are made with home-baked Italian bread brushed with sun-dried tomato oil and pressed with our Mediterranean pannini grill. Served with pan fried potatoes and a pickle.

### Turkey & Bacon

Freshly sliced turkey with bacon, plum tomatoes and artichoke spinach spread.

### Chicken Parmesan

Boneless chicken breast breaded and fried then topped with homemade tomato sauce, mozzarella and parmesan cheeses.

### Boursin Roast Beef

Slow roasted and thinly sliced roast beef layered with roasted garlic, arugula, boursin and crispy onions.

### Mozzarella & Tomato

Fresh mozzarella, tomato, basil and olive oil.

### Shrimp Club

Pan seared jumbo shrimp with bacon, tomato remoulade, spinach and vine ripened tomato.

### Chicken Caprese

Marinated chicken breast, arugula, vine cluster tomatoes, fresh mozzarella and garlic spread.

### Eggplant "Rollatini"

Flash fried eggplant, ricotta, Pecorino Romano, marinated tomatoes and baby spinach.

### Meatball and Sausage

Housemade meatballs and italian sausage layered with pomodoro sauce and fresh mozzarella.

## Ardeo Famous Black Angus Burgers

Half pound Black Angus hamburger served with pan fried potatoes, lettuce, tomato and raw red onion.

### Mediterranean Lamb Burger

Spiced 9 oz. ground lamb stuffed with boursin cheese, spinach, sun-dried tomatoes and pinenuts.

#### Build your own ~ .50 each

Feta

Mozzarella

Goat Cheese

Fontina

Gorgonzola

Provolone

Caramelized Onions

Roasted Red Pepper

Roasted Tomatoes

Spinach

Pepperoncini

Portabella

Bacon

Kalamata Olives

Roasted Garlic

Artichoke Spread

All burgers cooked to 135°f

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## DONT' FORGET!

Visit us online at [www.dineardeo.com](http://www.dineardeo.com) for current promotions and specials. Make sure to check back daily. Print out your promotions today and use it tonight!

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Also inquire about our famous Extensive Family To Go Menu and bring the fire of the Medittereannean home.

