

APPETIZER

- Roasted butternut squash soup - pumpkin seed granola - spiced apple butter 14
- P.E.I mussels - fava beans - cilantro - red curry cream 17
- Charred sweet stem cauliflower - tahini - dried cranberries - nuts - lemon yogurt 16
- Grilled squid - shaved fennel - radish - cherry tomatoes - lemon - olive oil 17
- Yellow fin tuna crudo - diced avocado and cucumber - radish - ginger - tamari 21
- Goat cheese "blintz" - roasted marinated beets - walnuts - Saba - baby arugula 16
- Organic romaine - Caesar dressing - crispy shallots - focaccia croutons 14
- Mixed baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 14
- Chopped lettuce and vegetable salad - feta cheese - herbs - sumac and pomegranate 15
- Endive and Brussels sprouts salad - bosc pear - walnuts - gorgonzola - mustard vinaigrette 16
- Spicy eggplant dip - Calabrian chili - fresh mint - grilled flatbread 14
- East coast oysters 3 each (minimum 6)

P I Z Z A / P A S T A

- Pizza with tomato sauce - shredded or fresh mozzarella - basil 18
- Pizza with sliced tomatoes - fresh mozzarella - San Daniele prosciutto - baby arugula 21
- Pizza with tomato sauce - mozzarella - Italian sausage - sweet onions - hot cherry peppers 19
- Pizza with baby potatoes - bacon - provolone - scallion - crème fraiche 21
- Spaghetti - plum tomato sauce - mushrooms - veal meatballs - herbed ricotta cheese 24
- Cavatelli - lamb and vegetable ragu - black truffle puree - pecorino 25
- Lobster and butternut squash ravioli - brown butter with sage - roasted vegetables 32

Mediterraneo Signature Hummus Available for takeaway 8 oz. \$6

ENTRÉE

- Spicy salmon or shrimp bowl - lentils and jasmine rice - whipped avocado - lemon 28
- Hidden Fjord salmon 35 or Ora King salmon 48 - butternut squash - broccoli rabe - red wine
- Grilled swordfish - Japanese eggplant curry - spicy mango chutney - fennel salad 35
- Parmesan crusted west coast halibut - tomato - chive beurre blanc - sautéed spinach 38
- Natural chicken "Milanese" tomato and baby arugula salad- fresh mozzarella - lemon 26
- Wood oven roasted Amish chicken - mashed potatoes - natural juice 28
- Grilled marinated lamb kabob and kofte - spiced basmati rice - tzatziki 30
- Saddle of venison - celery root - braised red cabbage - Brussel sprouts - juniper berry 42
- American Wagyu beef burger - grilled sweet onion - gorgonzola - French Fries 23
- Braised beef "Bourguignon" - roasted root vegetables and mushrooms - fresh pappardelle 35
- 12 oz. Allen Brothers NY Strip Steak - roasted sweet potatoes - wild mushroom sauce 44
- Dry aged C.A.B. 28 oz. bone in ribeye roasted sweet potatoes - wild mushroom sauce 95
- Organic Romaine Caesar/ Chopped/ Baby Mixed/ Endive and Brussels Sprout Salads
- Chicken 24 Shrimp 30 Salmon 35

SIDES

- Lentils with rice and vegetables 8 Japanese eggplant curry 8 Broccoli Rabe 10
- Basmati rice with spicy eggplant 8 Roasted Brussels sprouts 10
- Sweet potato with bacon and balsamic onions 10

Chefs– Albert DeAngelis - Daniel Rivera - Matthew McNerney
 General Manager - Emin Brika

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

WINE

Joseph Drouhin, Chardonnay, France	14/56	Iris, Pinot Noir, Willamette Valley, Oregon	16/64
Sonoma Cutrer, Chardonnay, California	16/64	Chateau du Tillian, Bordeaux, France	18/72
Vignetti Del Sole, Pinot Grigio, Italy	12/48	La Vendimia, Rioja, Spain	14/56
Justin, Sauvignon Blanc, California	12/48	Oberon, Cabernet Sauvignon, Napa	18/72
Piccolo Gavi, Gavi di Gavi, Italy	14/56	Aruma, Malbec, Mendoza, Argentina	12/48
Petula, Rose, Provance, France	12/48	Valle Martello, Montepulciano, Italy	12/48
Whispering Angel, Rose, Cotes de Prov.	16/64	Villa Antinori, Super Tuscan, Italy	16/64
Domaine Jean-Paul, Sancerre, France	16/65	Brunello di Montalcino, ColdiSole, Tuscany	24/98
Isotta Manzoni, Prosecco, Italy	12/60	630 Prima Terra, Montepulciano, It, 12	60
102 Taittinger, Cuvee Brutt, Champagne, Fr.	125	602 Castello di Monsanto, Chianti Classico, 17	80
210 Planeta, Chardonnay, Sicily, 19	90	606 Gaja Ca'Marcanda Promis, Blend, Toscana, 18	120
208 Livio Felluga, Pinot Grigio, Friulli, It. 19	60	608 Antinori, Tignanello, Blend, Toscana, 18	275
209 Santa Margherita, Pinot Grigio, It, 20	70	607 Sassicaia, Tenuta San Guido, Blend, Toscana, 16	500
204 Soave Classico, Inama, Veneto, 19	45	603 Caparzo, Brunello di Montalcino, Toscana, 16	115
206 Tenuta Guado al Taso, Vermentino, It, 20	55	629 Tenuta La Fortuna, Brunello di Montalcino, 13	175
201 Antinori, Campogrande, Orvieto, IT, 19	35	617 Bel Colle, Monvigliero, Barolo, It, 17	120
203 Greco di Tufo, Feudi San Gregorio, It, 18	55	618 Produttori del Barbaresco, Piedmont, 17	115
211 La Scolca Black Label, Gavi de Gavi, It, 20	98	622 Masi, Costasera, Amarone, Veneto, 15	175
205 Roero Arneis, Vietti, Piedmont, It, 20	55	707 Mount Veeder, Cabernet Sauvignon, Napa, 18	85
302 Sauvignon Blanc, Honig, Napa, 20	55	710 Cakebread, Cabernet Sauvignon, Napa, 18	175
303 Cakebread, Sauvignon Blanc, Napa, 19	68	712 Silver Oak, Cabernet, Alexander Valley, 16	200
307 Jordan Chardonnay, Russian River, 18	85	704 Silverado, Merlot, Napa, 16	70
308 Cakebread, Chardonnay, Napa, 19	95	719 Au Bon Climat, Pinot Noir, Santa Barbara, 17	75
310 Far Niente, Chardonnay, Napa, 19	145	721 Ponzi , Pinot Noir, Laurelwood, Oregon, 17	80
309 Chateau Montalena, Chardonnay, CA, 18	115	714 Magnificat, Franciscan, Napa Valley, 15	90
511 Chateau Carbonieux, Bordeaux, Fr, 17	95	713 Ramey, Claret, Meritage, Napa Valley, 17	98
502 Ch. Sancerre, Loire, France, 18	75	715 The Prisoner, Meritage, Orin Swift, Napa, 19	155
503 Louis Jadot, Pouilly-Fuisse, Burgundy, 20	85	716 Opus One, Robert Mondavi, Blend, CA, 18	600
504 Ladoucette Pouilly-Fume, Liore, Fr. 18	95	801 Chateau De Brague, Bordeaux, France, 16	70
510 Muscat, Les Parcelles, France, 18	60	807 Chateau Meyney, Saint Estephe, Bordeaux, 14	95
		809 Chateau Talbot, Saint Julien, Bordeaux, 16	195
		805 Lafite Rothschild, Moulin de Duhart, Pauillac, 16	135
		901 Bodegas Muga Reserva, Rioja, Spain, 17	85
		905 Valle de Uco, Bramare, Malbec, Mendoza, 15	80

COCKTAILS

DON JOHNSON 15
Tito's, Grapefruit, Mint
SPICY GRAPEFRUIT MARGARITA 15
Jalapeno Infused Tequila, Peach Liquor, Fresh Lime
PRIMAVERA SPRITZ 15
Ketel one Grapefruit, Aperitivo, Prosecco, Citrus Juice
RED SANGRIA 15
Brandy, Fresh Fruit
MEDITERRANEAN SUNSET 16
Empress Gin, Fresh Strawberries, Lemon Juice, Club Soda
KENTUCKY MULE 16
Michter's Bourbon, Fresh Lime, Ginger Beer
THE PERFECT PEAR 16
House Rum, Bitter, Citrus Juice, Apple Cider

CAMPFIRE SLING16
Michter's Rye, Chocolate Bitters, Maple, Brule Orange

B E E R	
Premium Lager, Peroni, Italy 4.7 % ABV	8
IPA, Sea Hag, NE Brewing (12oz), 6.2% ABV	10
Industrial Arts, Wrench IPA, NY (16oz), 7.1 % ABV	12
Pilsner, Plaintop, NY (16oz), 5.2% ABV	10
Wheat, Allagash White, ME (12oz), 5.2% ABV	8

IN GOOD SPIRITS

TEQUILA	
Casamigos Blanco/Repo/Anejo, Mexico	15-18
Clas Azul Repo/Anejo/Mez, Mexico	40-100
Don Julio Anejo 1942	45
Herradura Ultra Anejo, Mexico	16
Cincoro Blanco, Mexico	16
Cincoro Reposado, Mexico	24
Cincoro Anejo, Mexico	40
MEZCAL	
Casamigos, Mexico	14
Los Siete Misterios, Mexico	16
Dos Hombres Joven, Mexico	16
WHISKEY	



Nolet's Dry, Netherlands	14
Barr Hill Honey, Vermont	14
Brooklyn Small Batch, NY	14
Nikka Coffey, Japan	16
Monkey 47 Dry, Germany	16
RUM	
Pyrat XO, Guyana	12
Diplomatico, Venezuela	14
Ron Zacappa, Guatemala	16

