

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 / jalapeño / 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	\$15	Shrimp	\$20	Lahmacun	\$14
<i>kasseri cheese / brandy flambé / lemon (v.g.) (served tableside with pita bread)</i>		<i>roasted garlic / lemon butter / tomatoes / oregano / feta / (g.)</i>		<i>spiced beef flatbread / sumac onions / lemon</i>	
				add ayran (salted yogurt drink)	\$6
Soujok Lollipops	\$13	Grape Leaves	\$11	Artichokes	\$15
<i>spiced beef sausage / whipped feta (g.)</i>		<i>rice / currants / pine nuts / tomato / labne (v.g.)</i>		<i>crispy baby artichokes / lemon / evoo (v.e.g.)</i>	
Cheese Cigars	\$11	Falafel	\$11	Calamari	\$22
<i>crispy yufka dough / feta / apricot - jalapeno sauce (v.)</i>		<i>chickpea fritters / cilantro / cumin / red beet tahini (v.e.g.)</i>		<i>crispy calamari / marinara / banana peppers / parmesan / lemon (g.)</i>	
Spanikopita	\$12	Beets	\$12	Zucchini Cakes	\$12
<i>spinach / dill / feta / baked in phyllo dough (v.)</i>		<i>goat cheese / orange / evoo / pistachio (v.g.)</i>		<i>grated zucchini / feta cheese / tzatziki (v.g.)</i>	
L.F.C.	\$16	Shawarma Fries	\$8	Watermelon	\$11
<i>Lebanese fried chicken / hot honey tahini yogurt / pickled beet salad (g.)</i>		<i>shawarma spiced potatoes / Ayse aioli (v.g.)</i>		<i>Bulgarian feta / pickled jalapeños / black salt (v.g.)</i>	
Kofte	\$18	Eggplant Parmesan	\$17	P.E.I. Mussels	\$19
<i>spiced beef patties / sumac red onions / cucumber yogurt</i>		<i>eggplant / mozzarella / marinara / parmesan (v.g.)</i>		<i>white wine / lemon / garlic-butter / tomatoes / basil / crostini</i>	
Manti	\$17	Cauliflower	\$12	Brussels Sprouts	\$14
<i>mini beef dumplings / garlic yogurt cream / aleppo butter / mint</i>		<i>shawarma spice / green tahini / pickled red onions / zaatar bread (v.e.)</i>		<i>walnuts / capers / currants / hot sweet & sour dressing (v.g.)</i>	

SOUPS & SALAD

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

Red Lentil Soup	\$7 cup	Soup of the Day	\$7 cup	Mediterranean Salad	\$13
<i>(v.e.g.)</i>	\$9 bowl		\$9 bowl	<i>tomatoes / bell peppers / cucumbers / red onions / olives / feta / lemon evoo (v.g.)</i>	
Hummus Bowl	\$15	Caesar Salad	\$12	Arugula Salad	\$10
<i>hummus / green chickpeas / farro / beets / pistachios / arugula / red onion / feta / pita (v.)</i>		<i>romaine / caesar dressing / cherry tomatoes / garlic-toast / parmesan</i>		<i>cremini mushrooms / red onion / limoncello vinaigrette / shaved parmesan (v.g.)</i>	

Ayşe Salad	
<i>romaine / arugula / tomatoes / cucumber / red onion / feta / crispy chickpeas / lavash chips / house vinaigrette (v.)</i>	
\$13	

SANDWICHES

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

Lamb Gyro	\$19	King Burger	\$21	Chicken Shawarma	\$18
<i>pitaco / spiced lamb roast / tzatziki / lettuce / tomato - cucumber ezme / feta</i>		<i>brioche bun / Ayşe aioli / beef patty / cheddar / lettuce / tomato / red onion</i>		<i>pitaco / garlic yogurt / spiced chicken / lettuce / tomato - cucumber ezme / pickled red onions / feta</i>	

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

A 20% gratuity will be applied to parties of 8 or more.

"Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions."

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PASTA

Add grass-fed beef & Berkshire pork meatball \$4 / grilled 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	Linguine 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

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 prosciutto / baby arugula / parmesan / evoo</i>	\$19
Nezih Pizza <i>tomato sauce / mozzarella / beef soujok sausage / jalapeños / 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	Mykonos <i>tomato sauce / mozzarella / spiced lamb / peppers and onions / olives / feta</i>	\$19	Salsiccia <i>tomato sauce / mozzarella / Italian sausage / peppers and onions / basil</i>	\$16

PIZZA ADDITIONS

*baby arugula
caramelized onions
jalapeños
kalamata olives*

\$2.50 each

*bell peppers
red onions
mushrooms
mozzarella*

*white anchovies
pepperoni
chicken
shaved lamb*

\$3.50 each

*meatball
soujok sausage
prosciutto
Italian sausage*

Gluten Free Pizza Dough
*substitute the dough for
our gluten free flour option
(v.e.g.)*

\$6

MAIN PLATES

Bronzino <i>grilled sea bass / topped with cauliflower / caper-brown butter / pistachios / zucchini (g.)</i>	\$34	Beef Short Rib <i>boneless beef short rib / cabernet wine jus / garlic mashed potatoes / corn succotash</i>	\$32	Faroe Islands Salmon <i>sesame crusted salmon / green tahini / tomato-cucumber ezme / fingerling potatoes (g.)</i>	\$30
Chicken Skewer <i>chicken thigh / bell peppers and onions / basmati rice pilaf / garlic yogurt / long pepper (g.)</i>	\$22	Lamb Chops <i>grass-fed lamb / fingerling potatoes / tomato-eggplant stew / basil pesto (g.)</i>	\$36	Filet Mignon Kebab <i>beef tenderloin / bell peppers and onions / french fries / long pepper / tzatziki (g.)</i>	\$31
Adana Kebab <i>ground lamb skewer / rice pilaf / sumac onions / long pepper / garlic yogurt (g.)</i>	\$29	Chicken Piccata <i>chicken scallopini / lemon caper butter / roasted garlic mashed potatoes / zucchini</i>	\$27	Scallops <i>charred sea scallops / sweet potato puree / green chickpeas / mustard / lemon butter (g.)</i>	\$32

Mixed Grille

filet mignon kebab / 2 grilled lamb chops / 2 Adana kebabs / 4 soujok lollipops / hand-cut fries / basmati rice pilaf / grilled tomato / long pepper / sumac onions / tzatziki (g.)
\$72

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