



*For 40 years, Athens has been faithfully and proudly serving  
the Greenwich and Stamford communities.*

Located on the Greenwich/Stamford border, we make it easy to enjoy an authentic  
Mediterranean culinary experience, using only the best ingredients and  
traditional family recipes.

**t. 203.348.4997 • f. 203.348.0397 • athensstamford.com**  
1975 West Main Street • Stamford, CT 06902 • info@athensstamford.com  
Monday - Thursday 11am - 10pm • Friday & Saturday 11am - 11pm • Sunday CLOSED  
**Visit our website for daily lunch & dinner specials**  
Lunch Delivery: \$25 minimum (\$2 fee) within a 2.5 mile radius, Mon - Sat 11am-2pm only  
Delivery: \$25 minimum (\$2 fee) within a 2.5 mile radius • Corporate Accounts Welcome  
Facebook.com/AthensPizza Instagram.com/athensstamford #athensstamford

*\* CELEBRATING 40 YEARS \**



*a mediterranean restaurant & pizzeria*

*dinner menu*

**203.348.4997 • athensstamford.com**

## Appetizers

**Buffalo Wings** 9  
Home-seasoned, baked, and fried.  
Served with celery and bleu cheese.

**Chicken Tenders** 8  
Served with homemade sauce.

**Fried Zucchini** 8  
Served with garlic aioli.

**Fried Mozzarella** 8  
Served with marinara sauce.

**Garlic Bread** 4

**Garlic Bread w/ Cheese** 5

**Shrimp Fra Diavolo** 14  
Fried shrimp served with a spicy cherry pepper tomato & basil sauce.

**Insalate Caprese** 11  
Roma tomatoes, fresh mozzarella, and fresh basil, with sea salt, black pepper, balsamic vinegar and extra virgin olive oil.

**Steamed Clams** 16  
In extra virgin olive oil, garlic, white wine & fresh parsley.

## Soups 12oz / 16oz

**Chicken Avgolemono** 6 / 7  
Greek chicken soup with lemon and egg.

**Stracciatella** 6 / 7  
Roman style spinach egg drop soup.

## Salads

**Garden** sm / 6 lg / 8  
Mix of romaine, iceberg, baby greens, onions, peppers, carrots, red radishes, blue cabbage, english cucumbers and grape tomatoes.

**Greek** sm / 10 lg / 13  
Our garden salad topped with feta cheese, Kalamata olives, pepperoncini peppers, stuffed grape leaves and anchovies.

**Caesar** sm / 9 lg / 12  
Heart of romaine lettuce, Pecorino Romano cheese and croutons, tossed in our own caesar dressing.

**Athenian** 14  
Mixed greens salad with shaved beets, goat cheese, avocado, walnuts and honey dill vinaigrette dressing.

### Salad Add-ons:

Feta +3	Gyro +5
Mozzarella +3	Grilled Chicken +5
Gorgonzola +3	Angus NY Strip +9
Goat Cheese +4	Pan-seared Salmon +9
Avocado +3	Jumbo Shrimp +9

## Grinders

**Meatball Parmesan** 10  
Homemade meatballs.

**Eggplant Parmesan** 11  
Home-breaded fresh eggplant.

**Chicken Parmesan** 11  
Home-breaded chicken cutlet.

**NY Strip Steak & Cheese** 14  
Angus NY Strip Steak served with mozzarella, caramelized onions & sauteed fresh mushrooms.

**Grilled Chicken or Cutlet** 10  
Choice of grilled chicken or home-breaded chicken cutlet served with lettuce, tomato and mayonnaise.

## Greek Specialties

### Sandwiches

French fries or a cup of avgolemono soup +3

**Lamb Doner** 12

**Beef Gyro** 9

**Chicken Souvlaki** 9

**Pork Souvlaki** 9

**Falafel** 9  
All the above served wrapped in a pita bread with lettuce, tomato, onions, and our homemade tzatziki sauce.

**Veggie Souvlaki** 9

Grilled portobello mushrooms, fire-roasted eggplant, zucchini, florina red peppers, red onions, and cherry tomatoes, wrapped in a pita bread with our homemade tzatziki sauce.

**Entrees** All entrees served with a Greek dinner salad.

**Lamb Iskender** 22

A Turkish twist on lamb. Slices of marinated lamb, grilled and served over pita bread, topped with Iskender sauce (a spicy tomato sauce). Served with rice garnished with a chili pepper and roasted tomato, and tzatziki sauce.

**Rina's Gemista** 19

Bell peppers stuffed with rice, sauteed ground beef, chopped spring vegetables & aromatic fresh herbs seasoned and baked to perfection. Served with lemon potatoes.

**Spanakopita** 17  
Sauteed spinach with scallions, fresh seasonings, eggs & feta cheese wrapped in layers of filo dough and baked.

**Mousaka** 20  
Potatoes, layers of grilled eggplant, sauteed ground beef perfectly seasoned and all topped with a thick layer of bechamel sauce.

**Dolmades Avgolemono** 22  
Stuffed grape leaves filled with rice and ground beef & fresh aromatic herbs, topped with hot avgolemono sauce.

**Fried Calamari** 14

**Falafel with Tzatziki** 11

**Spanakopita** 12

**Saganaki** 12

Pan-fried kefalograviera cheese.

**Shrimp Saganaki** 14  
Jumbo shrimp baked in a tomato, garlic, feta cheese & Ouzo sauce.

**Dolmades Yialantzi** 8

**Dolmades Avgolemono** 13  
Grape leaves filled with rice and ground beef, fresh aromatic herbs, topped with hot avgolemono sauce.

**Orektika** 15  
A plate of assorted Greek dips: Tzatziki, Tyrokafteri, Melitzanosalata and Hummus, pita bread, baby carrots and celery.

**Pita & Choice of Dip**

Tzatziki or Hummus 5

Tyrokafteri (spicy feta dip) 6

Melitzanosalata 7

(Baba Ghanoush)

**Loribella** 15

A bed of baby spinach & arugula, topped with jumbo shrimp & avocado, served with a lemon dill dressing.

**Macedonian** 14  
Fire-roasted vegetables of eggplant, florina red peppers, zucchini and bermuda onions, topped with grilled chicken breast and served with our house dressing.

**Cretan** 13  
Our garden salad topped with sliced, marinated and grilled portobello mushrooms, fire-roasted florina red peppers and bermuda onions, feta cheese, and grape tomatoes served with our house dressing.

**French Fries** 5

**Sauteed Spinach** 7

**Sauteed Broccoli** 7

**Rice** 5

**Parmesan Asparagus** 9

**Greek Potato Salad** 7

**Lemon Potatoes** 7

**Spanakorizo** 8

All the above served with a Greek dinner salad and your choice of french fries, rice, Greek potato salad or beets.

**Lamb Doner Platter** 20

**Beef Gyro Platter** 17

**Chicken Souvlaki Platter** 17

**Pork Souvlaki Platter** 17

**Falafel Platter** 17

All the above served with a Greek dinner salad and your choice of french fries, rice, Greek potato salad or beets.

## Specialty Entrees

Menu updated September 2017

All specialty entrees served with a garden dinner salad.

### Veal, Beef & Lamb

**Veal Parmesan** 23  
Home-breaded, milk-fed veal cutlet. Served with a side of spaghetti or angel hair.

**Veal Picatta** 23  
Pan-seared, milk-fed veal cutlet and cooked in a white wine, lemon caper sauce. Served over your choice of spaghetti or rice.

**NY Strip Steak (14 oz) \*MKT**  
14 oz Angus New York Strip steak pan-seared with butter and rosemary. Served with parmesan asparagus & lemon potatoes.

**Rack of Baby Lamb \*MKT**  
Served with lemon potatoes & parmesan asparagus.

**Salmon** 23  
Served over a bed of asparagus and rice in a lemon dill sauce.

**Fish Tilapia** 19  
Sauteed in a light white wine lemon sauce and served with sauteed baby spinach & rice.

## Pasta & Baked Dishes

**Pasta Choices:** Spaghetti, Angel Hair, Penne, Fresh Linguini, Fresh Whole Wheat Linguini, Fresh Fettucini

Fresh Gnocchi, Fresh Cheese Ravioli +2

Gluten-Free Penne or Spaghetti +3

### Classics

**Tomato Sauce, Butter, or Garlic & EVOO** 11

**Meatballs, or Meat Sauce** 16

### Signature Dishes

All pastas prepared as listed or substitute your pasta choice from above.

All served with a garden dinner salad.

**Penne Vodka** 17  
Penne tossed in a pink vodka sauce.

**Fettuccini Alfredo** 17  
Fresh fettuccini tossed in a white creamy alfredo sauce.

**Clam Sauce - White or Red** 20  
Prepared with fresh littleneck clams and fresh linguini in your choice of a white or red sauce.

**Linguini Frutti Di Mare \*MKT**  
Fresh linguini tossed with jumbo shrimp, fresh littleneck clams and seared scallops with extra virgin olive oil, garlic and fresh basil in your choice of a white or red sauce.

**Baked Ziti** 16

**Baked Ziti w/ Meatballs** 18

**Lasagna** 18

**Eggplant Parmesan** 19

Served with spaghetti or angel hair.

## Pizza

**Greek Pan (10" / 16")** 9 / 15

**Rustic Thin Crust (12" / 18")** 10 / 17

**Gluten-Free\* (10" only)** +2

\*Prepared in a NON Gluten-Free facility

**Cheese Calzone** 11

Each Traditional Topping +1.5 / +2.5

Each Gourmet Topping +2.5 / +3.5

Extra Cheese +2.5 / +4

Pepperoni • Anchovies • Sausage • Spinach • Fresh Tomatoes • Garlic • Raw Onions • Ham • Peppers • Meatball • Broccoli • Pineapple • Eggplant • Jalapeno • Hot Cherry Peppers • Mushrooms • Black Olives

Bacon • Grilled Chicken • Chicken Cutlet • Artichoke Hearts • Ricotta • Kalamata Olives • Gorgonzola • Prosciutto • Florina Fire-Roasted Red Peppers • Sun-Dried Tomatoes • Caramelized Onions • Gyro • Feta Cheese

Each Traditional Topping +1.5 / +2.5

Each Gourmet Topping +2.5 / +3.5

Extra Cheese +2.5 / +4

Pepperoni • Anchovies • Sausage • Spinach • Fresh Tomatoes • Garlic • Raw Onions • Ham • Peppers • Meatball • Broccoli • Pineapple • Eggplant • Jalapeno • Hot Cherry Peppers • Mushrooms • Black Olives

Bacon • Grilled Chicken • Chicken Cutlet • Artichoke Hearts • Ricotta • Kalamata Olives • Gorgonzola • Prosciutto • Florina Fire-Roasted Red Peppers • Sun-Dried Tomatoes • Caramelized Onions • Gyro • Feta Cheese

Each Traditional Topping +1.5 / +2.5

Each Gourmet Topping +2.5 / +3.5

Extra Cheese +2.5 / +4

Pepperoni • Anchovies • Sausage • Spinach • Fresh Tomatoes • Garlic • Raw Onions • Ham • Peppers • Meatball • Broccoli • Pineapple • Eggplant • Jalapeno • Hot Cherry Peppers • Mushrooms • Black Olives

Bacon • Grilled Chicken • Chicken Cutlet • Artichoke Hearts • Ricotta • Kalamata Olives • Gorgonzola • Prosciutto • Florina Fire-Roasted Red Peppers • Sun-Dried Tomatoes • Caramelized Onions • Gyro • Feta Cheese

Each Traditional Topping +1.5 / +2.5

Each Gourmet Topping +2.5 / +3.5

Extra Cheese +2.5 / +4

Pepperoni • Anchovies • Sausage • Spinach • Fresh Tomatoes • Garlic • Raw Onions • Ham • Peppers • Meatball • Broccoli • Pineapple • Eggplant • Jalapeno • Hot Cherry Peppers • Mushrooms • Black Olives

Bacon • Grilled Chicken • Chicken Cutlet • Artichoke Hearts • Ricotta • Kalamata Olives • Gorgonzola • Prosciutto • Florina Fire-Roasted Red Peppers • Sun-Dried Tomatoes • Caramelized Onions • Gyro • Feta Cheese

Each Traditional Topping +1.5 / +2.5

Each Gourmet Topping +2.5 / +3.5

Extra Cheese +2.5 / +4

Pepperoni • Anchovies • Sausage • Spinach • Fresh Tomatoes • Garlic • Raw Onions • Ham • Peppers • Meatball • Broccoli • Pineapple • Eggplant • Jalapeno • Hot Cherry Peppers • Mushrooms • Black Olives

Bacon • Grilled Chicken • Chicken Cutlet • Artichoke Hearts • Ricotta • Kalamata Olives • Gorgonzola • Prosciutto • Florina Fire-Roasted Red Peppers • Sun-Dried Tomatoes • Caramelized Onions • Gyro • Feta Cheese

Each Traditional Topping +1.5 / +2.5

Each Gourmet Topping +2.5 / +3.5

Extra Cheese +2.5 / +4

Pepperoni • Anchovies • Sausage • Spinach • Fresh Tomatoes • Garlic • Raw Onions • Ham • Peppers • Meatball • Broccoli • Pineapple • Eggplant • Jalapeno • Hot Cherry Peppers • Mushrooms • Black Olives

Bacon • Grilled Chicken • Chicken Cutlet • Artichoke Hearts • Ricotta • Kalamata Olives • Gorgonzola • Prosciutto • Florina Fire-Roasted Red Peppers • Sun-Dried Tomatoes • Caramelized Onions • Gyro • Feta Cheese

Each Traditional Topping +1.5 / +2.5

Each Gourmet Topping +2.5 / +3.5

Extra Cheese +2.5 / +4

Visit athenstamford.com for daily lunch & dinner specials

The FDA advises consuming raw or uncooked meats, poultry, seafood or eggs increases your risk of foodborne illness. If you have a food allergy, please let us know before placing your order. Prices are subject to change without notice.