

Salads

Caesar Salad

Side 3.95

Half 6.95

Full 10.95

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.

Boston Bibb Salad

Blue cheese, shaved onion, tomato, applewood bacon drizzled in a creamy balsamic vinaigrette.

Add to any salad:

Chicken Kabob / Grilled Chicken 5.00 Ardeo Kabob 8.00

8 oz. Salmon 7.00 6 oz. Angus Tips 7.00

Wood Stone Pizzas

Traditional

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

11.95

Pepperoni

Our famous traditional pizza topped with imported sliced pepperoni.

12.95

White Four Cheese

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

13.95

Grilled Vegetables

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

13.95

Roasted Chicken & Portobello

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

14.95

Greek Pizza

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

13.95

Margarita

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

13.95

Sausage & Meatball

Sliced sweet italian sausage and sliced housemade meatballs, red sauce and mozzarella.

12.95

Steak and Cheese

Our famous angus tips with roasted garlic, caramelized onions and portobello mushrooms.

14.95

Mediterranean Pizza

Garlic spread, eggplant, spinach, diced tomatoes, red onion, bell peppers and fresh mozzarella.

13.95

 Indicates an Ardeo Classic dish.



Ardeo Appetizers

Mussels Ardeo

Fresh mussels steamed in a plum tomato sauce.

8.95

Ardeo Wings

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

8.95

Chicken Tenders

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

7.95

Artichoke & Spinach Dip

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

8.95

Fried Calamari

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

10.95

Lemon Butter Shrimp Bruschetta

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

10.95

Tuna Crudo

Pan seared tuna, wasabi-soy aioli and wakame salad.

13.95

Eggplant Rollatini

Flash fried thinly sliced eggplant stuffed with garlic, basil, spinach, ricotta and Pecorino Romano fire roasted and set in a creamy pomodoro.

8.95

Middle Eastern Appetizers

Spanikopita

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

7.95

Tabouleh

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

4.95

Baba Ghannouj

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

5.95

Hoummos

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

5.95

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.

7.95

Falafel Plate

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

7.95

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.

3.95

Middle East Mezza (serves two or more)

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

11.95

Homemade Soups

Ardeo Famous Chicken & Orzo

Bowl 3.95

Soup du Jour

Seasonal soups made in house.

Bowl 3.95

Pannini & Wraps

All of our hot panninis are made with ciabatta bread brushed with sun-dried tomato oil and pressed with our Mediterranean pannini grill. Served with pan fried potatoes and a pickle. All wraps are in a fresh tortilla wrap.

	1/4 lb	1/2lb
Turkey & Bacon Freshly sliced turkey with bacon, plum tomatoes and artichoke spinach spread.	7.95	10.95
Chicken Parmesan Boneless chicken breast breaded and fried then topped with homemade tomato sauce, mozzarella and parmesan cheeses.	8.95	10.95
Eggplant Parmesan Flash fried eggplant, plum tomato sauce and fresh mozzarella.	7.95	10.95
Boursin Short rib Slow braised and shredded short rib layered with roasted garlic boursin, marinated onion confit and peppered arugula.	8.95	10.95
Mozzarella & Tomato Putanesca Fresh mozzarella, tomato, artichokes, eggplant, basil and olive oil.	7.95	9.95
Mediterranean Chicken Grilled chicken breast, spinach, feta cheese, marinated tomatoes and kalamata olives.	8.95	11.95
Chicken Caprese Marinated chicken breast, vine cluster tomatoes, fresh mozzarella, garlic spread and marinated arugula.	8.95	11.95
Meatball and Sausage Housemade meatballs and italian sausage layered with pomodoro sauce and fresh mozzarella.	8.95	10.95

Ardeo Famous Black Angus Burgers

Half pound Black Angus hamburger served with pan fried potatoes, lettuce, tomato and raw red onion. 9.95

Mediterranean Lamb Burger

Spiced 9 oz. ground lamb stuffed with boursin cheese, spinach, sun-dried tomatoes. 12.95

Build your own ~ .50 each

Feta	Gorgonzola	Bacon
Mozzarella	Provolone	Roasted Red Peppers
Goat Cheese	Caramelized Onions	Portobello
Fontina		

All burgers cooked to 135°

 Indicates an Ardeo Classic dish.

DONT' FORGET!

Visit us online at www.dineardeo.com for current promotions and specials.
Make sure to check back daily. Print out your promotions today and use it tonight!

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.

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



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 haddock sautéed in olive oil with garlic and plum tomato herb sauce served over spinach fettuccine with fresh mussels. 19.95

Sicilian Bolognese

Ground Angus beef and sweet Italian sausage in a chunky plum tomato sauce with elephant garlic, fresh herbs and sweet onions tossed with papardelle garnished with shaved Pecorino Romano. 15.95

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** 17.95

Encrusted Chicken Spanikopita

Boneless chicken breast dusted with bread crumbs and fresh oregano sautéed, served over phyllo dough, layered with feta cheese and spinach. 18.95

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. 15.95

Angus Tips

Black Angus Sirloin tips, char grilled and smothered with roasted garlic, caramelized onions and mushrooms served with rice pilaf and house vegetables. 19.95

Short Ribs

Day long braised bonesless short ribs in a burgundy fumet with mir poix and garden fresh herbs served with roasted potatoes and grilled asparagus. 20.95

Ardeo Lamb Mousaka

Flash fried eggplant layered with seasoned ground lamb, sauce béchamel, thinly sliced potatoes, spinach and feta cheese. 17.95

Fire Roasted Italian Chicken

Italian herb half chicken fire roasted in our stone oven with roasted potatoes and seasonal vegetables. 14.95

Middle East Platter

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

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

Char Grilled Flat Iron Steak Al Forno

Char broiled 12 oz. flat iron steak topped with garlic or red pepper nage over oven roasted red skin potatoes and grilled asparagus. 20.95

Ardeo Famous Kabobs Served over rice pilaf with cucumber yogurt and fresh bread. **Marinated Lamb 23.95 • Lemon Garlic Chicken 17.95 • Combo 19.95**

Seasonal Specials

Peppered Beef Tender

Cracked black pepper crusted shoulder tender with sundried Vidalia onion pan roasted with button mushrooms in a creamy cognac demi glaze served with spaghetti squash and roasted red skin potatoes. 19.95

Cranberry Sage Crusted Chicken Breast

Sundried cranberries and fresh sage crusted chicken breast finished with sweet Marsala butter served over butternut squash raviolis. 16.95

Pork Frangelico

Pan seared pork tenderloin with dried figs finished in a Frangelico nage set over apple whipped sweet potatoes topped with candied walnut crusted goat cheese. 17.95

Sole Crustini

Pan seared sole filets set over boursin and gemolata crustini with pan roasted tomatoes topped with basil garlic butter and caramelized leeks. 17.95