

OLYMPIA

Pisano



FINE GREEK AND ITALIAN
DINING

2809 SPENARD RD, ANCHORAGE, ALASKA

Wine List

Aperitif and Dessert Wines

Cream Sherry, Livingston Cellars

Mavrodaphne, Greece

White Wines

Served by the Bottle

Chardonnay, Sutter Winery (California)

Fresh, lively, medium bodied dry wine with modest oak nuances.

Pinot Grigio (Italy)

Fresh and fragrant.

Boutari White (Greece)

Light and elegant with a grapey taste.

Red Wines

Chianti Classico, Villa Banfi (Italy)

Traditional straw basket, young, tannic, with a spicy aroma and a cherry flavor. (1 liter)

Clos Du Bois, Merlot (California)

Soft, delicate, full flavor.

Cabernet Sauvignon, Parducci

Rich, robust, bordeaux style.

Cabernet Sauvignon, Louis Martini

Distinctive, smooth, full-bodied and dry.

Valpolicella, Bolla (Italy)

Soft, rich with a hint of fruit.

Boutari Red (Greece)

Light color, medium body, easy drinking.

Lambrusco, Riunite (Italy)

Soft, semi-dry, with a slight spritz.

Blush Wines

White Zinfandel, Sutter Home

America's favorite blush wine.

Riesling, Chat Ste Michelle

Rich, aromatic, fruity wine.

House Wines

Pizza Olympia Recommends California Wines of distinction from the vineyards of William Wycliff

Chablis

A chablis of exceptional character, crisp and aromatic.

Blush

A most distinctive blush that combines fruity with fragrant bouquet.

Burgundy

A flavorful and mellow red wine with a generous bouquet.

Beers

Domestic

Peroni

Michelob (Regular, Light)

Budweiser

Coors

Miller Light

Alaskan Amber

Imported

Heineken (Regular, Dark)

Moosehead

Amstel

Corona

St. Pauli's Girl

Birra Moretti

Draft: Single Engine Red, Blue Moon

Beverages

Greek Coffee

Milk

Coffee

Ice/Hot Tea

Soft Drinks

Coke-a-Cola, Dr. Pepper, Root-Beer, Seven-Up, Pink Lemonade

Appetizers

Tsatsiki

Refreshing mixture of yogurt, fresh garlic and cucumber.

With Garlic Bread
With Pita Bread

Saganaki

Traditional flaming Kaseri cheese baked with seasonings and brandy.

With Garlic Bread
With Pita Bread

Kalamarakia

Lightly fried fresh squid with just the right touch of lemon juice served with tsatsiki.

Oreganato Potatoes

Homemade fried thick potatoes with Greek spices.

Feta and Greek Olives

Served with olive oil and Greek oregano in an appetizing arrangements.

Mozzarella Bread

Fresh French bread with melted Mozzarella, garlic, parmesan and Greek oregano.

Mushrooms a la Italiana

Sautéed mushrooms with fresh green peppers and onions garnished with fresh tomatoes, Greek olives, green peppers, onions, black olives and our special homemade Greek dressing.

Horiatiko

Freshly baked home style bread served with Parmesan cheese, oil, Greek oregano and fresh parsley.

Italian Sausage

With meat sauce and parmesan cheese.

Avgolemono Soup

The best known of all traditional Greek soups. A taste you'll never forget. Made with chicken, rice and lemon.

Dinner Salad

Greek olives, pepperoncini, onions, green peppers, mozzarella cheese, black olives, Feta cheese, tomatoes, lettuce and Greek oregano. Your choice of dressing: Italian, Thousand Island, Blue Cheese and Ranch.

Shrimp Salad

Comes with baby shrimps, Greek olives, Feta cheese, Greek oregano, Mozzarella cheese, onions, pepperoncini peppers, black olives, tomatoes, green peppers and lettuce. Also Mama's homemade dressing.

Garlic Bread

Naturally seasoned with fresh garlic on a french baguette.

Dolmades

Seasoned rice to grape leaves served with tsatsiki and lemon.

Meatballs

With meat sauce and parmesan cheese.

• Greek Dinners •

Vezantio!

Jumbo broiled tender shrimp served with our traditional Greek spaghetti with Feta cheese. The taste that the ancient Greeks loved!

Shishkebab

Skewered pieces of tender top sirloin with fresh onions, green peppers and mushrooms, marinated in Special Greek spices and olive oil, served with spaghetti and meat sauce or sautéed mushrooms.

Mousaka

Fried eggplant, potatoes, seasoned ground beef and zucchini topped with creamy Besamel sauce, then baked with cheese.

Pastichio

Baked macaroni, layered with seasoned ground beef, topped with creamy Besamel sauce, then baked with cheese.

Nisiotiko

Sautéed spaghetti in virgin Greek olive oil, fresh garlic, traditional spices and melted Feta cheese. Topped with parsley and Parmesan cheese.

Greek Spaghetti

Sautéed in Greek olive oil with traditional spices, fresh garlic, parsley and Parmesan cheese.

Kalamarakia

Lightly fried fresh squid with just the right touch of lemon, served with spaghetti topped with Marinara cheese and Parmesan cheese.

Chicken Oregano

Boneless chicken breast broiled with Greek spices and served with potatoes, sautéed in our signature Olympia red sauce.

Greek Specials

Greek Brizola

New York Steak, king-size marinated in special Greek spices and olive oil, stuffed with delicious fresh garlic and served with sautéed mushrooms, fresh green peppers and onions.

Olympia Roast Leg of Lamb

Traditional Greek lamb cooked in Greek olive oil, fresh garlic, oregano and other spices, served with oregano potatoes and spaghetti topped with Marinara sauce.

Beef Stifado

Tender pieces of beef cuts cooked with Mama's special Homemade red sauce and spices, served with spaghetti.

All Greek dinners are served with garlic bread and a choice of soup or salad.

Greek Salads

Traditional Greek Salad

Feta cheese, Greek olives, tomatoes, pepperoncini peppers, onions, green peppers, lettuce, Canadian bacon, Mozzarella cheese, black olives, oregano and our special homemade Greek dressing. Accompanied with garlic bread.

Zante Salad

This ultimate scrumptious salad comes with homemade meatballs, fresh tomatoes, fresh mushrooms, onions, cucumbers, green peppers, Greek olives, pepperoncini peppers, Feta cheese, olive oil and Greek oregano. Accompanied with garlic bread.

Gyros

Gyros

Homemade pocket bread with layers of tender lamb, onions, fresh tomatoes and special Gyro sauce. Comes with soup or salad.

Vegetarian Gyros

Homemade pocket bread with fresh mushrooms, onions, tomatoes and our homemade tsatsiki sauce.

Chicken Gyros

Homemade pocket bread with chicken breast, onions, fresh tomatoes and special Gyro sauce. Comes with soup or salad.

• Italian Dinners •

Scampi

Jumbo shrimp sautéed in wine sauce with fresh garlic and spices, served with spaghetti.

Chicken Parmesan

Boneless chicken breast baked with Marinara sauce and Mozzarella cheese, served with spaghetti.

Veal Parmesan

Tender veal baked with meat sauce and Mozzarella cheese, served with spaghetti, topped with meat sauce.

Baked Lasagna

Homemade lasagna with layers of pasta, ground beef, Parmesan cheese and lots of Mozzarella cheese.

Spaghetti Clam Sauce

White creamed clam sauce with fresh garlic, baby shrimp and clams, topped with Parmesan cheese and fresh parsley.

Chicken Cacciatore

Chicken breast filet sautéed in butter and fresh garlic with fresh mushrooms, onions and green peppers, served with spaghetti and Marinara sauce.

Baked Eggplant Parmesan

Fresh fried eggplant baked with Mozzarella cheese, served with spaghetti and our special homemade Marinara sauce.

Ravioli al Forno

Baked ravioli with meat sauce, melted Mozzarella cheese, topped with Parmesan cheese and parsley.

Seafood Fettuccine

Made with our special homemade white cream sauce, fresh garlic, baby shrimp, clams, Parmesan cheese, topped with fresh parley.

Olympia Fettuccine

Made with special homemade white cream sauce, fresh garlic, Parmesan cheese, topped with fresh parsley.
with Chicken

Mediterranean Spaghetti

Baked spaghetti with fresh garlic, Greek olive oil and other traditional spices, with Marinara sauce, melted Mozzarella cheese, served with fresh parsley.

Zoi's Special

For those who love our homemade vegetarian red sauce, we made this delicious spaghetti with baby shrimps, clams and fresh garlic topped with Parmesan cheese and fresh parsley.

21.95

Shrimp Fra Diavolo

Jumbo shrimp sautéed with fresh garlic, special Marinara sauce and served with spaghetti.

Vegetarian Spaghetti

Served with marinara sauce and fresh sautéed mushrooms.

Spaghetti

With meat sauce
With meatballs
With mushrooms
With Italian sausage

Ravioli

With meat sauce
With meatballs
With mushrooms
With Italian sausage

1/2 Spaghetti, 1/2 Ravioli

With meat sauce
With meatballs
With mushrooms
With Italian sausage

Baked Ravioli Parmesan (with spaghetti)

With meat sauce
With meatballs
With mushrooms
With Italian sausage

All Italian dinners are served with garlic bread and a choice of soup or salad.

• Hot Sandwiches •

served with a choice of soup or salad

Meatball Sandwich

Greek style hot meatballs and meat sauce, under a blanket of Mozzarella cheese and Parmesan cheese, served on Frech bread.

Super Submarine

With meat sauce, pepperoni, Canadian bacon, Mozzarella cheese and Parmesan cheese served on French bread.

Italian Sausage

Italian sausage and meat sauce topped with melted Mozzarella cheese and Parmesan cheese, served on French bread.

Combination Calzone

Our Famous stuffed pastry baked with pepperoni, mushrooms, Canadian bacon, onions, green peppers, olives and Mozzarella cheese, topped with meat sauce.

Vegetarian Calzone

Our famous stuffed pastry baked with mushrooms, onions and Mozzarella cheese, topped with Marinara sauce.

Calzone Fantasia

Our homemade, always fresh pastry stuffed with onions, artichoke hearts, baby shrimp, Feta cheese, fresh tomatoes, topped with virgin olive oil, Parmesan cheese, Greek oregano and parsley



Pizza



S (12")

M (14")

L (16")

XL (18")

Mama Mia

Canadian bacon, pepperoni, mushrooms, sausage, onions, green peppers, olives, pineapple, tomatoes, anchovies.

Hawaiian

Canadian Bacon, pineapple.

Vegetarian

Green peppers, mushrooms, olives, onions, tomatoes.

Olympia Special

Pepperoni, sausage, mushroom, olives, green peppers.

Deluxe Combination

Canadian bacon, pepperoni, sausage, olives, mushrooms, hamburger, green peppers, onions.

Denny's Greek Style

Canadian Bacon, feta cheese, fresh tomatoes, pineapple. This pizza has Greek olive oil instead of pizza sauce.

Seafood Pizza

Greek oregano, shrimp, clam, onions and fresh tomatoes with Greek olive oil.

Athena's Delight

Fresh garlic, green peppers, feta cheese, artichoke hearts, onions, fresh tomatoes, Greek oregano. This pizza comes with the unique taste of olive oil and Kalamata Greek olives (which you need to be careful of, as they come natural with pits).

Artichoke Hearts

with Greek Olive Oil

Cheese

Canadian Bacon

Pepperoni

Mushroom

Sausage

Hamburger

Onions

Green Pepper

Olives

Tomatoes

Pineapples

Anchovies

Jalapeno Pepper

Shrimp

Feta Cheese

Extra Ingredients

Extra Feta Cheese or Shrimp

Heart Shaped Pizza



Available Upon Request



Deserts



Baklava

Greek phyllo pastry filled with walnuts, spices and topped with honey.

Galactoboureko

Greek phyllo pastry filled with special homemade cream sauce topped with cinnamon and honey.

Spumoni Ice Cream

Cherry, pistachio, chocolate and vanilla molded ice cream containing candied fruits.

Pizza Olympia

Our family has tried to keep the quality of this restaurant at a high standard since 1984.

We offer delicious specialities with taste, creativity and enthusiasm in a clean, pleasant atmosphere.

We also have available for your convenience an area for parties special occasions or business meetings.

We hope the friendly service by our bilingual staff will make your meal time enjoyable.

We will continue striving for excellence in appreciation of our valued friends and customers.

***Thank you
The Maroudas Family***

Open for Lunch and Dinner

ENJOY YOUR DINNER

