

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
chickpeas / tahini / lemon / garlic (v.e.g.)		cucumber / garlic yogurt / dill / mint (v.g.)	
Muhammara	\$9	Spicy Feta	\$9
red pepper / walnuts / pomegranate molasses (v.e.g.)		feta yogurt / jalapeno / cilantro / aleppo (v.g.)	

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

MEZE

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

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

Pastirma	\$13
halal cured beef loin / golden beets / goat cheese (g)	
Cauliflower	\$10
shawarma spice / green tahini / pickled red onions / zaatar bread (v.e.)	
Grape Leaves	\$10
rice / currants / pine nuts / tomato / labne (v.g.)	
Falafel	\$10
chickpea fritters / cilantro / cumin / red beet tahini (v.e.g.)	
Beets	\$11
goat cheese / orange / evoo / pistachio (v.g.)	
Kofte	\$17
spiced lamb and beef patties / sumac red onions / cucumber yogurt	
Zucchini Cakes	\$11
grated zucchini / feta cheese / tzatziki (v)	

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

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

SOUPS & SALAD

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

Red Lentil Soup	\$7 cup	Santorini Chicken Broth	\$9 bowl	Tuscan Wedding Soup	\$9 bowl
aleppo butter (v.g.)	\$9 bowl	poached chicken / basmati rice / lemon egg drop (g.)		chicken broth / meatballs / pasta / spinach / parmesan	
Mediterranean Salad	\$13	Caesar Salad	\$12	Ayse Salad	\$12
tomatoes / cucumbers / red onions / olives / feta / lemon evoo (v.g.)		romaine / caesar dressing / cherry tomatoes / garlic-toast / parmesan		romaine / arugula / tomatoes / cucumber / red onion / feta / house vinaigrette (v.)	
Arugula Salad	\$9	Farro Bowl	\$15		
cremini mushrooms / red onion / limoncello vinaigrette / shaved parmesan (v.g.)		hummus / green chickpeas / farro / beets / arugula / red onion / feta / pita (v.)			

SANDWICHES

Served with a kosher dill pickle and your choice of hand-cut French fries or an Ayse side salad.

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

(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 & Berkshire pork meatball \$4 / grilled halal chicken \$7 / grilled gulf shrimp \$11 / Faroe Islands salmon \$16

Spaghetti & Meatballs <i>marinara sauce / grass-fed beef & Berkshire pork meatballs / parmesan</i>	\$21	Penne Vodka <i>tomato sauce / vodka / parmesan / butter / cream / basil (v.)</i>	\$18	Capellini Pomodoro <i>tomatoes / garlic / marinara sauce / basil (v.e.)</i>	\$16
40-Layer Lasagna <i>egg pasta / grass-fed beef & Berkshire pork 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 & Berkshire pork bolognese / San Marzano tomatoes / parmesan</i>	\$19
Linguine Primavera <i>garlic / evoo / tomatoes / spinach / cauliflower / zucchini / 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

NEAPOLITAN 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 / meatballs / red onion / parmesan / basil</i>	\$18	Diavola <i>tomato sauce / mozzarella / hot soppressata salami / calabrese chili / basil</i>	\$18	Salsiccia <i>tomato sauce / mozzarella / Italian sausage / peppers and onions / basil</i>	\$16

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 / 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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