

APPETIZERS

Vegetarian heirloom squash soup - spiced pear puree - toasted pistachio 11
Crispy potato gnocchi - Maine lobster - guanciale- fava bean - fresh tarragon 18
Endive and baby mustard green salad - apples - gorgonzola - pine nuts - cider vinegar 14
Tuscan kale and lentil soup - cumin - toasted fregola - lemon olive oil 12
Charred Spanish octopus - sliced potatoes - dried chorizo sofrito - preserved lemon 15
Grilled kale sprout salad - Bosc pear - date vinegar - pecans - Manchego 15
Maple brook farms burrata - black fig puree - reg grapes - chestnuts - rosemary 16
Yellow fin crudo - diced avocado - radish - ginger-lime sugo - micro onions 17
Goat cheese "blintz" - roasted marinated beets - walnuts - Saba - baby arugula 14
Prince Edward Island mussels - red curry cream - fava beans - cilantro 14
Grilled squid - shaved fennel - radish - cherry tomato - lemon - olive oil 15
Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
Jumbo crabmeat - diced avocado - green chick peas - ginger vinaigrette - smoked paprika 18
Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
Half dozen Capps Island oysters - champagne mignonette - cocktail sauce 15

PIZZA

Pizza with plum tomato sauce - shredded or fresh mozzarella - basil 17
Pizza with sliced tomatoes - fresh mozzarella - San Daniele prosciutto - baby arugula 21
Pizza with plum tomato sauce - Italian sausage - sweet onions - hot cherry peppers 18
Pizza with gorgonzola dolce - butternut squash - wild mushrooms - sweet and sour shallots 18

Join us every Tuesday for "Wine Appreciation Night"
50 % off bottles under \$100
25 % off bottles \$100 and over
(Not valid on Holidays)

ENTREES

Spaghetti alla chitarra - filetto di pomodoro - veal meatballs - ricotta cheese 21
Cavatelli with sausage - broccoli rabe pesto - dried cherry tomato -pine nuts 22
Porcini mushroom and spinach ravioli - brown butter sauce - hazelnuts - crisp parmesan 24
Fresh pappardelle - lobster meat - roasted cauliflower - cherry tomato - lovage 30
Crispy skinned bronzino - brussels sprouts - roasted cauliflower - apple vinaigrette 29
Yellow-fin tuna - baby bok choy - spicy citrus soy vinaigrette - pickled honshemiji 34
Jumbo sea scallops - baby lentils - Tuscan kale - spicy carrot puree - baby mache 32
Pan roasted Icelandic cod – sweet and sour eggplant - Calabrian chili - mint salsa verde 30
Hidden fjord salmon - butternut squash - broccoli rabe – cabernet vinegar - Autumn spices 34
Parmesan crusted filet of halibut - tomato-chive beurre blanc - sautéed spinach 37
Wood oven roasted Amish chicken - mashed potatoes - brussels sprouts - natural juice 28
Cervena venison loin - parnip puree - apple braised red cabbage - juniper 38
Grilled marinated lamb kabob and kofte, spiced basmati rice - tzatziki sauce 29
Breast of chicken "Milanese" tomato and baby arugula salad- fresh mozzarella - lemon 25
12 oz Certified Angus Beef steak - wild mushroom - sherry vinegar - broccoli pesto potatoes 42
Caesar/Mixed/Endive Salads with chicken 23 with shrimp 29
with scallop 32 with salmon 34

SIDES

Fingerling potatoes and broccoli rabe pesto and parmesan 7
Sweet and sour eggplant, Calabrian chili 7
Baby lentils with Tuscan kale 8
Roasted Brussel sprouts with brown butter 8
Grilled baby bok choy with spicy citrus vinaigrette 7

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

Mediterraneo Signature Hummus now available take-away
8oz - \$8 or 24oz - \$20