

AYŞE

Experience the vibrant flavors of the Mediterranean with a focus on authentic Neapolitan Italian cuisine. Our menu features fresh, high-quality ingredients and classic recipes, offering a delicious variety of pizzas & pastas.

We proudly prepare all offerings without the use of seed oils.

DIPS

ALL FOUR DIPS FOR \$16			
Hummus	\$8	Tzatziki	\$8
<i>chickpeas / tahini / lemon / garlic (v.e.g.)</i>		<i>cucumber / garlic yogurt / dill / mint (v.g.)</i>	
Muhammara	\$9	Spicy Feta	\$9
<i>red pepper / walnuts / pomegranate molasses (v.e.g.)</i>		<i>feta yogurt / jalapeno / cilantro / aleppo (v.g.)</i>	

Raw Vegetables	\$5
<i>carrots / celery / radishes / cucumbers / jicama (v.e.g.)</i>	
Warm Pita (v.e.)	\$1
<i>gluten free pita is available upon request. (v.e.g.)</i>	\$2

MEZE

OPA!!!	
Saganaki	\$13
<i>kasseri cheese / brandy flambé / lemon (v.g.) (served tableside with pita bread)</i>	

Cigars	\$10
<i>yufka / feta / apricot / jalapeno (v.)</i>	
Soujok Lollipops	\$10
<i>halal beef sausage / whipped feta (g.)</i>	
Spanikopita	\$10
<i>spinach / dill / feta / phyllo (v.)</i>	
L.F.C.	\$15
<i>Lebanese fried halal chicken / hot honey tahini yogurt / pickled beet salad (g.)</i>	
Beef Dumplings	\$16
<i>mini beef dumplings / garlic yogurt cream / aleppo butter / mint</i>	
Brussels Sprouts	\$13
<i>walnut / caper / currants / hot sweet & sour dressing (v.g.)</i>	

Pastirma	\$13
<i>cured beef loin / golden beets / goat cheese (g)</i>	
Cauliflower	\$10
<i>shawarma spice / green tahini / pickled red onions / zaatar bread (v.e.)</i>	

Grape Leaves	\$10
<i>rice / currants / pine nuts / tomato / labne (v.g.)</i>	
Falafel	\$10
<i>chickpea fritters / cilantro / cumin / red beet tahini (v.e.g.)</i>	
Beets	\$11
<i>goat cheese / orange / evoo / pistachio (v.g.)</i>	
Kofte	\$17
<i>spiced lamb and beef patties / sumac red onions / cucumber yogurt</i>	
Zucchini Cakes	\$11
<i>grated zucchini / feta cheese / tzatziki (v)</i>	

Cracked Green Olives	\$7
<i>Gemlik olives / evoo (v.e.g.)</i>	
Wood Roasted Walnuts	\$6
<i>sea salt / hawaij (v.e.g.)</i>	
Shawarma Fries	\$7
<i>shawarma spiced potatoes / Ayse aioli (v.g.)</i>	
Calamari	\$21
<i>crispy calamari / marinara / banana peppers / parmesan / lemon (g.)</i>	
Artichokes	\$14
<i>crispy baby artichokes / lemon / evoo (v.e.g.)</i>	
Watermelon	\$9
<i>Bulgarian feta / jalapeno / black salt (v.g.)</i>	
Eggplant Parmesan	\$16
<i>eggplant / mozzarella / marinara / parmesan (v.g.)</i>	

Ayse's Flatbread	\$12
<i>flatbread / spiced beef / tomatoes / parsley / sumac red onion / lemon</i>	
<i>enjoy your flatbread in the classic Mediterranean style served with ice cold ayran (salted yogurt drink)</i>	\$6

SOUPS & SALAD

Salad add-ons halal chicken \$7 / gulf shrimp \$11 / salmon \$16 / white anchovies \$5

Red Lentil Soup	\$7 cup	Soup of The Day	\$7 cup	Ayse Salad	\$12
<i>aleppo butter (v.g.)</i>	\$9 bowl		\$9 bowl	<i>romaine / arugula / tomatoes / cucumber / red onion / feta / house vinaigrette (v.)</i>	
Mediterranean Salad	\$13	Caesar Salad	\$12	Farro Bowl	\$15
<i>tomatoes / cucumbers / red onions / olives / feta / lemon evoo (v.g.)</i>		<i>romaine / caesar dressing / cherry tomatoes / garlic-toast / parmesan</i>		<i>hummus / green chickpeas / farro / beets / arugula / red onion / feta / pita (v.)</i>	

SANDWICHES

Served with hand-cut french fries or side Ayse salad

Lamb Gyro	\$18	King Burger	\$21	Chicken Shawarma	\$18
<i>pitaco / spiced shaved lamb / tzatziki / lettuce / tomato / cucumber ezme / feta</i>		<i>brioche bun / Ayse aioli / grass fed beef / cheddar/ bacon / lettuce / tomato / onion rings</i>		<i>pitaco / garlic yogurt / shaved spiced chicken breast / lettuce / tomato / pickled red onions</i>	

(v.) Vegetarian (v.g.) Vegetarian/Gluten Free (v.e.) Vegan (v.e.g.) Vegan/Gluten Free (g.) Gluten Free

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TASTE OF PISTARRO’S Our sister restaurant in Frederick, MD.

PASTA

Add grass-fed beef meatball \$4 / grilled halal chicken \$7 / grilled gulf shrimp \$11 / salmon \$16

Spaghetti & Meatballs <i>marinara sauce / grass-fed beef meatballs</i>	\$21	Penne Vodka <i>tomato sauce / vodka / butter / cream / basil (v.)</i>	\$18	Orecchiette Pomodoro <i>tomatoes / garlic / marinara sauce / basil (v.e.)</i>	\$16
40-Layer Lasagna <i>egg pasta / grass-fed beef bolognese sauce / besciamella / parmesan</i>	\$22	Fettuccine Alfredo <i>dairy cream / garlic / nutmeg / farm egg / parmesan (v.)</i>	\$17	Spaghetti Bolognese <i>grass-fed beef bolognese / San Marzano tomatoes / parmesan</i>	\$19
Linguine Primavera <i>garlic / evoo / cherry tomatoes / spinach / cauliflower / zucchini / bell peppers / basil / parmesan (v.)</i>	\$18	Seafood Pasta <i>linguine / lobster / shrimp / scallops / mussels / white wine / garlic / tomatoes / basil</i>	\$39	Trofie Pesto <i>hand twisted pasta / basil puree / sun dried tomatoes / pine nuts / parmesan (v.)</i>	\$19

PIZZA

Our pizza is created with 00 flour imported from Italy / San Marzano d.o.p. tomatoes

Margherita <i>tomato sauce / mozzarella / basil / evoo (v.)</i>	\$15	Bianca <i>garlic oil / mozzarella / ricotta / caramelized onions / parmesan (v.)</i>	\$16	Vedge <i>tomato sauce / mozzarella / olives / red onions / peppers / mushrooms (v.)</i>	\$17
Pepperoni <i>tomato sauce / mozzarella / nitrate-free pepperoni / basil</i>	\$17	Funghi <i>garlic oil / mozzarella / ricotta / mushrooms / baby arugula / parmesan (v.)</i>	\$18	Donatella <i>pizza bianca / topped with pastirma / baby arugula / parmesan / evoo</i>	\$19
Nezih Pizza <i>tomato sauce / mozzarella / halal beef soujok sausage / jalapeno / feta</i>	\$18	Versace <i>tomato sauce / mozzarella / topped with prosciutto / baby arugula / parmesan / evoo</i>	\$19	Marinara <i>tomato sauce / roasted garlic oil / oregano / basil (v.e.)</i>	\$14
Polpettine <i>tomato sauce / mozzarella / ricotta / g.f. beef meatballs / red onion / parmesan / basil</i>	\$18	Diavola <i>tomato sauce / mozzarella / hot soppressata salami / calabrese chili / basil</i>	\$18		

PIZZA ADDITIONS

<i>baby arugula caramelized onions jalapeños kalamata olives</i>	<i>bell peppers red onions mushrooms</i>	<i>white anchovies pepperoni chicken prosciutto</i>	<i>meatball pastirma soujok sausage</i>	Gluten Free Pizza Dough <i>substitute the dough for our gluten free flour option (v.e.g.)</i>
\$2.50	\$2.50	\$3.50	\$3.50	\$6

MAIN PLATES

Bronzino	\$27	Beef Short Rib	\$29	Faroe Islands Salmon	\$25												
grilled sea bass / topped with cauliflower rice / caper-brown butter / pistachios (g.)		halal boneless beef short rib / roasted garlic mashed potatoes / cabernet wine jus		black and white sesame crusted salmon / green tahini / tomato-cucumber ezme (g.)													
Chicken Skewer	\$21	Shrimp	\$21	Spiced Lamb Kebab	\$27												
halal chicken thigh / bell peppers and onions / garlic toum / basmati rice pilaf (g.)		sautéed gulf shrimp / roasted garlic / tomato / bell peppers / feta / oregano / basmati rice pilaf / lemon butter (g.)		ground lamb & beef skewer / rice pilaf / sumac / onions / long pepper / tomato / garlic yogurt (g.)													
P.E.I. Mussels	\$21	Chicken Piccata	\$25	Scallops	\$27												
soujok sausage / tomatoes / garlic / lemon butter / basil / garlic crostini		halal chicken scallopini / lemon caper butter / Cappellini pasta with garlic / tomatoes / evoo		charred sea scallops / sweet potato puree / green chickpeas / mustard / lemon butter (g.)													
with linguine	\$24																
Lamb Chops	\$29	Filet Mignon Kebab	\$29	Grass-Fed Ribeye Steak	\$49												
grass-fed lamb chops / lemon fingerling potatoes / cilantro zhoug (g.)		beef tenderloin / bell peppers and onions / hand-cut french fries / tzatziki (g.)		16 oz dry aged Roseda Farms ribeye / roasted potatoes / tomato / chianti butter (g.)													
Mixed Grille	\$49	SIDES <table><tr><td>Mashed Potatoes (v.g.)</td><td>\$7</td><td>Roasted Cauliflower (v.e.g.)</td><td>\$7</td></tr><tr><td>Fingerling Potatoes (v.g.)</td><td>\$7</td><td>Garlic Spinach Yogurt (v.g.)</td><td>\$7</td></tr><tr><td>Hand-Cut French Fries (v.g.)</td><td>\$6</td><td>Basmati Rice Pilaf (g.)</td><td>\$5</td></tr></table>				Mashed Potatoes (v.g.)	\$7	Roasted Cauliflower (v.e.g.)	\$7	Fingerling Potatoes (v.g.)	\$7	Garlic Spinach Yogurt (v.g.)	\$7	Hand-Cut French Fries (v.g.)	\$6	Basmati Rice Pilaf (g.)	\$5
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